



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.



Finesse

Eel

blinis, thyme, kombu
Prosecco Rosé, Ca'Vit Lunetta DOC 2020, Italy

Fukuoka Tomato

granita, Perrier-Jouet champagne

Hirame

shishito pesto, raisin & capers jam
Rkatsiteli, Puchang Vineyard 2019, China

Guinea Fowl

grape jam, bbq baby carrot, harissa

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 蜜桃果美酒*

HK\$650 for 6 courses

Original Price **HK\$980**

Add **HK\$480** for 4 glasses wine pairing.

(Offer cannot be combined with MiraPlus membership discount, credit card offers, any vouchers or other promotional discount.)

Prices are subject to 10% service charge.

Miso

choux