

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\$100

OR

#### FOIE GRAS & ESCARGOTS FRICASSÉE

Boudin Noir, Toasted Spelt

香煎鴨肝配田螺 血腸 小麥米

OR

#### BOUILLABAÏSE À LA MARSEILLAISE

Garlic Rouille, Crouton

法國馬賽海鮮湯 蒜泥蛋黃醬

OR

#### FRENCH HERITAGE AGED BEEF CARPACCIO

Parmesan Cheese, Herbs Oil

法國洛林熟成生牛肉薄片

### DESSERTS 甜品

#### MELTED CAMEMBERT

Truffle Ice Cream

焗法國金文畢芝士 配 松露雪糕

OR

#### MONT-BLANC LANDSCAPE

Chestnut Mousse, Fruits Compote, Baileys Ice-cream

法式栗子慕絲 蜜餞乾果 百利酒雪糕

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

#### WAGYU BEEF TENDERLOIN

Abalone, Black Truffle Sauce

烤和牛柳 鮑魚 黑松露汁

OR

#### SADDLE OF LAMB

Water Spinach, Lyonnaise Potato

烤羊鞍肉 空心菜 里昂馬鈴薯

OR

#### SUZUKI SEABASS

Hokkaido Scallop, Daikon

日本真鱸 北海道扇貝 大根蘿蔔

OR

#### FRENCH SPRING CHICKEN

Shio Koji, Bamboo Shoot

烤法國春雞 鹽麴 竹筍

OR

#### MAINE LOBSTER

Avocado Salad, Citrus Bouillon

緬因龍蝦 牛油果 柑橘汁

+ HK\$120

+ 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.

miraplus  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。