

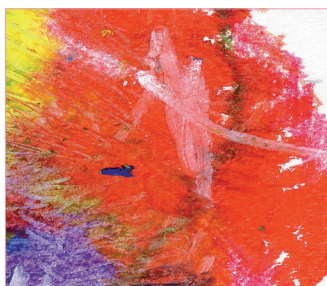
WHISK

## ART INSPIRED MENU 2016

10 - 26 Mar

Whisk your art appreciation up to another level with a special menu inspired with striking contemporary art pieces from around the world.

Toast to the finer things in life and pair your dining experience with eclectic Tuscan wines by an iconic Italian wine-maker, **Bibi Graetz**, who is a graduate from the Academy of Fine Arts in Florence and pours his passion for enology into creating distinctive, small-batch wines from hand-harvested indigenous grapes, adorned with beautiful art labels, each representing one of his abstract paintings.



### FIVE NIGHTS

Botan Ebi, Scallop, Hamachi, Salmon, Tuna  
*2013 Casamatta Bianco, Bibi Graetz, Tuscany, Italy*

### LEAF

Lobster, Avocado, Hazelnut Oil

### CABANA

Foie Gras, Coconut, Kumquat  
*2011 "It's a Game" IGT Toscana Rosso, Bibi Graetz, Tuscany, Italy*

### STRAW

Langoustine, Basil Leaves

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### PUMPKIN

Black Truffle, Yamato Pork, Nasturtium

OR

### A DIFFERENCE THAT MAKES A DIFFERENCE (ADD \$250)

Japanese A4 Wagyu Beef, Chocolate  
*2012 Soffocone di Vincigliata IGT Toscana Rosso, Bibi Graetz, Tuscany, Italy*

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### A MIDSUMMER NIGHT'S DREAM

"Fruit Rouge"

**HK\$890**

**Sommelier's Recommendation: HK\$280**

Prices above are subject to 10% service charge. If you have food allergies, please ask our staff for assistance with menu choices.