

— APPITISER —



PAT CHUN VINAIGRETTE

Appreciated beyond its *sweet* and *sourness*, *Pat Chun* Vinaigrette's distinguished *spiced* aroma is built upon the *slow cooking* and *fermentation* process.

MUSHROOM CONSOMMÉ **\$108**
Mushroom | Ricotta Ravioli

TOMATO MILLE FEUILLE (vegetarian) **\$148**
Burrata, Tomato Jelly | Avocado Guacamole
"Prepared with locally grown tomatoes"

MAPO TOFU **\$188**
Mapo Tofu Minced Sauce | Tofu Custard | Foie Gras
"Freshly made with locally produced soy milk"

SHRIMP MILLE-FEUILLE **\$168**
Tom Yum | Calamansi
"Made with Wild-caught local prawns"

CURED SALMON **\$168**
Salmon Crudo | Pomegranate Vinaigrette
Yogurt | Oscietra Caviar
"Marinated with locally sourced star anise"

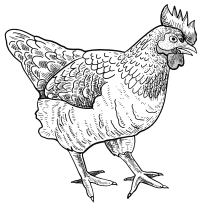
PORK KNUCKLE **\$148**
Pat Chun Vinaigrette | New Born Egg
Mashed Potato | Stem Ginger
"Crafted with one of Hong Kong's oldest soy-sauce producers - Pat Chun"

OXEN TARTARE **\$168**
French Bean Salad | Crème Fraiche
"Locally sourced, fresh hand-cut beef"



We are committed to use as many local produce as possible to reduce our trace of carbon footprints at LUMA.
Subject to 10% Service Charge

— MAINS —



KAM TIN SAAM WONG CHICKEN

Kam Tin, situated in the *northwestern* part of the New Territory. The area is known for its *agricultural heritage* and the presence of *sustainable farms*.

“CAFE BAU’s SIGNATURE”

HUNG WAN FARM PING YUEN CHICKEN \$728

Morel & Black Termite Mushroom | Yi O Rice

“Locally farmed Ping Yuen chicken, no added hormones, antibiotics or steroids”

CARABINERO PASTA \$328

Homemade Shrimp Roe Pasta

Local Dried Shrimp Oil | Yuzu

“Flavored with local shrimp oil”

SEAFOOD FUSILLI LUNGHI BUCATI \$268

Cherry Tomato | Lobster Sauce

THREADFIN \$298

Bouillabaisse | Cannellini Bean | Cauliflower

“Made with fresh, locally sourced Threadfin fish”

PORK WELLINGTON \$388

Local Pork Collar | Garden Salad

Mee Chun Pickles | Pork Jus

“Pickled vegetables from Kowloon Soy Company”

SLOW COOKED SHORT RIB \$428

Vadouvan Masala | Potato Gnocchi

Charred Carrot | Plum Chutney



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— DESSERTS —



KOWLOON DAIRY

A local brand with over 80 years of history in Hong Kong,
producing fresh dairy daily.

APPLE MILLE FEUILLE

Spiced Apple | Kowloon Dairy Milk Gelato

“Supporting local brands – Kowloon Dairy”

\$128

PINEAPPLE VARIATION

Mascarphone | Pineapple Sorbet | Lime | Basil

\$128

COFFEE TART

Coconut Gelato | Coffee Ganache | Caramel

\$128

— 前 菜 —



八 珍 甜 醋

八珍甜醋用天然米醋和多種香料，經師傅長時間細心烹調和發酵而成，打造出令人回味芬香的香濃甜醋。

野菌清湯

\$108

野菌 | 軟芝士意大利餛飩

番茄千層沙律 (素食)

\$148

牛油果醬 | 布拉塔芝士 | 番茄啫喱

選用本地蕃茄入饌

鵝肝麻婆豆腐

\$188

麻婆豆腐醬 | 豆腐花 | 鵝肝

選用新鮮本地豆漿新鮮製作

基圍蝦千層酥

\$168

冬蔭功 | 青桔

選用本地海鮮野生基圍蝦

醃製三文魚

\$168

三文魚 | 石榴油醋汁 | 乳酪 | 魚子醬

選用本地八角醃製

豬腳薑

\$148

八珍甜醋 | 初生蛋 | 薯蓉 | 糖薑

選用本地醬油品牌八珍甜醋

牛肉他他

\$168

法邊豆沙律 | 自家製薯片

選用本地驢牯牛肉

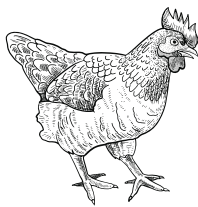


priceless

with LUBUDS.

LUMA著重於本地食材的運用
減低碳排放和保護環境的同時打造美饌
另加一服務費

— 主 菜 —



錦田三黃雞

位於新界西北部的錦田，以永續農業發展而聞名，三黃雞不含激素，肉質嫩滑，脂肪豐滿又鮮美。

“CAFE BAU 招牌菜式” 鴻運農場平原雞 \$728

羊肚菌、野菌、二澳米

本地養殖平原雞 | 無添加激素及類固醇

紅蝦意粉 \$328

手工蝦籽麵 | 本地蝦米油

以本地蝦米油入饌

海鮮意大利扭扭粉 \$268

車厘茄 | 龍蝦汁

香煎本地馬友 \$298

海鮮魚湯 | 白豆 | 椰菜花

以新鮮本地馬友入饌

威靈頓豬頸肉 \$388

沙律 | 本地酸菜 | 豬肉肉汁

採用九龍醬園醃漬菜

慢煮牛小排 \$428

法式咖哩香料 | 馬鈴薯子 | 烤甘荀 | 梅子醬



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— 甜品 —



· 九龍維記歷史 ·

超過80年本地品牌，每日新鮮製造

蘋果千層酥

\$128

肉桂蘋果、九龍維記牛奶意式雪糕

支持本地品牌 - 九龍維記牛奶

菠蘿二重奏

\$128

馬斯卡彭芝士、菠蘿雪葩、青檸、羅勒

咖啡撻

\$128

椰子雪糕、咖啡醬、焦糖



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