

L U M A™

Culinary Experience

S U M M E R T A S T I N G M E N U

AMUSE BOUCHE

餐前小食

SPANISH RED PRAWN TARTARE

XO Sauce Shrimp Oil, Ricotta Cheese, Water Bamboo Shoot

西班牙紅蝦他他

XO醬蝦油、瑞可塔芝士、茭白筍

ABALONE COCONUT CHICKEN BISQUE

鮑魚椰子雞濃湯

M A I N 主菜

(Choose One)

BAKED PIGEON IN PUFF PASTRY

酥皮焗乳鴿

BEEF TENDERLOIN

Deep-Fried Beef Cheek, Black Truffle Mashed Potato, Port Wine Sauce

牛柳

炸牛面頰肉、黑松露薯蓉、紅酒汁

PING YUEN SAMM WONG CHICKEN

Morel & Black Termite Mushroom, Yi O Rice

平原三黃雞

羊肚菌、野菌、二澳米

(supplement + \$ 350 for 2 pax | 另加+\$350/兩人用)

D E S S E R T 甜品

BLACK GLUTINOUS RICE

Coconut Milk, Mango Ice Cream

椰汁紫米露

芒果雪糕

HK\$1,388 | per menu

Buy 1 Get 1 Offer; Price Per Guest \$694

All prices are in Hong Kong Dollars and subject to a 10% service charge.
Please advise our associates if you have any food allergies or special dietary requirements