

WHISKing-up a culinary storm with the freshest ingredients from around the world, this NEW A la Carte Menu brings the very best of flavors for you to share and enjoy the pleasure of simple, contemporary Western cuisine revolving around quality meats, fish and eclectic wines.

While we kept your favorite signature dishes in, such as Pork Belly Ragout Fettuccine, we encourage you to try some of the new specials including Honey & Lavender Roasted Duck served with hay roasted root veggies, or melt-in-your-mouth Cocoa Roasted Milk Fed Lamb with Chocolate.

If you crave for unique seasonal ingredients, discover our summer edition of degustation menu featuring the best of Japan in 6 courses including highly praised Murasaki Uni, ripe and sweet Tokudani Tomato, jet-fresh Hokkaido scallop, and flavorful Kumamoto Pork Belly, complete with sommelier's recommendations.

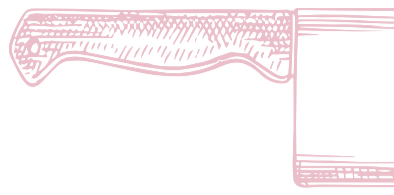
Do not hesitate to ask our service team for assistance should you wish to customize anything to your liking!

Share your experience with us on [f](#) [@](#) #whiskHK #themirahotel

Steak & Burgundy Evenings
Every Monday & Thursday | 6:30pm - 10pm

Oysters & Seafood Semi-buffet Brunch
Every Sunday | 12pm - 3pm

Pink Brunch
Once a Month | 12pm - 3pm



NEW JAPANESE INGREDIENTS DEGUSTATION MENU

HK\$890 FOR 6 COURSES
HK\$690 FOR 4 COURSES

TOKUDANI FRUIT TOMATO

Hokkaido Scallop, White Asparagus
徳谷果子蕃茄 北海道扇貝白露筍

Chateau D'Esclans Rock Angel Rosé, Côtes de Provence, France 2014

SEARED DUCK FOIE GRAS

Matsutake, Miso Broth
香煎鴨肝 松茸 日本豆麵醬

ENSHUI MURASAKI SEA URCHIN

Menegi, Cauliflower Cream
日本馬糞海膽 香蔥 花椰菜

KEGANI CRAB

20 Years Aged Soy Sauce, Okinawa Egg, Niigata Rice
北海道毛蟹 20年陳釀醬油 沖繩雞蛋 新潟縣米

Dr. Bürklin Wolf Riesling, 'Böhlig' 1er Cru, Pfalz, Germany 2014

KUMAMOTO PORK BELLY

Roasted Aubergine, Bonito
日本熊本縣豬腩鯉魚汁烤茄子

OR

JAPANESE WAGYU BEEF A3 KUMAMOTO (+HK\$250)

Black Garlic
石燒A3熊本縣和牛西冷黑蒜

Banfi Brunello di Montalcino, Tuscany, Italy 2011

SHIZUOKA MUSK MELON

静岡温室蜜瓜

Le Guishu L'Umami Demi Doux Yellow Wine, France NV

PETIT FOURS

Wagashi
和菓子

COFFEE OR TEA

Sommelier's Selection 品酒配對 (+HK\$360 FOR 4 GLASSES)

SOUPS

NEW KEGANI CRAB BISQUE

Okinawa Egg, Niigata Rice
北海道毛蟹濃湯 沖繩雞蛋 新潟縣米

HK\$178

NEW EGGPLANT VELOUTÉ

Cèpes Mushroom, "Iberico de Bellota" Ham
牛肝菌茄子濃湯 西班牙黑毛豬火腿

HK\$168

NEW FOIE GRAS ROYALE

Curcuma Broth, Shiitake, Rock Chives
蒸鴨肝 薑黃清湯 椎茸 香蔥

HK\$168

STARTERS

NEW SHARE WHISK LOBSTER & SEAFOOD BASKET

Whole Boston Lobster, Enshui Murasaki Sea Urchin, Oysters (4pcs), Hamachi, Hokkaido Scallops & Botan Ebi shrimp

W.H.I.S.K 龍蝦海鮮籃

波士頓龍蝦、日本馬糞海膽、新鮮生蠔(4pcs)、油甘魚、北海道扇貝及牡丹蝦

HK\$850

NEW SHARE GILLARDEAU "PETIT FOURS"

Korean Ginseng, Calamansi, Cucumber Granita
法國"GILLARDEAU"生蠔 人蔘 酸柑 青瓜冰沙

(6PCS) HK\$360

NEW "UMAMI AND PEARLS"

Enshui Murasaki Sea Urchin & French Farmed Caviar, "Chou-Fleur" Cream

日本馬糞海膽及法國魚子醬 花椰菜

HK\$288

NEW SIGNATURE QUEENSLAND WAGYU BEEF TARTARE BOX (HAND CHOPPED)

The Australian Wagyu beef used is fed for 350 days with a diet of nutritious steam flaked grains, sunflower meal, corn silage, hay, vegetable oil and molasses.

昆士蘭和牛肉他他

HK\$238

NEW SHARE CHAR-GRILLED HOKKAIDO SCALLOP

Boutargue, Light Ginger Broth
炭烤北海道珍寶扇貝 希臘野生烏魚子

Originating from Italian islands, Bottarga or Boutargue is a delicacy of salted, cured fish roe, often used in Mediterranean and many other cuisines of the world. We source it from sunny coasts of Greece.

(3PCS) HK\$360

(1PC) HK\$138

CRISPY BOSTON LOBSTER & CRAB CAKE

Rémoulade Sauce And Celeriac Salad
香煎波士頓龍蝦蟹餅 配蛋黃醬及根芹沙律

HK\$238

NEW SEARED LANDES DUCK FOIE GRAS

Miyazaki Kumquat, Berries
香煎法國鴨肝 宮崎柑桔 漿果

Landes / l'o-n-d/ is a coastal region in South West France where sublime and smooth foie gras is crafted. Seared to perfection it is served with sweet, quail-egg size Japanese citrus and berries compote for acidity.

HK\$268

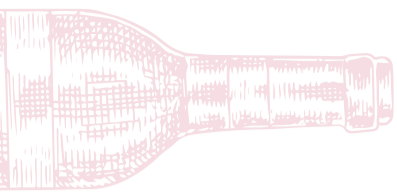
SHARE W.H.I.S.K EAT UP! SALAD

Fresh garden leaves jazzed up with 18 kinds of ingredients including Parma ham, seasonal fruit, cheese, olives, peanuts, garlic croutons, homemade dried tomatoes and aged balsamic vinegar.

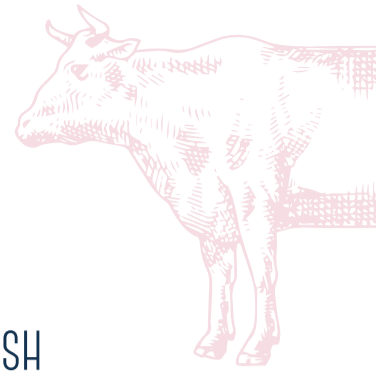
W.H.I.S.K 精選沙律 配18款配料及陳年香醋

HK\$248

WHISK IN-HOUSE DRY AGED BEEF



We dry age meat in a specially constructed cabinet for minimum 4 weeks in a strictly controlled environment where temperature, humidity, air circulation and bacteria levels gradually contribute to the meat changing its texture and flavor profile as it loses around a third of its weight as moisture evaporates. This intensifies the flavour and, at the same time, the natural enzymes are breaking down tissue making the meat very tender and much sought after by the connoisseurs.



28+ DAYS DRY AGED
US BLACK ANGUS RIB EYE STEAK
 28日以上乾式熟成美國黑安格斯牛肉
 220G-240G / HK\$480

NEW SHARE **28+ DAYS DRY AGED IRISH**
PORTERHOUSE STEAK
 28日以上乾式熟成愛爾蘭T骨牛排(兩位用)
 FOR 2 / HK\$1,080

NEW SHARE **35+ DAYS DRY AGED IRISH**
BEEF TOMAHAWK
 35日以上乾式熟成愛爾蘭有骨牛肉眼(四位用)
 FOR 4 / HK\$1,250

Served with one side dish of your choice
 自選一款配菜

Ireland has a temperate climate where foliage thrives and cattle can graze on grass all year round which gives a distinct flavor. Beef is raised on small and manageable farms with an abundant natural diet of grass and herbs in the summer and silage in the winter which guarantee all cattle have as natural a lifestyle as possible which is reflected in the quality of beef.

MAIN REASON YOU ARE HERE

NEW SHARE **ROASTED WHOLE SUCKLING PIG** FOR 4 / HK\$1,180
 Served with salad and two side dishes of your choice
 烤原隻乳豬 配沙律及兩款自選配菜(四位用)

NEW SHARE **LAVENDER & HONEY ROASTED** FOR 2 / HK\$890
WHOLE AGED DUCK
 Hay Roasted Vegetables
 7日以上熟成薰衣草蜜糖原隻烤鴨(兩位用)
 禾稈草烤蔬菜

NEW **BLOW TORCHED JAPANESE** 120G / HK\$680
A4 WAGYU BEEF KAGOSHIMA
 Vegetable Tempura, Homemade Teriyaki Sauce
 席前炙燒日本鹿兒島A4 和牛

NEW **COCOA ROASTED MILK FED LAMB RACK** HK\$388
 Dark & White Chocolate, Cauliflower
 可可仁烤乳飼幼羊排 黑白巧克力 花椰菜

NEW **WILD ENGLAND NORTH SEA SEABASS** HK\$368
 Sea Salt Crusted, Heirloom Tomato, Vegetables Dumpling
 野生英格蘭北海鱸魚 原種蕃茄

NEW **MUSCOVADO ROASTED WOOD PIGEON** HK\$338
 Cassis Jus, Scallion, Sweet Potato
 黑糖烤乳鴿 黑醋栗 香蔥 甘薯

NEW **ROASTED SUCKLING PIG** HK\$338
 Burnt Onion, Black Garlic, Sage
 風味烤乳豬 黑蒜 鼠尾草

NEW **YAMATO PORK RACK** 300G / HK\$328
 Banana & Prune Purée
 日本大和豬排

PORK BELLY RAGOUT FETTUCCINE HK\$238
 Porcini Mushroom & Parmesan Cheese
 燴五花腩肉意大利麵 牛肝菌 巴馬芝士

GRILLED WHOLE BOSTON LOBSTER HK\$450
 原隻波士頓龍蝦

ROASTED ORANGE & MISO BLACK COD HK\$398
 Zucchini Spaghetti Fondue & Miso Citrus Sauce
 柑橘味噌烤黑鱈魚 燴意大利青瓜及柑橘味噌汁

NEW **TAGLIOLINI** HK\$368
 Boston Lobster, Tomato & Tarragon
 自製意大利麵 波士頓龍蝦 蕃茄 龍蒿

HOKKAIDO SEA URCHIN RISOTTO HK\$338
 Artichoke, Tomato & Aromatic Herbs
 北海道海膽意大利飯 雅枝竹 蕃茄 香草

SIDES

STARCHES

NEW **LOBSTER MAC N CHEESE** HK\$98
 龍蝦汁芝士通心粉

NEW **TRUFFLED POMME MASH** HK\$88
 黑松露薯蓉

NEW **NACHO CHEESE FRIES** HK\$88
 香辣雙重芝士薯條

VEGGIES

NEW **PORTOBELLO MUSHROOMS** HK\$88
 香草烤大蘑菇

NEW **ROMAINE CAESAR SALAD** HK\$88
 凱撒沙律

NEW **HONEY ROASTED BUTTERNUT SQUASH** HK\$78
 蜂蜜烤南瓜

NEW **LIGHTLY CREAMED SPINACH** HK\$68
 奶油菠菜

NEW **MINT SLAW SALAD** HK\$68
 紫甘藍菜沙律

miraplus Members enjoy 25% discount

Prices above are subject to 10% service charge.

If you have food allergies, please ask our staff for assistance with menu choices.
 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。