

TASTE OF CRAFT

FERMENTATION

特調

AMUSE BOUCHE

前菜

POLMARD BEEF (+HK\$120)

法國生牛肉 海膽

OR

UMAMI

旨 - 鰻魚 大根 春菊

“SIGNATURE”

獨特

SAWARA

鯖魚 茴香

WAGYU BEEF, ABALONE (+HK\$180)

和牛 鮑魚

OR

WOOD PIGEON

乳鴿 甘栗

FROMAGE, TRUFFLE (+HK\$60)

芝士 松露

OR

SILKEN TOFU

絹豆腐 煎茶 鳳梨及芒果

HK\$440

CRAFT EXPERIENCE

FERMENTATION

特調

AMUSE BOUCHE

前菜

CAVIAR, UNI

魚子醬 海膽

UMAMI

旨 - 鰻魚 大根 春菊

“SIGNATURE”

獨特

AMADAI

甘鯛

WOOD PIGEON

乳鴿 甘栗

WAGYU BEEF, ABALONE

和牛 鮑魚

FROMAGE, TRUFFLE

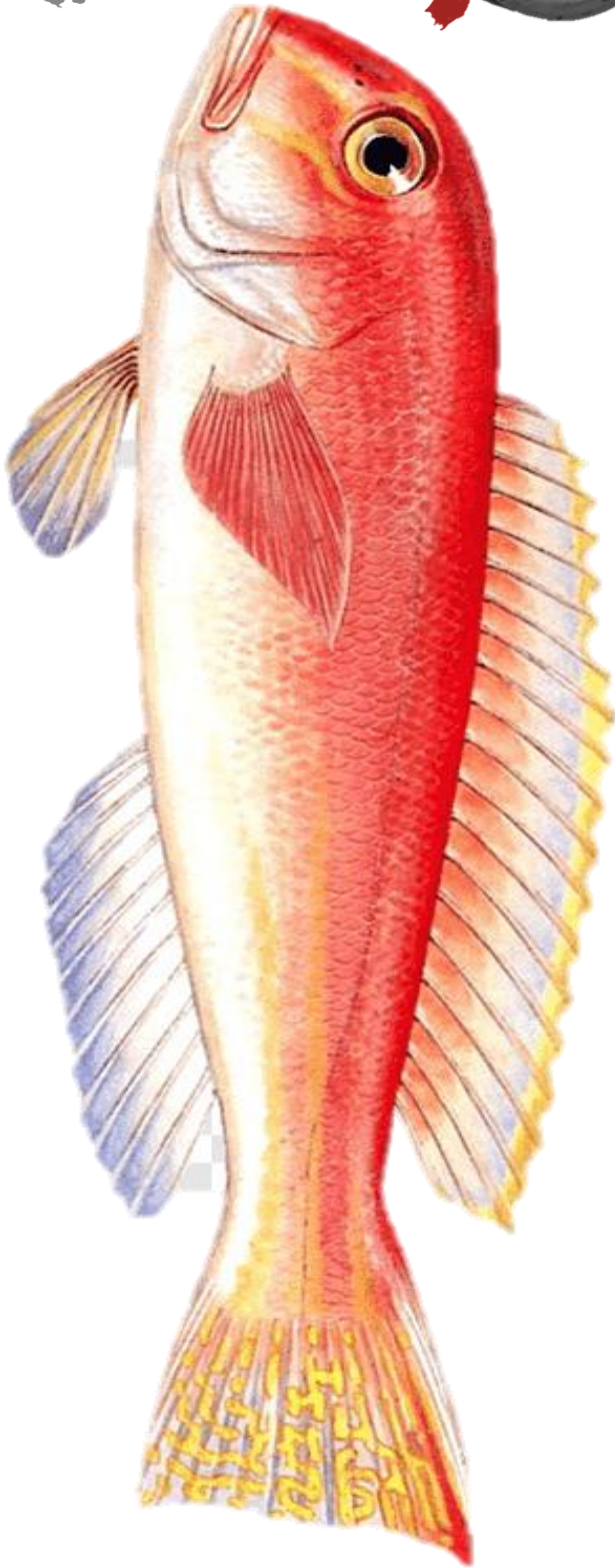
芝士 松露

KOJI

米麴

HK\$890

Amadei



Craft on the Table

[Discover innovative dishes inspired by Japanese cuisine and French cooking techniques in a signature selection by Chef Oliver Li.]

WHISK

Add +HK\$480 for 4 glasses / +HK\$680 for 6 glasses /
+HK\$880 for 8 glasses of Sommelier's Selection
Advance booking is required.

Prices are subject to 10% service charge. Mira Plus Members enjoy 25% discount.
(Cannot be used with cash vouchers for "CRAFT EXPERIENCE" menu)