

T A S T I N G M E N U

\$898 per person

• WINE PAIRING •
3-Glass \$388 | 5-Glass \$588

TO START

AMUSE BOUCHE

餐前小食

STORM CLAM WITH RICOTTA CHEESE

Salmon Roe, Local Roselle, Raspberry Jelly, Water Bamboo Shoot, Herbs Oil

北寄貝 伴 瑞可塔芝士

三文魚籽、本地洛神花、紅桑莓啫喱、茼蒿、香草油

FRESH FLOWER CRAB BISQUE
WITH LOCAL WHITE WINTER MELON

本地白冬瓜鮮花蟹濃湯

GIANT RIVER PRAWN TOAST

羅氏蝦多士

RED DATES LONGAN TEA SORBET

紅棗桂圓茶雪葩

TO FOLLOW

SLOW-COOKED YELLOW CROAKER

Hokkaido Scallop, Local Zucchini, Honey Bean, Hot & Sour Seafood Sauce

慢煮黃花魚

北海道帶子、翠肉瓜、蜜糖豆、酸辣海鮮汁

OR

GRILLED U.S SHORT RIBS

Grilled Pineapple with Sweet Bean Sauce,

Lau Fau Shan Golden Oyster Beef Cheek Tart,

Choi Sum Puree, Moutai Sauce

炭烤美國牛小排

烤甜麵醬菠蘿、流浮山金蠔牛面頰撻、菜心蓉、茅台汁

OR

PING YUEN SAMM WONG CHICKEN

Morel & Black Termite Mushroom, Yi O Rice

平原三黃雞

羊肚菌、野菌、二澳米

((Supplement + \$350 For 2 Pax 另加+\$350/兩人用)

TO FINISH

YI O RICE TWO-WAY

Zhuyeqing Wine & Rice Sorbet, Zhuyeqing Wine

二澳米二重奏

竹葉青二澳米雪糕、竹葉青酒

PRICELESS EXPERIENCE AT LUMA
EXCLUSIVE TO MASTERCARD CARDHOLDERS

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