

L U M I

French - Japanese Cuisine

DEGUSTATION DINNER

Wasabi Chicken Tender Salad

endive, japanese ginger, soy sauce & vinegar dressing

山葵雞柳沙律

Shrimp & Edamame Fried Rice Paper Roll

shrimp, edamame, water chestnut, seasonal fruits

海蝦枝豆炸米網春卷

Clam Soup

chicken broth, potato, onion, bacon, fresh herbs

蜆湯

Smoked Atlantic Salmon

smoked with sakura wood, onsen egg, shrimp & potato salad, lemon dressing

櫻花木煙燻大西洋三文魚

Grilled French Duck Breast

sendai yuzu miso sauce

烤法國鴨胸配仙台柚子味噌汁

Hokkaido Pork Chop in Parisian Style

herbed butter, garden vegetables

巴黎式北海道豬扒

or

White Sesame Grilled Kobe Beef Sirloin +\$50

shiitake mushroom, water chestnut, roquette, potato, balsamic vinegar, oyster & sweet chilli sauce

燒白芝麻神戶和牛西冷

White Sesame Blan Manje

home-made crispy sesame biscuit, red bean, black sesame ice cream

白芝麻布甸

\$888 for two

wine pairing

3 glasses \$150

5 glasses \$220

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

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