

LUMA TASTING MENU

\$1088 / 6-Course \$1,388 / 8-Course
+ Wine Pairing: 5 Glasses - 538 / 7 Glasses - \$738

A Culinary Experience with Michelin Starred Chef Alvin Leung and LUMA

Amuse Bouche

For 8 Course only

Smoked Quail Egg in Crispy Taro Nest with Kaluga Caviar
Perrier-Jouët, Grand Brut N.V

**Sicilian Red Prawn with Cherry Tomato
and Chorizo in Red Oil and Pesto Powder**
Gazzerotta Grillo Superiore Sicilia 2021

Chinese Yellow Wine Poached Foie Gras with Almonds and Apricot
Léon Beyer, Gewürztraminer 2018

For 8 Course only

Scallop Wellington, Shrimp, Mussel Beurre Blanc with Smoked Poke Roe
Querciabella,, Mongrana Binco, Tuscany, Italy 2022

**Wild Mushroom and Snow Fungus Tortellini
with 63°C First Born Egg and Parmesan**
(Supplement White Truffle - Add on seasonal price per gram - min. order 3g)
Torre Rosazza, Pinot Grigio, Friuli Colli Orientali 2019

Turkey The Day After

**Turkey & Black Truffle Sandwich, Turkey Coronation
Turkey Congee (1 Year Aged Acquerello Rice)
Iberico Pork Croquettes, Candy Brussel Sprouts**
Castello Romitorio , Brunello di Montalcino, Tuscany 2016

or

**Australia M7 Beef Tenderloin, Roasted Rainbow Carrot
Chicken Liver Japanese Rice, Candy Brussel Sprouts**
(Supplement- Add on \$150)
Bodegas Palacios Remondo La Montesa, Rioja 2018

Raspberry Sorbet

with Beetroot and Ginger Infused in Pat Chun Vinegar Reduction

Madeleine, Mini Chocolate Log Cake and Mango Pudding Tartlet
Mongioia Moscato d'Asti DOCG 2021

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。