

WHISK

SET LUNCH MENU

STARTERS 前菜

"UMAMI"

Enshui Murasaki Sea Urchin, Aka ebi,
Snow Crab & Lobster Jelly

日本馬糞海膽 赤海老 松葉蟹 龍蝦凍

+ HK\$80

OR

DUCK FOIE GRAS BRÛLÉE

Pickled Apple, Walnut Salad

焦糖燉鴨肝 蘋果 核桃沙律

OR

HOKKAIDO SCALLOP "A LA PLANCHA"

Fresh Ginger, Cilantro

香煎北海道珍寶扇貝 鮮薑 香菜

OR

DAIKON VELOUTÉ

Asari Clam, Shiro Negi Leek

大根蘿蔔濃湯 鮮蛤 日本長蔥

DESSERTS 甜品

MELTED CAMEMBERT

Truffle Ice Cream

焗法國金文畢芝士 配 松露雪糕

OR

BERRY MESS

Fresh Berries, Meringue, Strawberry Ice Cream

新鮮漿果 蛋白脆餅 草莓雪糕

OR

VEGE SCOOP

Kabocha Squash / Purple Carrot & Blood Orange / Sweetcorn

自製蔬菜雪糕 日本南瓜 或 紫甘筍血橙 或 牛油粟米

+ HK\$60

MAIN COURSES 主菜

FRENCH HERITAGE AGED BEEF

Abalone, Asparagus

法國洛林區熟成牛肉 鮑魚 蘆筍

OR

SADDLE OF LAMB

Water Spinach, Lyonnaise Potato

烤羊鞍肉 空心菜 里昂馬鈴薯

OR

GROUPE FISH

Galangal, Wasabi Sorbet

烤石斑魚 南薑 山葵雪葩

OR

IMPERIAL PIGEON AU SANG

Leg Confit, Royale & Miso Bouillon

烤法國血鴿 油封鴿腿 味噌茶碗蒸

OR

MAINE LOBSTER

Avocado Salad, Citrus Bouillon

緬因龍蝦 牛油果 柑橘汁

+ HK\$100

+ HK\$100

2 COURSES HK\$368

3 COURSES HK\$398

4 COURSES HK\$428 (one extra starter or dessert)

Inclusive of one glass of wine or juice
and gourmet coffee or fine tea

Above set prices are for menu items
without indicated supplement charge.



Members enjoy 25% discount

* Menu is subject to change without prior notice. Prices above are subject to 10% service charge. If you have food allergies, please ask our staff for assistance with menu choices.
菜式如有更改，恕不另行通知。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。