

WHISK

SET LUNCH MENU

STARTERS 前菜

ABALONE

Asparagus, Okinawa Egg, Black Truffle-Dashi Broth  
蒸鮑魚 露筍 溫泉蛋 黑松露鰹魚清湯

OR

CRISPY BOSTON LOBSTER & CRAB CAKE

Remoulade Sauce, Celeriac Salad  
香煎波士頓龍蝦蟹餅 蛋黃醬 根芹沙律

OR

MARINATED BEETROOT SALMON

Caviar, Toasted Brioche  
自製甜菜頭醃三文魚 魚子醬 牛油軟包

OR

SAUTÉED FROG LEGS

Fregola, Broccoli, Garlic Foam  
蒜香炒田雞腿 意大利小麥粉 西蘭花

DESSERTS 甜品

MELTING CAMEMBERT POT

Lavender & Honey Toast  
焗法國金文畢芝士 薰衣草蜂蜜多士

OR

JAPANESE PUMPKIN PUDDING

Caramel Crisp, Soy Sauce Ice Cream  
日本南瓜布甸 焦糖脆 醬油雪糕

OR

COCONUT ESPUMA

Exotic Fruits, Orange Ginger Broth  
椰子慕絲 水果 橘子薑汁

+ HK\$60

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

OR

BRAISED WAGYU BEEF CHEEK

Brassica, Potato Espuma, Malabar Pepper  
燴和牛面頰 小白菜 馬鈴薯 馬德里汁

OR

ALASKAN HALIBUT

Hokkaido Scallop, Pumpkin, Zucchini, White Miso Sauce  
烤阿拉斯加比目魚 北海道扇貝 野菜 白味噌汁

OR

ROASTED SUCKLING PIG

Burnt Onion, Black Garlic, Sage  
風味烤乳豬 黑蒜 鼠尾草

OR

GRILLED WHOLE BOSTON LOBSTER

烤原隻波士頓龍蝦

+ HK\$80

+ HK\$100

+ HK\$50

2 COURSES HK\$288

3 COURSES HK\$338

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.

miraplus  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