

WHISK

SET LUNCH MENU

STARTERS 前菜

FRASER ISLAND SPANNER CRAB & LOBSTER JELLY

Salmon Roe, Avocado Cream

費沙島加菲蟹肉龍蝦凍 鮭魚子 牛油果

+ HK\$60

OR

LANDES DUCK FOIE GRAS TERRINE

Korean Ginseng, Licorice, Clear Grape Juice

法國鴨肝凍 韓國人參菜 白葡萄汁 甘草

OR

ESCARGOTS FRICASSÉE

Girolle Mushroom, Cilantro, Lemongrass

鮮法國雞油菌 田螺 芫荽 香茅

OR

EGGPLANT VELOUTÉ

Cepes Mushroom, "Iberico de bellota" Ham

牛肝菌茄子濃湯 西班牙黑毛豬火腿

DESSERTS 甜品

MELTING CAMEMBERT POT

Lavender & Honey Toast

焗法國金文畢芝士 配 薰衣草蜂蜜多士

OR

HOKKAIDO 3.6 MILK PUDDING

Tokachi Azuki, Matcha Ice Cream

北海道特選3.6牛奶奶凍 十勝紅豆 抹茶雪糕

OR

YOGHURT MOUSSE

Cherries, Smoked Bamboo Crumble

乳酪慕斯 櫻桃 煙熏竹碳脆

MAIN COURSES 主菜

GRILLED YAMATO PORK CHOP

Chef's Recommendation

300g Of "Whisk" Signature Pork Chop

日本大和豬排 - WHISK主廚推介

+ HK\$80

OR

ROASTED FRENCH DUCK LEG CONFIT

Caramelized Shallot, Figs

烤法國油封鴨腿 焦糖紅蔥 無花果

OR

CONFIT SALMON FILLET

Braised Vegetables, Barigoule Broth

慢煮三文魚柳 燉蔬菜 朝鮮薊

OR

HOKKAIDO SEA URCHIN SPAGHETTI

63°C Egg, Parmesan Cream, Spinach

北海道海膽意大利麵 溫泉蛋 帕爾馬芝士 菠菜

+ HK\$100

OR

BROCHE DU JOUR

Roast of the Day with Romaine Lettuce Salad

是日精選烤肉 配 羅馬生菜

2 COURSES HK\$268

3 COURSES HK\$318

4 COURSES HK\$398 (one extra starter or dessert)

Inclusive of one glass of wine or juice and gourmet coffee or fine tea

Above set prices are for menu items without indicated supplement charge.



Members enjoy 25% discount

\* Menu is subject to change without prior notice. Prices above are subject to 10% service charge. If you have food allergies, please ask our staff for assistance with menu choices. 菜式如有更改，恕不另行通知。所有價格需加10%服務費。如閣下對任何食物產生敏感，請直接與本餐廳職員聯絡