

— APPITISER —



PAT CHUN VINAIGRETTE

Appreciated beyond it's *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"*

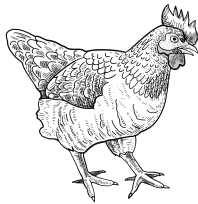
**PORK KNUCKLE** **\$148**  
Pat Chun Vinaigrette | New Born Egg  
Mashed Potato | Stem Ginger  
*"Crafted with one of Hong Kong's oldest soy-sauce producers - Pat Chun"*

**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.

— 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**

**\$128**

Spiced Apple | Kowloon Dairy Milk Gelato

*"Supporting local brands - Kowloon Dairy"*

**PINEAPPLE VARIATION**

**\$128**

Mascarphone | Pineapple Sorbet | Lime | Basil

**COFFEE TART**

**\$128**

Coconut Gelato | Coffee Ganache | Caramel

— 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\*

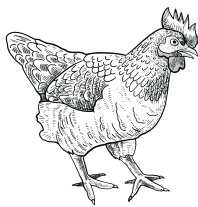
豬腳薑 \$148  
八珍甜醋 | 初生蛋 | 薯蓉 | 糖薑  
\*選用本地醬油品牌八珍甜醋\*

牛肉他他 \$168  
法邊豆沙律 | 自家製薯片  
\*選用本地驢牯牛肉\*



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

— 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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減低碳排放和保護環境的同時打造美饌

— 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



priceless  
with LUBUDS.

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減低碳排放和保護環境的同時打造美饌