

**LOMM**

Chinese & Ecuadorian

17 Orchard St, New York, NY 10002

**11Am - 10PM**

***(718) 888-8888***

# Appetizers

<b>Pork and Chive Dumplings</b>	<b>8</b>
Served 5 slow roasted pork, chives, carrots, bacon filling dumplings	
<b>Chicken Wings</b>	<b>10</b>
7 Soy garlic wings	
<b>Delish Stuffed Mushrooms</b>	<b>10</b>
Mouth watering stuffed mushrooms filled with  caramelized onions, chopped bacon, cream cheese, parmesan cheese garnished with basil and olive oil	
<b>Wonton Soup</b>	<b>8</b>
Chicken soup incorporated with chicken and shrimp, mixed vegetables served with crispy wonton chips	
<b>Tostones Tower</b>	<b>15</b>
Garlic parmesan tostones served with fine braised pork belly and pickle onions	

# Entrees

<b>Glazed Teriyaki pork</b>	<b>16</b>
Glazed crispy pork topped with teriyaki sauce accompanied with fresh Platains, Edamame and white rice	
<b>Pork belly Fried Rice</b>	<b>12</b>
Served with Chinese jade mine rice, diced broccoli, delicious brown sauce and scramble eggs	
<b>LOMM Popular Dish</b>	<b>20</b>
Served with chicken, shrimp, soy sauce quail e ggs and mixed vegetables topped with roasted almonds	
<b>Wild Atlantic Salmon</b>	<b>22</b>
Salmon topped with Sesame Sauce, seared brussel sprouts, Asparagus Spears and mashed potatoes	
<b>Seared tenderloin</b>	<b>20</b>
Soft “stew”Beef tenderloin topped with adobo sazón, soy sauce seasoning. Mixed green, red, yellow peppers, handmade french fries garnished with parsley	
<b>Love Bowl</b>	<b>14</b>
A vibrant quinoa composed of roasted onions, candied walnuts, sauteed onions and corn with a hint of	

# Desserts

<b>Caramel filling Sponge cake</b>	<b>8</b>
Dulce de leche filling cake garnish with mint and strawberries	
<b>Coconut Flan</b>	<b>6</b>
<b>Mango Custard tarts</b>	<b>7</b>

# Drinks

<b>Blue Hawaii</b>	<b>7</b>
Rum, vodka and cranberry juice	
<b>Ice Lemon Tea</b>	<b>7</b>
Triple sec, rum, lemon and cinamon	
<b>Margarita</b>	<b>8</b>
Bourbon, tequila, lime juice	
<b>Chinatown</b>	<b>9</b>
Honey, vodka, ginger beer, lime juice	
<b>Corona</b>	<b>6</b>
<b>Vodka Shots</b>	<b>4</b>

# Our Story

This is a combination of my heritage and my girlfriend, I believe that with my Ecuadorian background and her asain heritage will combine the elements of our culture will attract foodies from both parties and more. We love both aspects of tasting different beloved authentic meals. Ecuadorians are usually known for its fish, yucas, plantains, spicy chilis and most importantly ceviche, a lot of customers will kill themselves for traditional recipes. Hong Kong plays an important role in this fusion why? Its unique vegetables, soups, pork, and aromatic matters the most.

It would be popular in today's market because we rarely see latin american and asian fusions, a new cuisine can attract new customers because it's fascinating how a chef can create something new with touches of both sides of cultures to make you think wow they really did

it. Something new in the market is provided for every culture, race, class people to experience, taste and judge. While anyone is welcomed I am focusing towards people who enjoy tasting new cuisines, different palate such as middle class and millenials. The concept will be appealing because the willingness to experiment and create new dishes, presentations is what customers are looking for; technique and talent says it all. I am in love with chinese and hispanic food because it makes us who we are, we taste various different meals, vegetables, meats, soups, dessert, drinks. It's the perfect experience for tasty food and fantastic ambiance of our dining tables combination.

Our decor will focus on typography, bold letters and artistic drawings, in order for it to be a fusion restaurant I'll be addingsmall Ecuadorian and chinese flags or famous chinese, spanish words for customers to be entertained and question what does that mean? The goal is for the fusion to reflect the vibe of the restaurant. Smart lightning will help customers to be more active, awake and eager to taste a meal that no other country will offer. Staff will go through a training manual where the owner "me" will pretend I am a guest and will question them about the menu, allergies, drinks, how its made to see if the employees are in it to learn and improve or for the money

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