



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

Canapé Duet

pear and mint, haddock soufflé
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*

Yuzu

honey locust, mead, resin
Moscato d'Asti, Fontanafredda Le Fronde 2020, Italy

Gateau de Terre

Japanese "eel", sweet potato à la basque

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.