

WINE PAIRING

***Moët & Chandon Grand Vintage Brut 2008**

Aoitsuru Miki Brewery Yamada Shuzuku
葵鶴 山田錦 純米酒

Mercurey Blanc, Domaine Faiveley 2018

Château Argadens Bordeaux Blanc 2019

Hosho Platinum Merlot 2018

***Kitaoka Honten, Kurand Kaniku Liqueur Peach**
北岡本店 蜜桃果実酒

OMAKASE

JAPANESE TOMATO

***KRISTAL CAVIAR**

AUBERGINE

POLLOCK

***JAPANESE SWEET ONION**

LOBSTER
(+\$178 Add Uni)

GUINEA FOWL

OR

WAGYU BEEF A4 (+HK\$228)

MOMO

***CHOCOLATE**

***MISO**

HK\$980 for 6 courses
***HK\$1288 for 10 courses**

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

Prices are subject to 10% service charge.

Add HK\$480 for 4 glasses or
*Add HK\$680 for 6 glasses of Sommelier's Selection.

Prices are subject to 10% service charge.

Craft on the Table

Discover innovative dishes inspired by Japanese cuisine
and French cooking techniques in a signature selection
by Chef William Lau.

WHISK