

HOMMAGE

Signature Dinner Set

Pan-fried Scallop with Kihachi's 13 distinct spices

crab roe, sautéed mushrooms, beurre blanc

熊谷喜八 十三種特調香料煎帶子

Flower Crab & Meatballs Steamed Soup

mushroom, eggwhite, milk foam

花蟹豬肉丸清湯

Grilled U.S. Petite Tender with Foie Gras

asparagus, caramelised apple purée, red wine sauce

煎美國小牛柳配鵝肝

Toyama Shrimp Linguini

prawn, cucumber, garlic, anchovy paste

炸富山縣白蝦意大利扁麵

Strawberry Almond Crisps

strawberry, lemon juice, sliced almonds, strawberry ice cream

士多啤梨杏仁脆脆

or

Chestnut Mont Blanc +\$40

kumamoto chestnut, chestnut ice cream, meringue

栗子蒙布朗

Coffee/Tea

咖啡或茶

\$588 per person

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TRIBUTE TO THE SEASONS

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Prices are in HK\$. 10% service charge.

If you have any special dietary requirements, food allergies or intolerances, please inform us upon placing your order.

價格以港幣計算。加一服務費。如您有特別膳食需求，食物敏感或過敏，請於下單時告知我們。



L U M I
French-Japanese Cuisine