

HOMMAGE

Signature Dinner Set

Seared Maguro Salad

miso burdock root &
akita smoked radish ravigote dressing,
wakayama dried plum sauce
炙燒吞拿魚沙律

Clam Soup

chicken broth, potato, onion, bacon, fresh herbs
蜆湯

Grilled U.S. Petite Tender

Sauteed Boston Lobster Tail with Kihachi's 13 distinct spices

sakura shrimp, toyama shrimp, bacon, fava bean, marinated shallot, garlic
煎美國小牛柳配櫻花蝦及富山縣白蝦・熊谷喜八 十三種特調香料炒龍蝦尾

Toyama Shrimp Linguini

prawn, cucumber, garlic, anchovy paste
炸富山縣白蝦意大利扁麵

Coconut Honeydew

coconut ice cream, champagne jelly, honeydew jus
椰香鮮蜜瓜

or

French Apple Tart with Vanilla Ice Cream +\$30

apple, black pepper
焗法式蘋果撻伴雪糕

Coffee/Tea

咖啡或茶

\$588 per person

季節へのオマージュ TRIBUTE TO THE SEASONS

AUX SAISONS

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