

LUMA

OPENING HOURS

6:30 AM - 11:00 PM

Open Everyday

Skip the wait.

Scan the QR code to order at your own pace.

Or simply let one of our hosts know—we're always happy to assist.



A Note Before We Begin:
The Weave

Some things begin with a vessel.

A bowl that gathers.
Flavours, textures, ideas
brought together in one place.

But what fills it does not come all at once.

It is built slowly.
A technique learned over time.
A memory carried
from one kitchen to another.
A flavour that stayed.

Thread by thread,
these pieces begin to connect.

They are woven together into something
balanced, something whole.

This is how we cook.

Like a woven pattern, every detail matters.
Like a bowl, everything comes together.

This menu is part of that journey.

Take your time with it.

LUMA

The Four Kitchens

I realised quite
early that no single
kitchen cooks the
same way.

Some move quickly.
Others take their time.

One works with flour
and quiet patience.
Another with fire and instinct.

Some build flavour in a
roaring wok,
while others let it settle
slowly in clay.

But over time, I stopped seeing
them separately.

What follows are these four
kitchens, each carrying their
own character, but all part of
the same journey.



A Prelude

Light Beginnings



Creamed

Crème Dubarry 🌿 🧀 RM30
Cauliflower Cream Nutmeg

Morel Mushroom Soup 🌿 🧀 RM30
Dried Morel Mushrooms · King Mushroom · Herb Oil

Smoked Corn Velouté 🌿 RM25
Smoked Corn · Vegetables Stock · Butter

Salad

Caesar Salad with Anchovies 🧀 🥚 🐟 RM45
Romaine · Anchovy dressing · Parmesan · Croutons

Smoked Duck Salad 🍷 🌿 RM48
Mixed Greens , Cherry Tomato, Cucumber

Hummus 🍷 🌿 RM30
Chickpea, Tahini, Olive Oil, Lemon Juice, Garlic

All prices are subject to 6% Service Tax

 Gluten

 Dairy

 Egg

 Nuts

 Fish

 Soy

 Shellfish

 Vegetarian



Chapter 01

The Bakehouse



Gourmet Sandwiches

Grilled Chicken Chop Sandwich   RM40
*Juicy grilled chicken, crisp greens with our
homemade Ranch sauce*

Beef Cubano Sandwich   RM48
*Thinly sliced beefsteak, melted cheese, and
sautéed onions on a long roll*

Grilled Cheese Sandwich   RM38
*Melted cheese on toasted bread with
golden butter*

Monte Cristo Sandwich   RM38
*Smoked turkey, chicken ham, and melted
cheese in golden toasted bread*

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The Sweet

Tiramisu 🍷🧀🥚

RM30

Dessert layered with espresso-soaked ladyfingers, mascarpone cream, and a dusting of cocoa.

Dabai Chocolate Fudge Cake 🍷🧀🥚

RM30

Rich chocolate cake with the earthy depth of dabai

Classic Cheesecake 🍷🧀🥚

RM30

Rich and creamy baked cheesecake with a buttery biscuit crust

Desserts

Crème Brûlée with Milo Powder 🍷🧀🥚

RM30

Mango Sorbet

RM30

Sesame Ice Cream 🧀

RM30

*"Paris didn't just teach
me how to bake. It taught
me how to focus."*



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🍷 Gluten

🧀 Dairy

🥚 Egg

🌰 Nuts

🐟 Fish

🌱 Soy

🦞 Shellfish

🌿 Vegetarian



Chapter 02

Noodles and Broth



Noodle Corner

Sarawak Laksa 🍜🥚🌿🐟

Spiced aromatic noodle soup with rich broth, rice noodles, and fresh herbs.

RM38

Crispy Pan Fried HK Noodles 🍜🥚🌿

Crispy Hong Kong noodles with savory gravy and fresh vegetables

RM38

Spinach Tomato Pasta 🥬🍅🌿

Pasta tossed with fresh spinach, ripe tomatoes, and aromatic herbs

RM32

Pasta Pappardelle 🍝🥚🌿

Ribbon pasta with rich sauce and aromatic herbs

RM32

Spaghetti Bolognese 🍝🍖🥚

Classic spaghetti with rich beef tomato sauce and aromatic herbs

RM42

Spaghetti Carbonara 🍝🥚🥓

Classic spaghetti with creamy sauce, smoked beef bacon, and parmesan cheese

RM42

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Gluten



Dairy



Egg



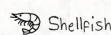
Nuts



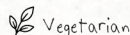
Fish



Soy



Shellfish



Vegetarian



Specials

- | | |
|---|-------|
| Sarawak Breakfast Sampler 🍜🥚🥥🥥 | RM50 |
| Laksa, Sambal, Teh-C, Soft boiled Egg, Kaya Butter Toast, Yoo Tiao | |
| London Aromatic Crispy Duck 🍖🍜 | RM115 |
| Crispy aromatic duck with fragrant spices and a perfectly roasted finish | |
| Braised Oxtail 🍖🌿 | RM60 |
| Slow-braised oxtail in a rich savoury sauce with aromatic herbs | |
| Wasabi Prawn 🍤🥥🍜🥥 | RM38 |
| Crispy prawns coated with creamy wasabi sauce and finished with fresh garnish 🍃 | |

*"I thought noodles were just noodles.
I didn't know there could be a hundred ways to pull the same dough."*

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"Quick sizzles and small comforts..."

Chapter 03

Wok and Claypot



Wok Essence

Mapo Tofu with Prawns 🍲 🥘 🥚

RM42

Silky cubes of tofu and succulent prawns simmered in a rich, glossy Sichuan chilli bean sauce

Classic Nanyang Chicken 🍲 🥘 🍗

RM38

Fragrant, aromatic blend of soy sauce, ginger, garlic, and spices

Ginger Spring Onion Slice Beef 🍲 🍗

RM50

Tender, wok-seared beef slices tossed with aromatic ginger and crisp scallions

Claypot Treasure

Tenderloin Beef Kway Teow 🍲 🍗

RM48

Wok-fried flat rice noodles with tender beef slices, bean sprouts, chives, and rich soy glaze finished over high heat.

Seafood Hor Fun Noodles 🍲 🍗 🍗 🍗

RM40

Classic hor fun finished with a fragrant plume of aromatic steam

Prawn Foochow Noodles 🍲 🍗 🍗

RM40

Tossed in a homemade sauce, balancing heat and umami

Claypot Rice with Mushroom 🍲 🍗

RM38

Fragrant claypot rice with assorted mushrooms and savory sauce

Claypot Chicken Katsu Curry 🍲 🍗 🍗 🍗

RM38

Crispy golden chicken cutlet served with fragrant rice and rich Japanese-style curry sauce

Claypot Chicken Rice 🍲 🍗

RM38

Fragrant rice cooked with tender chicken, savory sauce, and aromatic seasonings

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🍲 Gluten

🥘 Dairy

🥚 Egg

🥜 Nuts

🐟 Fish

🍲 Soy

🍲 Shellfish

🌿 Vegetarian



Chapter 04

Flame Grilled



From The Grill

Steaks

Aus Striploin 240gm	RM150
Aus Ribeye 240gm	RM170
Aus Tenderloin 230gm	RM180

Butcher's Cut

Grilled Lamb Rack 280gm	RM110
<i>Herb-marinated lamb rack grilled over open flame with rich jus.</i>	
Chicken Chop  	RM38
<i>Marinated in native aromatics and grilled over open flame</i>	

Choose 2 Sides and 1 Sauce

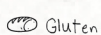
Sides

- Roasted Potatoes
- Mash Potato
- Roasted Vege Medley
- Broccoli
- Asparagus
- Garden Salad

Sauces

- Sarawak Black pepper sauce
- Smoked Garlic Jus
- Torch Ginger chimichurri
- Morel Mushroom Sauce

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Dairy



Egg



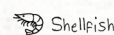
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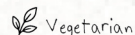
Fish



Soy



Shellfish



Vegetarian

From The Land

Charred Cauliflower with spiced Coconut glaze 🌿	RM30
Manok Pansoh <i>Chicken slow-cooked in bamboo with native herbs</i>	RM45
Roasted Duck 🍷🍴 <i>Slow-grilled for crisp skin and tender meat</i>	RM110

From The Sea

Charred Cumi-Cumi 🍷 <i>Served with chilli and lime</i>	RM120
Fish of the Day 🍷🐟 <i>Prepared with seasonal ingredients and house seasoning</i>	RM65
Grilled Freshwater Prawns 🍷 <i>Served with sambal asam</i>	RM70
Pan-Seared Salmon 🍷🐟 <i>Delicate seasoning and savory accompaniment</i>	RM65

From The Mountain

• Jewel of Sarawak 🍷 <i>Sarawak pepper-crusted grilled chicken thigh drizzled with a creamy avocado-mango yogurt sauce, sweetened with a touch of local gula apong 🍷</i>	RM43
• Grilled Root Vegetables 🌿 <i>Smoky, flame-kissed seasonal root vegetables.</i>	RM30
• Burnt Cabbage Steak 🌿 <i>Thick-cut cabbage wedge seared to deep char</i>	RM30

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Nuts



Fish



Soy



Shellfish



Vegetarian

There was a moment
when I thought the
journey would end
here.

After the broths had settled.
After the fire quietened.
After the last claypot was lifted
from the heat.

I thought perhaps that was enough...

But good meals rarely end where
you expect them to.

There is always one more dish
passed across the table.
Something shared between
conversations.

Something smaller prepared for
younger hands.
A final bite that keeps everyone
seated a little longer.

Turns out, someone always asks
for one more side.

Kids and Classics

For the Little Ones



Fish and Chips  	RM35
Spaghetti (Tomato / Carbonara)   	RM30
Mini Beef Burger   	RM30
Chicken Popcorn   	RM25
Chicken Rice with Vegetable  	RM30

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To Share

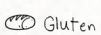
On The Side

Sides

Fries	RM18
Steam Rice	RM8
Ginger Rice	RM10
Herb Rice	RM10
Mash Potato	RM13
Roasted Vegetable Medley	RM15
Broccoli	RM15
Green Salad	RM15



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Egg



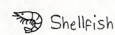
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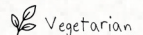
Fish



Soy



Shellfish



Vegetarian

Opening Notes:

The Quench

A pour.

Something cold, something warm.

Something Light



Mineral Water

Cold

San Pellegrino Sparkling 250ml

RM22

Acqua Panna Still 250ml

RM22

San Pellegrino Sparkling 750ml

RM35

Acqua Panna Still 750ml

RM35

Freshly Squeezed

Orange

RM22

Apple

RM22

Watermelon

RM22

Chilled Juice

Guava

RM15

Pineapple

RM15

Apple

RM15

Comfort Cups

Hot

Cold

Chocolate

RM20

RM23

Matcha Latte

RM30

RM32

Mocha

RM22

RM24

Matcha Strawberry

◦

RM32

Milo

RM18

RM20

Smoothies

Chocolate

RM24

Vanilla

RM24

Strawberry

RM24

Banana

RM24

Dragonfruit

Rm24

Soft Drinks

Coke

RM15

Sprite

RM15

100 Plus

RM15

Tonic Water

RM15

Soda Water

RM15

Coke Zero

RM15

Ginger Ale

RM15



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Slow Pours



Coffee	Hot	Cold
Americano	RM18	RM20
Latte	RM20	RM22
Cappuccino	RM20	RM22
Espresso	RM18	RM20
Flat White	RM20	RM22

Specialised Coffee

Golden Turmeric Coffee	◦	RM30
Cinnamon Hazelnut Latte	RM23	RM25
French Vanilla Cappuccino	RM23	RM25
Caramel Cold Brew	◦	RM25
Ice Nutella Latte	◦	RM25
Gula Apong Latte	RM23	RM25

Tea

English Breakfast	RM18	RM20
Supreme Earl Grey	RM20	RM22
Chamomile Blossom	RM20	RM22
Jasmine Green	RM18	RM20
Oolong Kiwi Berry	RM20	RM22
Teh Tarik	RM18	RM20



The Table's Ready

LUMA

Private spaces for up to 60 guests.
Menus made for the occasion.



GOOD FOOD. GOOD PEOPLE. GOOD TIMES.



BIRTHDAYS



CELEBRATIONS



SOCIAL
GATHERINGS



CORPORATE
EVENTS



SPECIAL
OCCASIONS

f @LUMAatvocoKuching

+6011-6542 9698

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One last course?

Leave us a Tripadvisor review.

It's the sweetest way to end
your meal and the best way to help
others discover LUMA.

