

LUNCH MENU

appetizer / soup / main / dessert

\$268 / 2 Course · \$368 / 3 Course · \$468 / 4 Course
additional Coffee or Tea +\$30

APPETIZER · SOUP

Mushroom, Mascarpone, Asparagus, Black Truffle Drip

Cod Fish Rilletes, Red Onion, Avocado, Sour Dough Bread Toast

Organic Kale, Applewood Bacon, Cherry Tomato, Spinach, Chia Seed

Homemade Gravlax Salmon, Miso Soy Sauce, Cucumber, Grilled Peach

Grilled Prawns, Roots & Garden Green Salad

Beef Carpaccio, Balsamic, Rocket Leaves, Radish, Capers, Parmesan

Truffle Mushroom Soup

MAIN COURSE

Roasted Iberico Pork Steak, Braised Cabbage, Apple Puree

Seafood Linguine with Cherry Tomato and Lobster Sauce

Seared Seabass, Roasted Potato, Broccolini, Clams and Seaweed Cream Sauce

Herbs Spring Chicken, Spaghetti, Lemon Butter

Roasted Boston Lobster, Herbs, Mushroom, Asparagus
(additional +\$128)

US SRF Hanging Tender (130g),
Honey Glazed Carrot, Green Peas Puree, Chimichurri Sauce
(additional +\$128)

DESSERT

Tiramisu Foam, Milk Chocolate Mousse, Lady Finger Cup

Light Coconut Cream Puff, Pineapple, Passion Fruit Sauce

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。