

# HOMMAGE

## Hors d'oeuvres

### Shrimp Galettes

French horn mushroom, water chestnut, balsamic, onion  
法式烘蝦餅

or

### Conch Seaweed Jelly Cup

orka, baby corn, avocado puree, tomatoes  
海螺肉·海苔果凍杯

or

### Lobster Bisque +\$68

atlantic lobster tail  
龍蝦濃湯

## Entrée

### Classic Beef (US Prime Petite Tender) Wellington +\$88

sautéed mushrooms, madeira wine sauce  
經典威靈頓牛柳

or

### Fried Amadai Fish

salmon roes, sautéed mushrooms, spinach, beurre blanc  
立鱗燒甘鯛魚

or

### Wasabi Crispy Chicken

herbed butter potatoes, mushrooms, rosemary  
山葵脆煎雞

## Desserts

### Caramel Egg Pudding

焦糖雞蛋布丁  
or

### Glazed Apple Mille Crêpes +\$40

lemon cream, vanilla ice cream  
蘋果千層班戟

### 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