

# Chinese & Ecuadorian

17 Orchard St, New York, NY 10002

(917) 607-8088

# **Appetizers**

#### Pork and Chive Dumplings

Served 5 slow roasted pork, chives, carrots, bacon filling dumplings

#### **LOMM Wings**

7 Soy garlic wings

#### **Wonton Soup**

Chicken soup incorporated with chicken and shrimp, mixed vegetables served with crispy wonton chips

#### **Tostones Tower**

Garlic parmesan tostones served with fine braised pork belly and pickle onions

### **Desserts**

### **Caramel filling Sponge cake**

Dulce de leche filling cake garnish with mint and strawberries

#### Coconut Flan

7

9

8

11

18

12

20

22

21

16

Mango Custard tarts

7

8

6

7

7

8

### **Entrees**

#### Glazed Teriyaki pork

Glazed crispy pork topped with teriyaki sauce accompanied with fresh Platains, Edamame and white rice

#### **Pork belly Fried Rice**

Served with Chinese jade mine rice, diced broccoli, delicious brown sauce and scramble eggs

#### **LOMM Popular Dish**

Served with chicken, shrimp, soy sauce quail e ggs and mixed vegetables topped with roasted almonds

#### Wild Atlantic Salmon

Salmon topped with Sesame Sauce, seared brussel sprouts, Asparagus Spears and mashed potatoes

#### Seared tenderloin

Soft "stew" Beef tenderloin topped with adobo sazon, soy sauce seasoning. Mixed green, red, yellow peppers, handmade french fries garnished with parsley

#### **Love Bowl**

A vibrant quinoa composed of roasted onions, candied walnuts, sauteed onions and corn with a hint of bean sprouts and avocado

## **Drinks**

#### Blue Hawaii

Rum, vodka and cranberry juice

#### Ice Lemon Tea

Triple sec, rum, lemon and cinamon

#### Margarita

Bourbon, tequila, lime juice

#### Chinatown

Honey, vodka, ginger beer, lime juice

#### Corona

**Vodka Shots** 

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# Our Story –

Ecuadorian and chinese fusion cuisine 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. Our restaurant will be popular in today's market because we rarely see Ecuadorian and Chinese fusion restaurants.