

TOKYOLIMA

CHRISTMAS MENU

(6pm - 7:30pm)



FIRST COURSE

(For Sharing)

La Causa

Chef Arturo's version of Peru's traditional terrine
Beetroot causa, prawn tartar, rocoto mayo, prawn tempura, charred avocado

T-3 (v)

3 texture salad, like a typhoon for your taste buds...
Pumpkin, mixed leaf, poached quail egg, confit heirloom, grilled fennel, crispy glass noodles, almonds, Nikkei dressing

"Ki-mo-chi" Fried Chicken

Chicken prepared Japanese kara'age-style
Chicken thighs kara'age, rocoto mayo, togarashi

SECOND COURSE

(For Sharing)

Maguro Nuevo

Tuna, avocado, sesame, beetroot mayo, tobiko

Ninji Maki (v)

Tofu, avocado, kiuri, shiso, wasabi - carrot sauce

Pork Pincho

Iberian pork tenderloin, aji panca - kimchi sauce, pickled cabbage, shiso

THIRD COURSE

(Choose one)

Beef "Gift"

Grilled beef sirloin, wasabi - black pepper sauce, roasted vegetables

Fish "Present"

Traditional Peruvian rice
Grilled tuna, sweet sour sauce, sesame rice, sprouts

A Classic Peruvian

Slow cook turkey breast, aji panca gravy, mash potato, roasted carrots

DESSERT

Tokyolima Merry Christmas

Apple pie, cinnamon ice-cream, homemade marshmallow, berries



TOKYOLIMA

CHRISTMAS MENU

(8:30pm and onwards)

HKD
680
P.P

FREE FLOW
398
till midnight

◆◆ FIRST COURSE ◆◆

(For Sharing)

La Causa

Chef Arturo's version of Peru's traditional terrine
Beetroot causa, prawn tartar, rocoto mayo, prawn tempura, charred avocado

T-3 (v)

3 texture salad, like a typhoon for your taste buds...
Pumpkin, mixed leaf, poached quail egg, confit heirloom, grilled fennel, crispy glass noodles, almonds, Nikkei dressing

"Ki-mo-chi" Fried Chicken

Chicken prepared Japanese kara'age-style
Chicken thighs kara'age, rocoto mayo, togarashi

Just "Ceviche"

Seabass, onion, coriander, nori, yellow chilli tiger's milk

◆ SECOND COURSE ◆

(For Sharing)

Spicy Hamachi

Yellowtail, kiuri, shiso, chives
spicy mint chimichurri

Ninji Maki (v)

Tofu, avocado, kiuri, shiso,
wasabi - carrot sauce

Sakana

Grilled sea bass, sakana sauce,
rustic potato purée & garlic

◆◆ THIRD COURSE ◆◆

(Choose one per person)

Beef "Gift"

Grilled beef sirloin, wasabi - black pepper sauce,
roasted vegetables

Tacu Tacu (v)

Traditional Peruvian rice
Stir-fried snow beans, onions, red & yellow peppers, chimichurri

A Classic Peruvian

Slow cooked turkey breast, aji panca gravy, mash potato,

◆ DESSERT ◆

Tokyolima Merry Christmas

Apple pie, cinnamon ice-cream, homemade marshmallow, berries



HKD
398
P.P

TOKYO LIMA

CHRISTMAS FREE FLOW PACKAGE

(8:30pm and onwards)

Santa Margherita
Pinot Gris and Blanc, Veneto, Italy

Paco Garcia Seis
Tempranillo, Rioja, Spain

Prosecco Belstar
Bisel, Veneto, Italy

Asahi Bottled Beer

Takizawa Tokyjo Sake
Hojozo
Citrus notes, Refreshing,
Delicate Acidity



TOKYO LIMA

CHRISTMAS BRUNCH MENU



♦♦ SMALL PLATES ♦♦

(For Sharing)

T-3 (v)

3 texture salad, like a typhoon for your taste buds...

Pumpkin, mixed leaf, poached quail egg, confit heirloom, grilled fennel, crispy glass noodles, almonds, Nikkei dressing

"Ki-mo-chi" Fried Chicken

Chicken prepared Japanese kara'age-style

Chicken thighs kara'age, rocoto mayo, togarashisauce, capers, avocado

Pork Chicharron Platter

Slow cooked pork belly bun, pickled onion, deep fried sweet potato, coriander chimichurri, aji amarillo sauce

Quinoa Soup

Peas, carrot, daikon, celery, lime

♦ Nikkei Raw Bar Station ♦

(Help Yourself)

"TL" Nigiri

Tacu Tacu nigiri, seared beef tenderloin, pickled onion, yellow ponzu sauce

Classic Ceviche

Seabass, tiger's milk, onions, coriander

Tuna Causa

Yellow Causa, tuna, rocoto mayo, spring onion, lime juice

Ceviche Japonese

Nikkei marinated seafood Seared scallops, prawns, seabass, shoyu citrus dressing, kiuri, peppers, crispy squid

♦♦ Hot ♦♦

(Choose one per person)

Tacu Tacu (v)

Traditional Peruvian rice Stir-fried snow beans, onions, red & yellow peppers, chimichurri

Suckling Pig

Roasted suckling pig, sweet potato mash, aji amarillo gravy

Grilled Salmon

Aji amarillo sauce, potato salad, sprouts

Spring Chicken

Brasa Style Roasted chicken, kimchi and orange sauce

• DESSERT •

Christmas Dessert Station

A selection of delicious treats is available: Christmas Tree Cup Cakes, Suspiro de Limena, mousses and more.

