



Rooted in our love for beachside dining, Limewood gets its name from two essential elements:

Lime, the essential acidic zest that is found in every beach cuisine around the world, and **Wood** for the open charcoal grill at the heart of our kitchen. Together, they bring fresh coastal brightness and smoky warmth under one roof.

We blend Southeast Asian, Hawaiian, South American, and Caribbean flavours across our barbecued meats, seafood, and cocktails. Whether you're sharing tacos and margaritas with friends or enjoying a romantic dinner overlooking Repulse Bay, Limewood lets you embrace the tropical side of Hong Kong life, all day, every day.



SMALL BITES

Limewood Guacamole 115

Pico de gallo, pepitas, pomegranate seeds, tortilla chips

Pork Chicharrones 155

Salsa macha, guacamole taquero, spring onion, coriander

Chipotle Chicken Empanada 115

Parmesan cheese, house made chimichurri, pico de gallo

Fried Calamari 195

Mango-curry mayo

Grilled Corn 95

Cotija cheese, tajin, chipotle crema

RAW

Fresh Oysters 65 per piece

Served with mango & pineapple salsa
Chardonnay mignonette, guacamole taquero
(Minimum order 6 pieces)

Yellowtail Crudo 195

Sliced yellowtail, citrus leche de tigre, avocado, pickled kumquats, chili oil

Tuna Tostada 195

Sustainable tuna, crispy corn tortilla, guacamole, salsa bruja, maiz cancha, pickled banana shallots, taquero sauce

Tuna Tartare 225

Coconut cream, Vietnamese herbs, mango, chili oil, crispy rice paper

Salmon Ceviche 195

Lime cured salmon, salmon roe, spicy nuoc cham, mint, baby shiso, lemongrass, crispy shallots

SALAD

Watermelon 115

Compressed watermelon, green papaya chutney, candied pepitas, watermelon aguachile, queso fresco, mint, coriander, coriander oil

Radicchio 125

Radicchio leaves, orange, pecorino, pickle kumquats, roasted pistachios, citrus dressing

TACOS

Signature Fish 165

Fried fish, chipotle mayo, braised purple cabbage, corn tortillas

Halloumi 165

Charred halloumi cheese, guacamole taquero, salsa macha, pico de gallo, pomegranates, corn tortillas

Pork Belly 165

Grilled pork belly, guajillo chili sauce, house made chimichurri, pickled red onion, guacamole taquero, corn tortillas

Beef Brisket Molcajete 235

Slow cooked beef brisket, burnt tomato salsa, charred vegetables, house-pickled jalapeños, ranchera, corn tortillas

Grilled Prawn's 195

Tiger prawn, jalapeño nam jim sauce, lemongrass, culantro, betel leaf, corn tortillas



BEACH • BBQ • MARGARITAS

BBQ

Grilled Pork Neck 185

Thai basil, nam jim, cucumber, red onions, crispy shallots

Hawaiian Huli Huli Chicken 295

Sour cream, guacamole, fresh herbs, flour tortillas

48hr Charred Bone in Beef Rib (850g) 595

Mango infused BBQ sauce, toasted sesame seeds, cilantro

Grass Fed Hanger Steak 425

Charred avocado, house-made chimichurri, grilled vegetables, piri-piri sauce, corn tortillas

Salmon Steak 215

Herb mojito oil, burnt jalapeño, Thai basil, cucumber, red onion crispy shallots, betel leaf, nam jim

Grilled Whole Sea Bass 495

Butterfly semi debone sea bass, smoked chimichurri

SIDES

Corn Bread 55

Herb butter

Corn Tortilla (3pcs) 45

Coconut Jasmine Rice 65

Toasted coconut, kaffir lime, crispy shallots

Limewood Patatas Bravas 125

Double cooked baby potatoes, spicy sauce, spring onion, chipotle

Charred Asparagus 115

Tomatillo sauce, coriander, lime



BEACH • BBQ • MARGARITAS

DESSERTS

Hand Piped Churros 115

Coconut ice cream, salted caramel sauce

Torta Tres Leches 115

Three milk-soaked sponge cake

Seasonal Sundae 115

Ask your waiter for more information

Free flow still and sparkling Belu water \$20 per head.

+10% Service charge applies.

Not all dish ingredients are listed. If you have any allergy or dietary requirement, please inform our team! Substitutions and modifications politely declined.