

TOKYO LIMA

• FESTIVE DINNER •

31 Dec

20:00 Onwards



1ST COURSE

"Ki-mo-chi" Fried Chicken

Chicken thighs kara-age / rocoto mayo

La Causa

Beetroot causa / prawn tartare /
rocoto mayo / prawn tempura / charred avocado

T-3 Salad (v)

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

Buri Tiradito

Yellowtail / citrus garlic oil /
red pickled chili / chives

2ND COURSE

Just "Ceviche"

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

Beef Tataki

Beef tenderloin / green mango salad /
aji amarillo emulsion

Tuna & Watermelon Tartare

Raw tuna / fresh watermelon / soy citrus /
sweet potato chips / avocado

Spicy Hamachi

Yellowtail / kiuri / shiso / chives / spicy
mint chimichurri

3RD COURSE

Grilled Beef

Grilled USA rib eye steak /
rocoto citrus butter

Lobster Acevichada

Grilled lobster / chilli butter

Tacu Tacu (v)

Stir fried snow beans / onions / red
& yellow peppers / chimichurri

DESSERT

Oye Papi

Chocolate mousse / brownie / coconut
tuile / chocolate sauce / coconut ice cream

Open Alfajor

Alfajor cookie / cream caramel pisco mousse /
blueberry sorbet

Free 4 You

Gluten free orange & almond cake /
orange jam / manjar blanco ice cream

TOKYO LIMA

FREE - FLOW

BOTTLE PACKAGE A

Hakutsuru Sake (1.8L)
Hyogo

Perrier-Jouët
Grand Brut (1.5L)

Choose one from:
Tequila Avion (700ml)
Plymouth Gin (700ml)

HKD
3500

BOTTLE PACKAGE B

2 Bottles of
Perrier-Jouët
Grand Brut (1.5L)

Elix Louminos (1L)

Plymouth Gin (700ml)

Choose one from:
Tequila Avion (700ml)
Havana Selección
de Maestros (700ml)

HKD
4950



No service charge. All our tips go to staff