



whisk

Craft on the table

Discover innovative dishes inspired by seasonal Japanese produce and crafted with French finesse in constantly evolving menus by Chef William Lau.

Plant-based ALTERNATIVE

We're happy to prepare a fully plant-based version of this menu upon request.

Please let us know in advance.



South China Morning Post

Taste of craft

Deluxe Taste of craft

Cauliflower
crispy, chilled consommé

Amaebi, Tomato
marigold vinegar
Prosecco Rosé, Ca'Vit Lunetta DOC 2020, Italy

Crayfish
avocado, pomegranate, zucchini
Shichiken Yama no Kasumi Sparkling, Japan
七賢山ノ霞スパークリング

Amadai
angled luffa, squid, trout roe
Rkatsiteli, Puchang Vineyard 2019, China

OR

Guinea Fowl
grape jam, bbq baby carrot, harissa
Rkatsiteli, Puchang Vineyard 2019, China

OR

Saga Wagyu A4 (+HK\$238)
okonomiyaki
Nuits-Saint-Georges Les Fleurieres
Domaine Jean-Jacques Confuron 2017, France

Yamanashi Peach
rose, hibiscus
Kitaoka Honten, Kurand Kaniku, Liqueur Peach, Japan
北岡本店 蜜桃果実酒

HK\$498
Add \$480 for 4 glasses

Cauliflower
crispy, chilled consommé

Kohlrabi
sabayon
Shichiken Yama no Kasumi Sparkling, Japan
七賢山ノ霞スパークリング

Lobster, Uni
tomato confit
Riesling, Egon Müller, Scharzhof Le Gallais
Wiltinger Braune Kupp Kabinett 2020, Germany

Saga Wagyu A4
okonomiyaki
Nuits-Saint-Georges Les Fleurieres
Domaine Jean-Jacques Confuron 2017, France

Chocolate
(+HK\$258 Add 7g Schrenki Caviar)
10 years Tawny Port, Graham's, Portugal

Miso
choux

HK\$968
Add \$480 for 4 glasses

miraplus  **Members enjoy 25% discount**

All prices are subject to 10% charge.

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