

DESSERTS

Our imaginative desserts curated by the Executive Pastry Chef, Jean-Marc Gaucher, will WHISK you up to the seventh heaven. Don't be shy to limit your dinner to just the sweet part and remember – sharing is caring!

WHISK



#whiskHK #themirahotel

S **N** **WHISK CLASSIC TART** (FOR 2 GUESTS)
Flaky Apple Tart, Madagascar Vanilla Ice Cream
& Macerated Raisin in Cognac

經典蘋果批

蘋果薄脆、馬達加斯加香草雪糕及干邑葡萄乾

HK\$240

S **BETWEEN ICE & FIRE** (FOR 2 GUESTS)
Baked Alaska with Seasonal Flavor Playing with
Texture, Flambéed with Cointreau

冷靜與熱情

焗火焰雪山、時令配搭及橙酒

HK\$138

N **MELTED**
Peruvian 62% Dark Chocolate Fondant Cake
with Cocoa Nibs Tuile, Uji Kyoto Matcha Lava
and Raspberry Ice Cream

心太軟

62%朱古力蛋糕配可可薄脆、宇治抹茶流心及
紅桑子雪葩

HK\$108

ZEN GARDEN
Plated version of COCO's Signature Entremet of
Uji-Matcha Mousse, White Chocolate-Vanilla
Cremeux with Red Bean and Black Sesame Crumble

綠野仙蹤

京都宇治抹茶慕斯 配 黑芝麻海綿蛋糕及
天鵝絨朱古力

HK\$98

ROUGE BERRIES MILLE-FEUILLE
Layers of Caramelized Puff Pastry with Seasonal Red
Berries and Fruit of the Month, Fluffy Vietnamese
40% White Chocolate-Sweet Basil Cream and French
Wild Strawberry Gel

紅莓千層酥

千層焦糖酥 配 時令紅莓、40%白朱古力羅勒忌廉及
法國野莓醬

HK\$98

FINDERS KEEPERS
Madagascar Vanilla and Coffee Ice Cream, Nutty
Brownies, Oreo Cookies Soil, Shot of Bubbly Pink
Peppercorn Sauce

尋味驚喜

馬達加斯加香草咖啡雪糕 配 堅果布朗尼、
奧利奧餅乾及粉紅胡椒泡沫

HK\$98

GF **TROPICAL TOUCH**
Coconut Dessert with Mango Curd, Mango Jelly and
Malibu Crysta

椰子芒果慕斯

無麩質椰子甜品 配 馬里布椰子甜酒果凍及
芒果乳酪

HK\$98

N **SATIN WRAP**
Feather-light Profiterole filled with 40% Jivara Milk
Chocolate Ice Cream & Yuzu Compote wrapped in a
Silky Chocolate Scarf, served with 100% Ivory Coast
Dark Hot Chocolate Sauce

時尚魔法

40%吉瓦納牛奶朱古力雪糕泡芙 配 糖漬柚子
及熱象牙岸黑朱古力醬

HK\$98

HOW ABOUT A GLASS OF SWEET ENDING?

Graham's 10 Year Old Tawny Port, Portugal	\$90
Banfi Rosa Regale, Brachetto d'Acqui, Italy 2015	\$100
Oremus Tokaji Aszu 3 Puttonyos, Tokaji-Hegyalia, Hungary 2010	\$160

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。

S Signature

N Contains Nuts

GF Gluten Free