

WHISK

SET LUNCH MENU

STARTERS 前菜

"UMAMI"

Enshui Murasaki Sea Urchin, Abalone,
Snow Crab & Lobster Jelly

日本馬糞海膽

鮮鮑魚 松葉蟹 龍蝦凍

OR

SIGNATURE QUEENSLAND WAGYU BEEF TARTARE BOX (HAND CHOPPED)

昆士蘭和牛肉他他

OR

HOKKAIDO SCALLOP "A LA PLANCHA"

Fresh Ginger, Cilantro

香煎北海道珍寶扇貝 鮮薑 香菜

OR

CAULIFLOWER VELOUTÉ

Seared Duck Foie Gras, Onsen Egg

花椰菜濃湯 香煎鴨肝 溫泉蛋

DESSERTS 甜品

MELTED CAMEMBERT

Truffle Ice Cream

焗法國金文畢芝士 配 松露雪糕

OR

UJI KYOTO MATCHA LAVA CAKE

72% Chocolate, Cocoa Tuile, Raspberry Sorbet

心太軟 宇治抹茶流心 可可薄脆及紅桑子雪葩

OR

VEGE SCOOP

Tofu / Purple Carrot & Blood Orange / Sweetcorn

自製蔬菜雪糕 絹豆腐 或 紫甘筍血橙 或 牛油粟米

+ HK\$80

MAIN COURSES 主菜

AUSTRALIAN M5 WAGYU BEEF STRIPLAIN

Burnt Onion, Charred Vegetables

澳洲M5和牛 烤蔬菜

OR

PORK TENDERLOIN

Confit Onion, Crispy Potato, Shellfish Jus

烤黑豚豬柳 洋蔥薯脆 海鮮汁

OR

TURBOT FISH

Hamaguri Clam, Avruga Caviar, Tomato Sorbet

鱈魚 文蛤 亞魯加魚子醬 蕃茄雪葩

OR

SMOKED WOOD PIGEON

Leg Confit, Royale & Miso Bouillon

烤乳鴿 油封鴿腿 味噌茶碗蒸

OR

GRILLED BOSTON LOBSTER

Tagliolini, Galangal, Kombu

昆布烤波士頓龍蝦 自製意大利麵 南薑

+ HK\$100

+ HK\$100

+ HK\$50

2 COURSES HK\$348

3 COURSES HK\$388

4 COURSES HK\$418 (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。