

TOKYO LIMA

• FESTIVE DINNER •

24 & 25 Dec
20:00 Onward

HKD
680
P.P

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

2ND COURSE

Just "Ceviche"

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

Maguro Nuevo

Tuna / avocado / sesame / beetroot mayo / tobiko

Spicy Hamachi

Yellowtail / kiuri / shiso / chives / spicy mint chimichurri

3RD COURSE

Tacu Tacu (v)

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

Picanha

Grilled rump steak / anticuchera sauce / sweet potato puree

Grilled God

Grilled cod / aji amarillo- mint sauce / grilled vegetables

DESSERT

Oye Papi

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

Free 4 You

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

TOKYO LIMA

FREE - FLOW 2 hours



+110 for an
additional hour

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

House Spirits
Beefeater Gin /
Absolut Vodka /
Olmeca Tequila



No service charge. All our tips go to staff