

8 COURSES HK\$1,288

Add HK\$380 for 3 glasses of Sommelier's Selection
and 1 glass of Chef's fermented tea (kombucha)

Advance booking is required.
Prices are subject to 10% service charge.

 **Members enjoy 25% discount**

(Offer is not valid in conjunction with other promotions, discounts,
vouchers or cash vouchers for the set menu.)

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WHISK

Craft

\ 'kraft \ an occupation or trade requiring
skill with the hands or as an artist;

The term *craftsman or artisan* – referred to as
shokunin (しよくにん) in Japan – is reserved for the
one who is completely dedicated to his profession
and who takes pride of his work...

[Discover innovative dishes of Chef Oliver Li
inspired by Japanese cuisine and
French cooking techniques]

Clarify

A classic French culinary technique used to making a clear broth – consommé. **UMAMI & PEARLS** lobster consommé turned in to a gelatinous form with Enshui Murasaki Sea Urchin topped with KAVIARI caviar.

Kobujime

Kobujime (昆布締め) is an ancient Japanese cooking technique of preserving fish by curing it between layers of kombu that infuses it with umami which is used to prepare our selected Japanese **SEASONAL FISH**.

Simmer

ABALONE simmered with precision in terms of duration and temperature; 18 hours and 80°C. Accompanied by bamboo shoot and seasonal mushrooms finished off with dashi.

Transformation

SOJA BREAD Our Secret Recipe Signature Bread Made with "Junmai Ginjo" Sake, accompanied with French Butter & Sea Salt sprinkled on top.

Curing

This simple, almost-forgotten preparation inspired by hunters who preserved their prey is now used to intensify the flavor of the meat. **IMPERIAL PIGEON** cured with various spices.

Ikejime

Ikejime (活け締め) A method of preparing fish to maintain the best quality of its meat originated in Japan. It involves the insertion of a spike into the spine of a live fish to disable the sensory function preventing reflex action from happening in the muscle. **EEL KABAYAKI WITH FOIE GRAS** which embodies what we are, Japanese meets French.

Ageing

The dry-aging of our **WAGYU BEEF** makes it far more tender in texture. It will be seared into your memory after tasting the intensity of its flavor.

Fermentation

Fermenting Japanese rice that turns into Amazake which has natural sweetness is used to make our **KOJI ICECREAM** which can surprise you as it's only made of two ingredients, water and rice. Nothing else.