



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.



Omakase

INVITE THE UNEXPECTED

If you wish to celebrate your special occasion or simply invite an element of surprise to make your dining experience even more memorable, request for **omakase experience** also available with sommelier's recommendations.

HK\$1,888 for 12 courses Omakase
HK\$680 for 6 glasses of wine pairing

Advance booking is required.

Finesse

Canapé Duet / * Trio

Kosui pear, haddock soufflé, * Gillardeau oyster
Prosecco Rosé, Ca'Vit Lunetta DOC 2020, Italy

Fukuoka Tomato

granita, Perrier-Jouet champagne

* Caviar

cod brandade, yam

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

Hirame

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

* Shiitake et Girolle

girolle, Japanese shiitake, truffle

* Lobster (+HK\$178 add uni)

tomato confit, cognac

*Riesling, Egon Müller, Scharzhof Le Gallais
Wiltinger Braune Kupp Kabinett 2020, Germany

Guinea Fowl

Gayette, burdock

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

* Taro

coconut ice cream, mocha, shiso

Gateau de Terre

Japanese "eel", sweet potato à la basque



HK\$980 for 6 courses
* HK\$1,288 for 10 courses

ADD

HK\$480 for 4 glasses
* HK\$680 for 6 glasses

 **Members enjoy 25% discount**

(Offer is not valid in conjunction with other promotions, discounts, vouchers or cash vouchers for the set menu)

All prices are subject to 10% charge.