

TOKYO LIMA

• FESTIVE DINNER •

24 & 25 DEC
18:00 - 20:00

580
P.P

ALL TO
SHARE

SMALL PLATES

"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

RAW

Just "Ceviche"

Sea bass / onion / coriander / nori / yellow chilli tiger's milk

Spicy Hamachi

Yellowtail / kiuri / shiso / chives / spicy mint chimichurri

MAINS

Tacu Tacu (v)

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

Stuffed Spatchcock

Grilled spring stuffed with minced pork meat & chorizo / anticuchera gravy-sweet potato mash & grapes

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

• FESTIVE DINNER •

24 & 25 Dec
20:00 ONWARDS

680
P.P

ALL TO
SHARE

SMALL

La Causa

Beetroot causa / prawn tartare / rocoto mayo / prawn tempura / charred avocado

"Ki-mo-chi" Fried Chicken

Chicken thighs kara-age / rocoto mayo

"The Salad" (v)

Watermelon, fig, baked apples, walnuts, carrot, spinach chutney

RAW

Yellow Tiradito

Japanese Hamachi / passion fruit / tiger's milk / tobiko / sweet potato chips

Maguro Nuevo

Tuna maki roll / avocado / sesame / beetroot mayo / tobiko

Spicy Hamachi

Yellowtail / kiuri / shiso / chives / spicy mint chimichurri

Just "Ceviche"

Sea bass / onion / coriander / nori / yellow chilli / tiger's milk

MAINS

Tacu Tacu (v)

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

Picanha

Grilled rump steak / anticuchera sauce / sweet potato puree

The Piglet

Roasted suckling pig / pork belly slow cook / aji panca gravy / sweet potato pure

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 ❄️

OPTION A

2 hours
(+90 for an additional hour)

La Mura
Pinot Grigio, Terre
Siciliane, Italy

Paco Garcia Seis
Tempranillo, Rioja, Spain

Santa Margherita
Prosecco DOC
Vento, Italy

Asahi Bottled Beer
Japan

Hakutsuru Sake
Japan

Soft Drinks Selection

240
PP



OPTION B

2 hours
(+100 for an additional hour)

Pedestal
Chardonnay, Margaret
River, Australia

Luigi Bosca
Malbec, Mendoza, Argentina

Santa Margherita
Prosecco DOC
Vento, Italy

Asahi Bottled Beer
Japan

Tenju Chokaisan Sake
Japan

Soft Drinks Selection

House Spirits & Mixers
Vodka, Absolut, Rum Havana 3
years, Gin Beefeater, Tequila
Olmecca, Whisky Ballantine's

320
PP

