

TOKYOLIMA

• FESTIVE DINNER •

24 & 25 Dec
18:00 - 20:00

HKD
580
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

Spicy Hamachi

Yellowtail / kiuri / shiso / chives / spicy mint chimichurri

3RD COURSE

Tacu Tacu (v)

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

Secreto of Tokyolima

Slow cook secreto iberico pork / sweet soy sauce / garlic chips

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



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

