

LUMI

French-Japanese Cuisine

SET DINNER

Starter

Squid Ink Fried Scallops

turmeric potato purée, triple cheese

墨魚汁炸帶子

or

Seared Maguro Salad

miso burdock root & akita smoked radish ravigote dressing, wakayama dried plum sauce

炙燒吞拿魚沙律

or

Clam Soup

chicken broth, potato, onion, bacon, fresh herbs

蜆湯

Pasta

Hokkaido Sea Urchin Spaghettini Glacier

shaved asparagus glacier, onsen egg

冰鎮北海道海膽意大利細麵

or

Toyama Shrimp Linguini

prawn, cucumber, garlic, anchovy paste

炸富山縣白蝦意大利扁麵

or

Angus Beef Spaghetti

shiitake mushroom, tomato, red wine sauce

慢煮安格斯牛肉意大利麵

or

Spaghetti Carbonara

mushroom, egg yolk cream sauce, bacon

卡邦尼意大利麵

Main

Cashew & Bacon-crusted Chilean Sea Bass

garden vegetables, corn puree

香煎腰果智利海鱸

or

Miso Grilled Kobe Beef Sirloin

sendai spicy miso sauce, garlic cream, burdock root chips, asparagus

燒味噌神戶和牛西冷

or

Spanish Crispy Chicken

potato, mushroom, rosemary, garlic, italian parsley

西班牙風脆煎雞

or

Grilled French Duck Breast

sendai yuzu miso sauce

烤法國鴨胸配仙台柚子味噌汁

Dessert

White Sesame Blan Manje 白芝麻布甸

Coconut honeydew 椰香鮮蜜瓜

French Apple Tart with Ice Cream 焗法式蘋果撻伴雪糕 (prep. time: 20mins)

Strawberry Almond Crisps 士多啤梨杏仁脆脆

Starter & Pasta	\$285
Starter, Pasta & Main	\$368
All 4 Courses	\$418
2 Hours Free-flow House Wine	\$200