

TOKYO LIMA

• FESTIVE DINNER •

31 Dec

18:00 - 20:00

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

Buri Tiradito

Yellowtail / citrus garlic oil /
red pickled chili / chives

2ND COURSE

Just "Ceviche"

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

Maguro Nuevo

Tuna / avocado / sesame / beetroot mayo /
tobiko

Tuna & Watermelon Tartare

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

3RD COURSE

Grilled Beef

Grilled USA rib eye steak /
rocoto citrus butter

Grilled God

Grilled cod / aji amarillo- mint sauce /
grilled vegetables

SIDES

Sweet Potato Fries (v)
Sweet potato chips / rocoto mayo

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

La Mura
Pinot Grigio, 2018
Terre Siciliane, Italy

Asahi beer

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

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

House Spirits
Beefeater Gin /
Absolut Vodka /
Olmecca Tequila



No service charge. All our tips go to staff