

TOKYO LIMA

• NEW YEAR'S EVE DINNER •

31 DEC

18:00 - 20:00

720
P.P

ALL TO
SHARE

SMALL

"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"

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

Maguro Nuevo

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

Tuna & Watermelon Tartare

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

MAINS

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

NEW YEAR'S COUNTDOWN DINNER

31 DEC

20:30 Onwards



ALL TO SHARE

SMALL

Yellow Tiradito

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

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

"Ki-mo-chi" Fried Chicken

Chicken thighs kara-age / rocoto mayo

NIKKEI ICED BOWL

Just "Ceviche"

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

Spicy Hamachi

Yellowtail / kiuri / shiso / chives / spicy
mint chimichurri

Tuna & Watermelon Tartare

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

MAINS

Grilled Beef

Grilled USA rib eye steak /
rocoto citrus butter

Lobster Acevichada

Grilled lobster / chilli butter

Tacu Tacu (v)

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

DESSERT

Oye Papi...!

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

Open Alfajor

Alfajor cookie / cream caramel
pisco mousse / blueberry sorbet

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

