

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 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



TOKYOLIMA

HKD
680
P.P

CHRISTMAS MENU

(8:30pm and onwards)

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)

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



TOKYO LIMA

CHRISTMAS FREE FLOW PACKAGE

(8:30pm and onwards)

HKD
398
P.P

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

