

HOMMAGE

Hors d'oeuvres

Sashimi Salad in Yuzu Sauce

urchin, amaebi, snapper, scallops, salmon, salmon roes, squid, mixed greens

柚子刺身沙律

or

Hokkaido Scallop. Corn Soup

帶子粟米濃湯

or

Lobster Bisque +\$68

atlantic lobster tail

龍蝦濃湯

Entrée

Korean-style Short Rib Steak

pumpkin purée, Korean kimchi

韓式牛肋骨條

or

French Sole Meunière

香煎法國原條龍俐魚

or

Golden Pumpkin Organic Barley, Hokkaido Buckwheat & Wild Rice

broccoli, cauliflower, mushroom, pumpkin sauce

黃金南瓜野米飯配南瓜汁

or

Homemade Tagliatelle with Seafood Bouillabaisse +\$68

lobster, jumbo shrimp, sea bass, scallop, octopus, Japanese sea urchin sauce, dried tomato & basil

海鮮濃湯配手工意大利麵 . 佐日本海膽醬

Desserts

Tiramisu

意式芝士蛋糕

or

French Apple Tart with Vanilla Ice Cream +\$40

apple, black pepper

焗法式蘋果撻伴雪糕

Coffee / Tea

咖啡或茶

\$388 per person

3-Course
Set Dinner

AUX SAISONS

季節へのオマージュ TRIBUTE TO THE SEASONS

All prices in this menu are in HK\$. Subject to 10% service charge.

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

所有價格均以港幣計算。須另加一服務費。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