

TOKYO LIMA

FESTIVE BRUNCH

24 - 27, 31 Dec / 1 Jan
11:00 - 18:00

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 available at our dessert station

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

