

TOKYO LIMA

FESTIVE BRUNCH

25 & 26 Dec / 1 Jan

HKD
448
P.P

SMALL PLATES

"Ki-mo-chi" Fried Chicken

Chicken thighs kara-age / rocoto mayo

Salmon Causa

Yellow chilli causa / salmon tartare / ginger mayo

T-3 Salad (v)

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

NIKKEI RAW BAR

Ceviche Clasico

Sea bass / tiger's milk / red onion / coriander / cancha

Maguro Nuevo

Tuna / avocado / sesame / beetroot mayo / tobiko

Tuna & Watermelon Tartare

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

HOT

Served to your table for sharing

Tacu Tacu (v)

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

Suckling Pig

Roasted suckling pig / sweet potato mash / aji amarillo gravy

Salmon a lo Macho

Grilled salmon / seafood sauce

DESSERT

"Miski" Table

A selection of delicious, sweet treats served to your table

TOKYO LIMA



FREE - FLOW

2 hours



Hakutsuru Sake
Hyogo

Asahi beer

Viu Manent Reserva
Cabernet Sauvignon, 2019
Valle de Colchagua, Chile

La Mura
Pinot Grigio, 2018
Terre Siciliane, Italy

Christmas Cocktail
Nikkei mulled wine /
honey cinnamon /
star anise / citric fruits



No service charge. All our tips go to staff

