

TASTING MENU

\$980 / 6-Course \$1,380 / 8-Course
+ Wine Pairing: 5 Glasses - \$538 / 7 Glasses - \$738

Hokkaido Scallop, Oscietra Caviar, Daikon, Burrata

Bollinger, Special Cuvee Brut - FRANCE

Red Prawn Carpaccio, Citrus Jelly

Il Salinaro Grillo, Cantine Pellegrino - ITALY 2021

Lobster, Carbonara Sauce, Egg yolk, Parmesan

Grove Mill, Sauvignon Blanc, Marlborough - NEW ZEALAND 2022

8 Course: Choose 1

Red Prawn Ravioli Xo Sauce Dried Scallops
or
Squid Spaghettoni, Squid, Thai Style, Crispy Garlic

Gulfi Valcanzjria Chardonnay Carricante - ITALY 2020

Pink Guava Sorbet, Tomato, Passionfruit, Chia Seed

6 & 8 Course: Choose 1

Black Cod Papilotte Sichuan Chili Stock

Chateau de Gray Montagny 1er Cru "Le Cornevent" Burgundy Chardonnay - FRANCE 2021

or

Pigeon Black Truffle, Butter Mushrooms, Pepper

Domaine Jean Tardy, Hautes Cotes de Nuits "Cuvee Maelie", Pinot Noir - FRANCE 2017

8 Course: Choose 1

U.S.D.A Ribeye Cap, Donabe Rice, Comte, Beef Tendons

Castello Romitorio, Brunello di Montalcino Tuscany - ITALY 2017

or

Smoked Roasted Local Chicken & Organs with Lotus Rice (Half Chicken for 2 pax)

LUMA Terre Siciliane Chardonnay - ITALY 2021

or

Lobster Tofu Linguine (Supplement +700 HKD portion for 4 pax)

Quercibella Mongrana Bianco Tuscany Vermentino - ITALY 2021

Melon / Tofu Ice Cream / Limoncello / Mint

or

Baby Lemon

Lemon & White Chocolate Lemon Compote

Mongioia Moscato d' Asti DOCG - ITALY 2021

LUMA™
Culinary Experience

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.
所有價格以港幣加10%服務費計算。如閣下有任何食物敏感及特別飲食需要，請向我們的職員查詢。