

## THE CHOSEN 8 OMAKASE

AMUSE BOUCHE

前菜

CAVIAR

魚子醬

WELSH LAMB

威爾斯羊

SHIRAKO

白子

"SIGNATURE"

獨特

RIKUZENTAKATA OYSTER

岩手縣陸前高田牡蠣

SUZUKI SEABASS

日本真鱸

IBERICO PORK

黑豚

OR

M5 WAGYU BEEF (+HK\$320)

和牛

OR

OZAKI WAGYU (+HK\$420)

尾崎和牛

PERSIMMON

柿

**HK\$980**

## MYSTERY 12 OMAKASE

AMUSE BOUCHE

前菜

CAVIAR

魚子醬

WELSH LAMB

威爾斯羊

SHIRAKO

白子

"SIGNATURE"

獨特

MONKFISH

鮫鱈

RIKUZENTAKATA OYSTER

岩手縣陸前高田牡蠣

SUZUKI SEABASS

日本真鱸

FOIE GRAS

鴨肝

IBERICO PORK

黑豚

OZAKI WAGYU

尾崎和牛

BAVAROIS

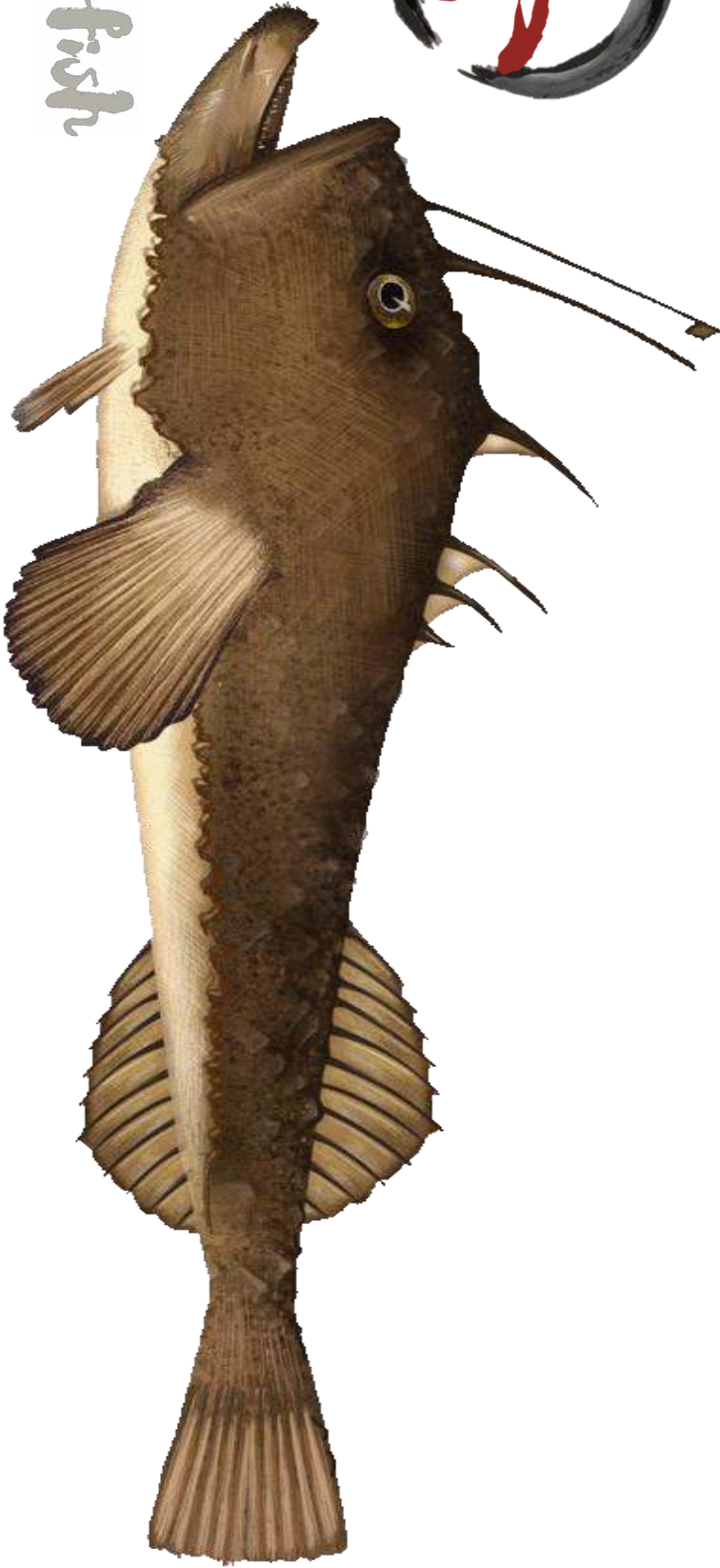
奶酪巴巴露亞

PERSIMMON

柿

**HK\$1580**

Morfish



# Craft on the Table

[Discover innovative dishes inspired by Japanese cuisine and French cooking techniques in a signature selection by Chef Oliver Li.]

WHISK

Add +HK\$480 for 4 glasses / +HK\$680 for 6 glasses /  
+HK\$880 for 8 glasses of Sommelier's Selection  
Advance booking is required.

Prices are subject to 10% service charge. Mira Plus Members enjoy 25% discount.  
(Offer is not valid in conjunction with other promotions,  
discounts, vouchers or cash vouchers for the set menu.)