

WHISK

UNLIMITED OYSTER & SEAFOOD
SUNDAY BRUNCH BUFFET MENU

WITH DRY AGED ORGANIC IRISH BEEF

(12pm - 3pm)

**THE UNLIMITED SPREAD
HIGHLIGHTS**

28+ DAYS DRY AGED ORGANIC IRISH BEEF
BLOW-TORCHED ON THE ROCK

Homemade Japanese Teriyaki Sauce, Crispy Shallot, Deep Fried Garlic, Chopped Chives

DRY AGED BEEF & EGG BENEDICT

SIGNATURE ROASTED SUCKLING PIG
WITH GARLIC GRAVY SAUCE

ITALIAN STYLE WHOLE SEA BASS
BAKED WITH HERBS & LEMON IN SALT CRUST

30 MONTHS CURED IBERICO BELLOTA HAM
Tomatoes, Melon, Arugula Salad

FRESHLY SHUCKED OYSTERS

SEAFOOD & JET-FRESH SASHIMI ON ICE

Fresh Norwegian Salmon, Marinated Yellow Fin Tuna, Atlantic Snow Crab, Canadian Black Mussels
Poached Local Shrimp & Clams

CONDIMENTS:

Homemade Spicy Cocktail Sauce, Shallot Vinegar, Lime & Lemon
Pickled Ginger, Nori, Wasabi, Japanese Soy Sauce

**CHEF'S SPECIAL MADE TO ORDER
MAINS FROM THE KITCHEN**

28+ DAYS DRY AGED ORGANIC IRISH BEEF

MACARONI WITH TRUFFLE VEAL JUS & GRUYERE CHEESE

UNLIMITED BRUNCH BITES

BAKED SAZAE WHELK WITH MAYO EGG

MAITAKE RICE WITH DUCK FOIE GRAS & DASHI BROTH

WHISK

ONSEN EGG WITH ROASTED MENTAICO COCOTTE

BRAISED NEW ZEALAND LAMB SHOULDER

IBERICO PORK BELLY

HAKATA CHICKEN CORDON BLEU

OPEN FACED FRITTATA ROLL

Asparagus & Crab | Pineapple & Shrimp | Black Pepper & Bacon
Tuna Salad | Black Truffle & Mushroom | Cheese & Broccoli

EUROPEAN SAUSAGES

GRILLED VEGGIES

Sweet Corn Tempura, Roasted Potatoes, Crispy Taro, Baked Sweet Potato, Honey Glazed Butternut

SOUP

Butternut Squash Velouté

HOME-CURED SALMON IN 3 WAYS

Smoked Salmon | Beetroot Marinated Salmon | Salmon Gravlax

FRESH GARDEN SALAD CORNER

Butter Lettuce, Romaine Salad, Lollo Rossa, Red Chicory, Green Sprouts

CONDIMENTS:

Olive, Cherry Tomato, Sweet Corn, Pomelo, Red Cabbage,
Carrot, Cucumber, Celeriac, Beetroot, Radish, Raisins
Capers, Pickled Onion, Sour Cream, Crouton, Crispy Ham, Parmesan Cheese

DRESSINGS:

Thousand Island, Caesar, Balsamic, Vinaigrette, French

BAKER'S DELIGHT

Cheese Crackers | Mira Muesli Walnut Bread | Bread Stick
Beetroot Roll | Raisin Roll
Dirty Pain au Chocolat | Cheese Puff | Pink Lavash

CHOCOLATE FOUNTAIN

SELECTION OF PREMIUM ICE CREAM

FRESHLY CUT FRUIT

SECRET ROOM OF CHEESE & DESSERTS

*Selection of European Cheese with Condiments
& Over a Dozen of Decadent Desserts Rotating Regularly*

HK\$ 548 (Adult) / HK\$ 268 (Child: 3 – 11 years) with free-flowing soft drinks and juices

Add HK\$280 for free-flowing Perrier-Jouët Grand Brut Champagne, wines & cocktails

Mira Plus Members enjoy 25% discount

Menu selection is subject to change without prior notice.

Prices are subject to 10% service charge. If you have food allergies, please ask our staff for assistance with menu choices.

