

luminair

THE
BAR
ABOVE
AMSTERDAM

BRIGHT & DARK

All-day between 11:00-22:30,
Until 23:30 on Thursday and
Until 00:30 on Friday & Saturday

TABLE SNACKS

GREEN OLIVES 🌿	8
La Bella di Cerignola Mezzogiorno	
EDAMAME 🌿	9
Maldon Salt Plum Sauce	
GRILLED SOURDOUGH ▼🌿	9
Salted Butter Olive Oil Hummus	
TRUFFLE FRIES	10
Truffle Mayonnaise Parmesan Chives	
SWEET POTATO FRIES 🌿	10
Kimchi Mayonnaise Furikake	
KARAAGE CAULIFLOWER 6 PCS. 🌿	15
Five-Spice Szechuan Glaze Daikon Sesame	
KARAAGE CHICKEN 6 PCS.	16
Five-Spice Szechuan Glaze Daikon Sesame	
VEAL BITTERBALLEN 6 PCS.	12
Beetroot Mustard Pickled Beetroot	
VEGAN BITTERBALLEN 🌿	12
Beetroot Mustard Pickled Beetroot	
REDEFINED MEAT SLIDERS 2 PCS. ▼🌿	19
Brioche Bun Onion Compote Cheddar Tomato	

For those with special dietary requirement or allergies who would like to know more about the ingredients used, please ask a Team Member for more information.

TWILIGHT

17:00-22:30

OYSTERS (PER 2 PCS.)

OYSTERS PLAIN

12

Lemon | Mignonette

OYSTER MOON

14

Asian Chimichurri | Tomasu Foam | Kalamansi Pearls

OYSTER SUN

14

Cactus Fruit | Kaffir Lime | Chili

CAVIAR

CAVIAR BELGIUM OSCIETRA IOGR

30

Crème Fraiche | Blini | Chives

SUSHI

SUSHI EBI

21

Ebi Fried | Avocado | Kimchi Mayonnaise

SPICY TUNA ROLL

21

Spicy Tuna | Avocado | Cucumber | Spicy Mayonnaise

VEGGIE ROLL

19

Shiitake | Cuka | Oshinko | Cucumber

BITES

17:00-22:30

RENDANG RICE POCKET | 2 PCS.

16

Beef Rendang | Sticky Coconut Rice
Served with Atjar and Sambal

DYNAMITE SHRIMPS | 5 PCS.

18

Gamba Tempura | Spicy Mayonnaise | Shiso

WAGYU TATAKI

45

Japanese Wagyu 6Ogr | Ginger Scallion Sauce

CHICKEN TERIYAKI | 2 PCS.

16

Seroendeng | Bean Sprouts Salad

RIB FINGERS

17

Pork Sesame Dressing | Pak Choi Salad | Oriental Glaze

DESSERT

DUTCH CLOUD

15

Chocolate Mousse | Dutch "Stroopwafel"
Dutch Vanilla Cream | Meringue

RHUBARB

15

Rhubarb Compote | Raspberry | Vanilla Cream

