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 ikeiime 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 #thamirahotel

OUR MUST-TRY

**SOJA BREAD**
HK$88
Our secret recipe signature bread made with "Junmai Ginjo" sake, accompanied with French butter & sea salt.

**THE ASIA'S BEST 50 SALAD**
HK$338
A composition of 50 seasonal vegetables from Asian farms, prepared by the entire kitchen team, carefully steamed with sake.

**KARATOMARI EBISU OYSTER**
HK$148
Awards-winning Japanese oyster harvested from the waters surrounding Ishimron Peninsular, gently steamed with sake.

**SIGNATURE FRENCH AGED BEEF TARTARE BOX (HAND-CHEEDED)**
HK$298
Tender texture with more concentrated flavor, the beef from Lorraine, from the northeast of France, is aged with a total control of oxygen and moisture.

**HOKKAIDO SCALLOP "A LA PLANCHA"**
HK$258
Cilantro, Ginger,香料

**DUCK FOIE GRAS CREME BRULEE**
HK$268
Pickeled Apple, Walunt Salad,荷花

**LOBSTER IN TURNIP RAVIOLI**
HK$268
Fresh Abalone & Grouper Fish,荷苞

**KEGANI CRAB BISQUE**
HK$198
Orsen Egg, Nigata Rice,花蟹

**TEMPURA NAMAKO**
HK$288
Sea Cucumber, Squid Mousse, Lobster Jus, buds

Put your trust into the skilful hands of Chef Oliver Li who assembles an 8-course tasting menu with premium Japanese ingredients prepared according to an artful form of Japanese haute cuisine, creatively presented in Western style.

HK$890 for 8 courses 8道菜
Sommelier's Selection for 4 glasses 專品酒師美酒配對4杯

HK$380

Members enjoy 25% discount 會員專享75折優惠

Not applicable for Wine Plus cash vouchers 連聖不可與Wine Plus現金券兌換使用

Price is subject to 10% service charge.

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

Advance booking is required 請提前預訂

Members enjoy 25% discount 會員專享75折優惠

Vegetarian Dishes 葷素
Dishes with Nuts 低醣
THE MAIN REASON YOU ARE HERE

FRENCH HERITAGE PREMIUM AGED
"GENISSE" CÔTE DE BOEUF
HK$2,380

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"頂級熟成和牛眼肉
從法國洛林區當地牛種生產的頂級牛肉，採用法國傳奇Alexandre Polmard家族傳承的技術，將切好的牛排熟成於4星期，彷彿冬眠般地

MIYAZAKI "OZAKI" WAGYU BEEF
Abalone, Bamboo Shoot
HK$780

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 "OZAKI"和牛和牛熬奶油竹笙
日本頂級宮崎縣產和牛，美國花粉選育，熟成期達36個月，並以自家製作的青草、飼料和日本特製竹笙製作而成。

DRIED AGED IN-HOUSE KAGOSIMA
AA WAGYU BEEF
HK$1,980

Our 4 Ways of Wagyu:
Wagyu Beef Tartare with Uni, Thiny Sliced Beef with Dashi, Seared Wagyu Beef, Maitake Rice with Beef Fat & Sakura Shrimp
乾式熟成日本鹿兒島黑毛和牛

LAVENDER & HONEY ROASTED
WHOLE AGED DUCK
HK$1,380

Whole duck served in 4 courses "from head to tail.
Duck Neck Ragout with Mushroom & Gizzard, Stuffed Duck Wings with Foie Gras, Honey Glazed Duck Breast, Crispy Duck Legs
7日熟成薰衣草蜂蜜全隻烤鴨 (四位用)

BRITTANY BLUE LOBSTER
HK$820

Salmon Rouille, Tagliolini
布列塔尼藍龍蝦 番紅花意粉

HOKKAIDO KAMUITON PORK
HK$388

Premium Japanese pork in 2 ways: Braised & Grilled; with Buttery Crushed Potato & Pickled Mushrooms
北海道 "KAMUITON"和牛

HOKKAIDO SEA URCHIN RISOTTO
HK$398

Artichoke, Tomato & Aromatic Herbs
北海道海膽意大利飯

SMOKED WOOD PIGEON
HK$338

Leg Confit, Royale & Miso Bouillon
燻六 Angry birds 肉質鮮嫩味

GROUPER FISH
HK$368

Poncian, Wasabi Apple Sorbet
烤石斑魚 雞蛋 芥末蘋果雪糕

BRAISED WAGYU BEEF CHEEK
HK$388

Black Truffle, Curly Kale Salad
煨和牛牛脷 黑松露甘藍

DESSERTS

WHISK CLASSIC TART
HK$240

Flaky Apple Tart, Madagascar Vanilla Ice Cream & Macerated Raisin in Cognac
經典蘋果批, 蘋果香草雪糕及干邑葡萄乾 (兩位用)

MELTED
HK$138

Fondant Cake Made with 62%, Dark Chocolate from Peru, Cocoa Nibs Tulle, Uji Kyoto Matcha Lava & Raspberry Sorbet
心太軟 62%朱古力蛋糕配可可薄片、宇治抹茶流心及紅桑子雪糕

MELTED CAMEMBERT
HK$128

Truffle Ice Cream
焗法國金華芝士 配 松露雪糕

BLIZZARD
HK$138

Coconut, Lemongrass, White Chocolate
椰子雪糕 香茅 白朱古力脆

VEGGIE SCOOP
 HK$108

SELF-SERVE

TOFU

WHITE ASPARAGUS

KASOBA SQUASH

PURPLE CARROT & BLOOD ORANGE

SWEETCORN

Prices above are subject to 10% service charge.

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

Members enjoy 20% discount

Vegetarian Dishes | Dishes with Nuts