

WHISK serves innovative French-Japanese cuisine creatively infused with premium, seasonal ingredients thoughtfully curated by Chef Oliver Li who earned his stripes mastering modern French cooking techniques in Hong Kong but looks to Japan for inspirations.

Original dishes are prepared daily in highly limited quantities and cooked to order with utmost respect for the produce. All fish, delivered live or chilled, is prepared using highly regarded *ikejime* technique to ensure superior quality of taste. We are particularly proud of our hand-picked, premium choice of dry-aged beef and crowd-pleasing mains that are perfect for sharing and pair flawlessly with Wine Spectator-awarded selection of wines.

Please pre-order in advance to avoid disappointment and do not hesitate to ask our service team for assistance should you wish to customize anything to your liking!

We are all about sharing @whisk.hk #whiskHK #themirahotel

OUR MUST-TRY

SOJA BREAD

Our secret recipe signature bread made with "Junmai Ginjo" sake, accompanied with French butter & sea salt.

黑糖醬油麵包 海鹽 法國牛油

HK\$88

CHEF'S INSPIRATION STARTER

"UMAMI AND PEARLS"

Enshui Murasaki Sea Urchin & Kaviari Caviar & Lobster Jelly

日本馬糞海膽 魚子醬 龍蝦凍

HK\$438

HOKKAIDO SCALLOP "A LA PLANCHA"

Cilantro, Ginger

香煎北海道珍寶扇貝 香菜 生薑

HK\$138

SEARED FRENCH DUCK FOIE GRAS

Persimmon, Sichuan Pepper Sauce

香煎法國鴨肝 富有柿 川椒

HK\$388

HEIRLOOM TOMATO SALAD

Basil, Smoked Dashi, Tomato Sorbet

原種蕃茄沙律 紫蘇 蕃茄雪葩

HK\$268

EGGPLANT VELOUTÉ

Cèpes Mushroom, "Iberico de Bellota" Ham

牛肝菌茄子濃湯 西班牙黑毛豬火腿

HK\$198

THE MAIN REASON YOU ARE HERE

FRENCH HERITAGE PREMIUM AGED

FOR FOUR / HK\$2,380

"GENISSE" CÔTE DE BOEUF

Sourced from the local breeders of Lorraine, each cut is aged for 4 weeks on average and benefits from ingenious conditioning called "hibernation" – a quality mark and inheritance of the legendary Parisian family, Alexandre Polmard.

法國 洛林區"GENISSE"頂級熟成有骨牛肉眼

從法國搜羅源自洛林地區的品種，採用法國傳奇Alexandre Polmard家族傳承的技巧，將切好的牛肉平均熟成最少4星期，彷彿回歸冬眠般的原始狀態，令牛肉品質昇華極致。

MIYAZAKI "OZAKI" WAGYU BEEF

120G / HK\$1,280

Abalone, Bamboo Shoot

Almost exclusive to Hong Kong, more mature and flavourful wagyu from Miyazaki with buttery texture and sweetness. The cattle is raised up to 36 months on freshly made daily mix of 15 kinds of feed, from grass to barley mash, by Mr. Muneharu Ozaki – the only grower in Japan to market his beef with his own name.

宮崎縣"尾崎"和牛 鮑魚 竹筍

日本以外幾乎香港獨有的尾崎和牛，散發成熟而濃郁的滋味，肉質細滑甜美。養牛達人Muneharu Ozaki先生採用共15種青草及穀物混合的新鮮飼料飼養達36個月，也是日本唯一以飼養者命名的牛肉品種。

SUZUKI SEABASS

HK\$388

Seaweed Tempura, Crab, Daikon

日本真鱸 蟹肉 大根蘿蔔

MAINE LOBSTER

HK\$498

Avocado Salad, Citrus Bouillon

緬因龍蝦 牛油果 柑橘汁

IMPERIAL PIGEON AU SANG

HK\$388

Leg Confit, Royale & Miso Bouillon

烤法國血鴿 油封鴿腿 味噌茶碗蒸

HOKKAIDO KAMUITON PORK

HK\$388

Maitake Mushroom, Black Truffle Sauce

北海道"日高四元"黑豚 舞茸 黑松露汁

DESSERTS

WHISK CLASSIC TART

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 (兩位用)

FOR TWO / HK\$240

NEW SCOOP VEGE

自製蔬菜雪糕

HK\$108

TOFU
絹豆腐

WHITE ASPARAGUS
白蘆筍

KABOCHA SQUASH
日本南瓜

PURPLE CARROT & BLOOD ORANGE
紫甘筍 血橙

SWEETCORN
牛油粟米

MELTED CAMEMBERT

Truffle Ice Cream

焗法國金文畢芝士 配 松露雪糕

HK\$148

BERRY MESS

Fresh Berries, Meringue, Strawberry Ice Cream

新鮮漿果 蛋白脆餅 草莓雪糕

HK\$138

Prices above are subject to 10% service charge.

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

所有價目需收取加一服務費。如閣下有任何食物敏感，請與餐廳職員聯絡。