



*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-Jouët 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  
Pouilly Fumé, Patrice Moreux Corty Artisan Intro 2020, France

## \* Shiitake et Girolle

girolle, Japanese shiitake, truffle

## \* Lobster (+HK\$178 add uni)

tomato confit, cognac  
\* Riesling, Egon Müller Scharzhof 2021, Germany

## Guinea Fowl

gayette, burdock

OR

## Saga Wagyu A4 (+HK\$238)

okonomiyaki  
Côte de Nuits-Villages Les Vignottes  
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.