

## TASTE OF CRAFT

FERMENTATION

特調

AMUSE BOUCHE

前菜

SCALLOP, UNI (+HK\$140)

北海道扇貝 海膽

OR

DAIKON VELOUTÉ

大根濃湯 鮮蛤

RIKUZENTAKATA OYSTER

岩手縣陸前高田牡蠣

SUZUKI SEABASS

日本真鱸

WAGYU BEEF, ABALONE (+HK\$180)

和牛 鮑魚

OR

GUINEA FOWL, VIN JAUNE

法國珠雞

FROMAGE, TRUFFLE (+HK\$60)

芝士 松露

OR

MANDARIN

橘子

**HK\$460**

## CRAFT EXPERIENCE

FERMENTATION

特調

AMUSE BOUCHE

前菜

CAVIAR

魚子醬

SHIRAKO

白子

WELSH LAMB

威爾斯羊

RIKUZENTAKATA OYSTER

岩手縣陸前高田牡蠣

MONKFISH

鮫鱈

GUINEA FOWL, VIN JAUNE

法國珠雞

WAGYU BEEF, ABALONE

和牛 鮑魚

BAVAROIS

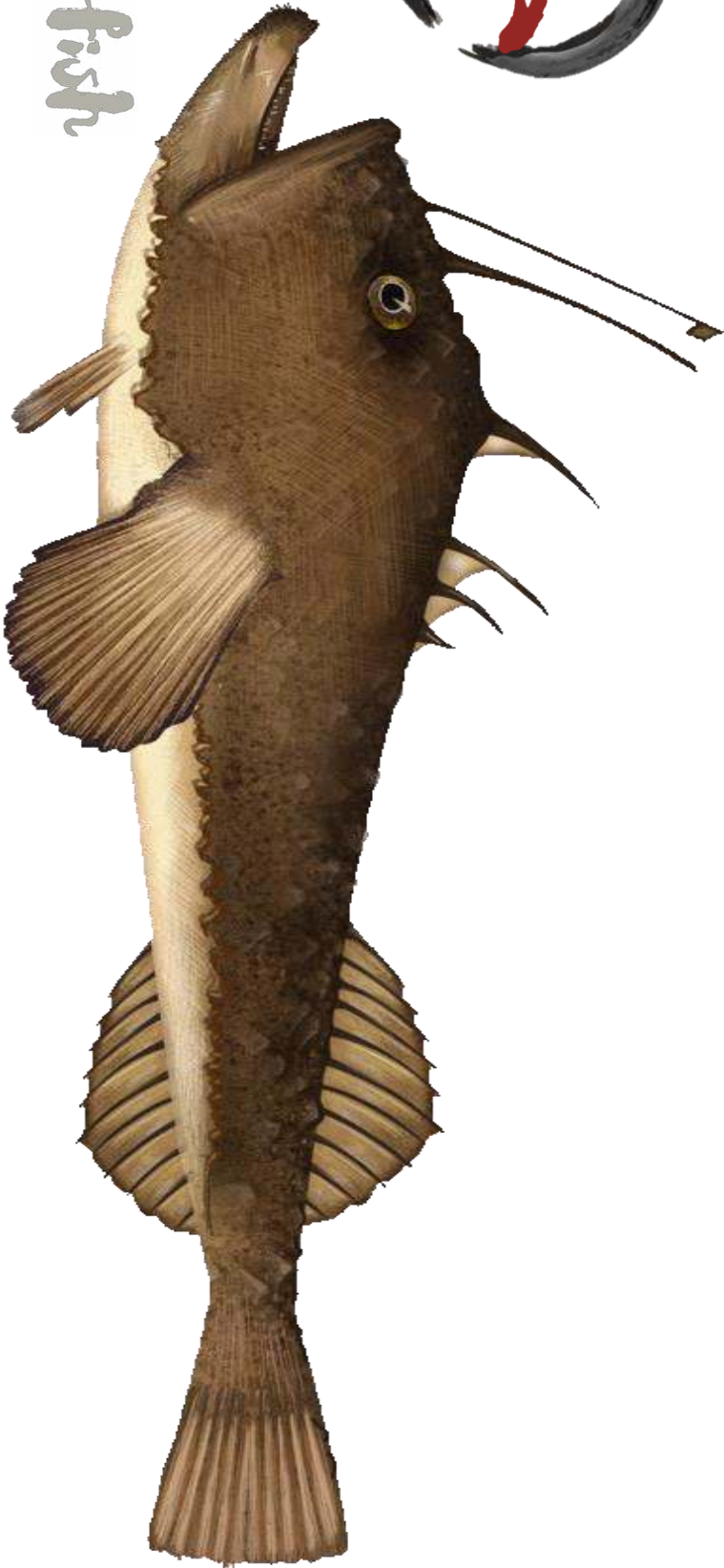
奶酪巴巴露亞

PERSIMMON

柿

**HK\$930**

Monkfish



# 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.  
(Cannot be used with cash vouchers for "CRAFT EXPERIENCE" menu)