



— SNACKS —



KOWLOON SOY COMPANY

First established in 1917 as *Mee Chun* in *Kowloon City*. Kowloon Soy now has a physical store on *Graham Street, Central* with over *60 years* of history.

Tuna Tartare Caviar Toast \$148

Tuna Tartare | Kowloon Soy Sauce
Sesame | Toasted Brioche

Salted Fish Cake \$98

Local Threadfin | Mashed Potato | Tartar Sauce (2pcs)

Mushroom Tart \$88

Housemade Cheese | Kaffir Lime Leave | Crispy Leek (2pcs)

— SOUP —

Half & Half \$198

Boston Lobster Bisque & Wild Mushroom Soup (v)

Boston Lobster Bisque \$198

Wild Mushroom Soup (v) \$178

*(v) vegetarian



We are committed to use as many local produce as possible to reduce our trace of carbon footprints at LUMA.



— APPETISER —



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.

Classic Caesar Salad \$148

Anchovy | Crispy Bacon | Parmesan Cheese | Croutons

Local Organic Beetroot \$148

Pat Chun Vinaigrette | Charred Corn
Housemade Cheese | Walnut

Cured Salmon \$168

Salmon Crudo | Pomegranate Vinaigrette | Yogurt | Caviar

Seared Hokkaido Scallops \$228

Bacon | Pineapple

"New Orleans" Style Crab Cake \$188

Tartar Sauce

Pork Knuckle \$148

Pat Chun Vinaigrette | New Born Egg | Potato | Stem Ginger

Chicken Drumette \$148

Maitake Mushroom | Mushroom Cream Sauce

Antipasto Platter \$208

Air-Dried Ham | Cheese | Pickles | Jalapenos

Beef Steak Tartare | U.S.D.A Prime \$198

Horseradish | Red Onion | Brandy
Mango Pearls | Prawn Crackers



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— MAINS —

Threadfin Black Garlic Black Beans Lemon Vinaigrette Seasonal Vegetables	\$298
Pork Rack (8oz) Herb Butter	\$328
Jumbo Tiger Prawn (per piece) Herb Garlic Butter	\$198
Pasta Mushroom Local New Born Egg Black Truffle Mushroom Cream Sauce Linguine	\$178

— STEAK —



AUSTRALIA

Wagyu Ribeye

\$988 (12oz)

Wagyu Striploin

\$788 (10oz)



U.S.D.A PRIME

Ribeye Cap

\$588 (6oz)

Ribeye

\$588 (12oz)

Striploin

\$488 (8oz)

Tenderloin

\$388 (5oz)

ADDITION TO
THE STEAK

Duck Foie Gras

+\$118 (50g)

— SAUCE —

Bearnaise, Beef Gravy, Forest Mushroom
Black Pepper with Cognac, Garlic Butter



— TO SHARE —



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*.

Roasted Saam Wong Chicken \$688

Assorted Mushroom | Jasmine Rice

Catch Of The Day \$468

Fennel | Garlic | Mushroom | Pickled Mustard Beurre Blanc Sauce

Pork Wellington \$458

Local Pork Collar | Garden Salad | Mee Chun Pickles | Pork Jus

72-Hour Short Ribs \$428

Shallots | Pickles | Herb Salad | Aromatic Gravy

Chateaubriand | USDA Prime 16oz \$1,288

— SIDE —

Baked Lobster Macaroni \$158

Mac and Cheese \$108

Garlic Broccoli \$98

Creamy Spinach \$98

Baked Portobello Mushroom \$98

French Fries \$98

Black Truffle Oil or Lemon Salt

Mashed Potato \$98

Plain or Black Truffle



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— DESSERTS —



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Pineapple & Coconut Alaska \$398
Pineapple Jam, Coconut Ice Cream, Meringue (For 2-3 persons)
1 Day Advanced Order

Honeycomb \$128
Lam Tsuen Honeycomb | Oolong Tea Cream |
Kowloon Dairy Honey Gelato | Mandarin

Soy Crème Caramel \$128
Soy Bean | Caramel | Flan Custard

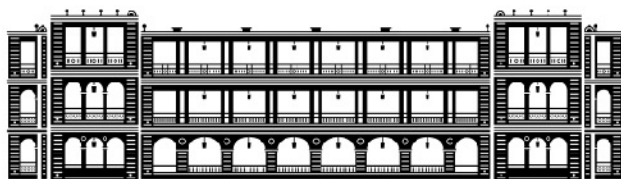


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LUBUDS X Mastercard presents LUMA

An Exclusive 1881 Priceless Experience



AN ELEVATED FARM-TO-TABLE DINING EXPERIENCE
that celebrates *local heritage* and the freshness of *homegrown produce*.

In honor of Mastercard's dedication to sustainability and support of local businesses, we are proudly extending our collaboration with renowned *Michelin-starred* Chef Alvin Leung of Café BAU.

In this series, Chef Alvin reimagines *nostalgic dishes* exemplary of Hong Kong's unique *culture* and *cuisine*, showcasing local flavours and ingredients in creative and exciting ways.

To harmoniously *blend the past and present*, we aim to cultivate priceless experiences that *champion* local talents, *co-writing* a future that leads and nurtures.



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.



— 輕食 —



· 九龍醬園歷史 ·

成立於1917年，又名為美珍醬油菓子廠，是本地百年老字號醬園，現時亦在中環嘉咸街設立門市。

吞拿魚魚子醬多士	\$148
吞拿魚腩他他、九龍醬園醬油、芝麻、軟包多士	
炸鹹魚餅	\$98
本地馬友、薯蓉、他他醬	(2件)
野菌撻	\$88
自家製芝士、青檸葉、炸大蔥	(2件)

— 湯 —

二重奏	\$198
波士頓龍蝦湯及蘑菇湯 (v)	
波士頓龍蝦湯	\$198
蘑菇湯 (v)	\$178

*(v) 素食



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。



— 小菜 —



· 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。

經典凱撒沙律 鯷魚、煙肉脆、巴馬臣芝士、麵包粒	\$148
有機甜菜頭 八珍甜醋、自家製芝士、燒粟米、合桃	\$148
醃製三文魚 三文魚、石榴油醋汁、乳酪、魚子醬	\$168
香煎北海道帶子 煙肉、菠蘿	\$228
新奧爾良式蟹餅 他他醬	\$188
豬腳薑 八珍甜醋、初生蛋、馬鈴薯、糖薑	\$148
三黃雞小腿 舞茸菇、香濃菌汁	\$148
風乾火腿芝士拼盤 風乾火腿、芝士、醃製蔬菜、墨西哥辣椒	\$208
美國 U.S.D.A 牛肉他他 辣根、紅洋蔥、白蘭地、芒果珍珠、蝦片	\$198



— 主菜 —

香煎本地馬友 黑蒜、豆豉、檸檬油醋汁、本地時令蔬菜	\$298
豬鞍架 (8安士) 香草牛油	\$328
珍寶虎蝦 (隻) 香草蒜味牛油	\$198
野菌扁意粉 自家製扁意粉、初生蛋、黑松露、野菌忌廉汁	\$178

— 牛扒 —



澳洲

和牛肉眼
\$988 (12安士)

和牛西冷
\$788 (10安士)



美國

特級肉眼上蓋
\$588 (6安士)

特級肉眼
\$588 (12安士)

特級西冷
\$488 (8安士)

特級牛柳
\$388 (5安士)

— 滋味追加 —
鴨肝
+\$118 (50g)

— 醬汁 —

蛋黃忌廉醬 / 牛肉汁 / 野菌汁 / 胡椒干邑汁 / 蒜蓉牛油



priceless
with LUBUDS.

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— 滋味分享 —



· 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。

烤本地三黃雞 錦田三黃雞、野菌絲苗米	\$688
時令海鮮 茴香、香蒜、野菌、榨菜牛油汁	\$468
威靈頓 豬頸肉、沙律、本地酸菜、豬肉肉汁	\$458
72小時慢煮牛助骨 紅蔥頭、酸菜、香草沙律、香濃肉汁	\$428
特級菲力牛扒 美國 U.S.D.A (16安士)	\$1,288

— 配菜 —

焗芝士龍蝦通粉	\$158	忌廉菠菜	\$98
焗芝士通粉	\$108	焗薯蓉 原味或黑松露	\$98
蒜蓉西蘭花	\$98	薯條	\$98
焗大啡菇	\$98	黑松露油或檸檬鹽	



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— 甜品 —



· 九龍醬園歷史 ·

成立於1917年，又名為美珍醬油菓子廠，是本地
百年老字號醬園，現時亦在中環嘉咸街設立門市。

- | | |
|------------------------|---------|
| 菠蘿椰子火焰阿拉斯加 | \$398 |
| 菠蘿果醬、椰子雪糕、蛋白酥 | 適用於2-3人 |
| 需要提前一天預訂 | |
| 林村「蜂」味 | \$128 |
| 柑橘、烏龍茶、新鮮蜂巢、維記牛奶蜜糖意式雪糕 | |
| 黃豆焦糖芭菲 | \$128 |
| 黃豆醬、焦糖、法式布丁 | |

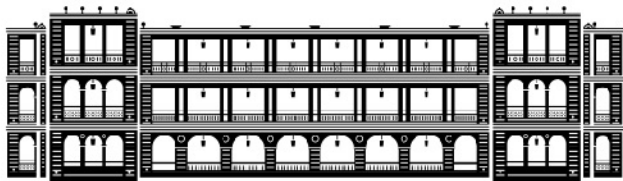


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LUBUDS x Mastercard 攜手呈獻

— 1881獨家無價體驗 —



從農場到餐桌的雅致饗宴

致力於頌揚本土文化，以鮮活在地食材打造豐饒的美饌之旅

為彰顯Mastercard對永續發展的信念，以及對本地品牌的鼎力支持，我們欣然延續與Café BAU主理人，米芝蓮名廚梁經倫，Alvin Leung合作，以精湛廚藝為我們開啟一場舌尖上的藝術之旅。

在這個美饌系列中，名廚梁經倫以創新手法重塑香港經典佳餚。Alvin將本土風味與食材融會貫通，以令人驚豔的方式呈現，以味道訴說他對香港獨特飲食文化的見解。

我們矢志於融匯傳統及現代，期望與不同界別的本地人才攜手，引領未來，孕育無價體驗。



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。