

# HOMMAGE

## Hors d'oeuvres

### Scallop & Avocado Salad

crab roe, grapefruit, raspberry sauce, champagne mustard dressing  
帶子牛油果沙律

or

### Caesar Salad

crispy pancetta, mustard caesar dressing  
凱撒沙律

## Soup

### Onion Vichyssoise

onion cream, parma ham, potato purée  
法式洋葱蓉湯

## Entrée

### Grilled U.S. Petite Tender with Sakura & Toyama Shrimp

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

or

### Hokkaido Pork Chop in Parisian Style

herbed butter, garden vegetables  
巴黎式北海道豬扒

or

### Angus Beef Spaghetti

shiitake mushroom, tomato, red wine sauce  
慢煮安格斯牛肉意大利麵

## Desserts

### Coconut Honeydew

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

### Coffee / Tea

咖啡或茶

**\$288** per person

*Early  
Dinner Set*

AUX  
SAISONS

季節へのオマージュ TRIBUTE TO THE SEASONS Available from 3-6pm daily

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