

L U M A™

Culinary Experience

 **priceless**
with LUBUDS.

— APPITISER 前菜 —

YUNNAN WILD MUSHROOM BISQUE **\$148**
雲南野菌濃湯

ABERDEEN SEAFOOD FISH BISQUE **\$188**
香港仔海鮮魚濃湯

LOCAL MIXED CHERRY TOMATO BURRATA CHEESE (veg.) **\$168**
“Pat Chun” Vinaigrette
本地雜錦車厘茄 (素食)
秘製八珍甜醋汁

CLASSIC CAESAR SALAD **\$198**
Cured Salmon Local Salted Fish Crouton
經典凱薩沙律
醃製三文魚 | 本地鹹魚麵包粒

BEEF TARTARE **\$198**
Caviar | Prawn Crackers
牛肉他他
魚子醬 | 炸蝦片

WHITE CLAM **\$168**
Marinated Squid Sacue
醃漬魷魚醬沙白

Cafe **BAU**

MICHELIN
2024

MICHELIN
2025

MICHELIN
2026

Subject to 10% Service Charge

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— MAINS 主菜 —

**HUNG WAN FARM PING
YUEN CHICKEN**

\$728

Morel & Black Termite Mushroom | Yi O Rice

鴻運農場平原雞

羊肚菌 | 野菌 | 二澳米

CARABINERO PASTA

\$368

Homemade Shrimp Roe Pasta | Local Dried Shrimp Oil

紅蝦意粉

手工蝦籽麵 | 本地蝦米油

SEAFOOD LINGUINI

\$288

海鮮扁意粉

LARDONS CARBONARA FUSILLI

\$248

豬油渣卡邦尼扭扭粉

63度慢煮溫泉蛋

BAKED LOCAL THREADFIN

\$298

Stir-Fried Choy Sum, Yellow Wine Butter Sauce

香焗本地馬友

炒菜心、黃酒牛油汁

IBERICO PORK PLUMA

\$398

Preserved Black Olive Sweet Bean Sauce

伊比利亞豬柳

欖角甜麵醬汁

SLOW COOKED SHORT RIB

\$398

Marsaia Wine | Confit Potato | Charred Wild Vegetables

Port Wine Sauce

慢煮牛小排

油封馬鈴薯 | 烤野菜 | 砵酒汁

GRILLED US PRIME RIBEYE

\$638

香燒美國頂級肉眼扒 (14OZ)

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— DESSERTS 甜品 —

BLACK FOREST

\$138

Raspberry Sorbet

黑森林蛋糕

覆盆子雪葩

CITRUS INSPIRATION

\$138

Mikan Yogurt Sorbet

柑橘蛋白餅

蜜柑乳酪雪葩

CHILLED MELON MOSCATO SWEET SOUP

\$138

Fresh Milk Honeydew Ice Cream, Foam

蜜瓜麝香葡萄酒凍甜湯

牛奶蜜瓜雪糕. 泡沫

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