



*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.



# Taste of craft

# Deluxe taste of craft

## Cauliflower

crispy, chilled consommé

## Amaebi, Tomato

marigold vinegar

Prosecco Rosé, Ca'Vit Lunetta DOC 2020, Italy

## Scallop

potato, garden green

Shichiken Yama no Kasumi Sparkling, Japan

七賢山ノ霞スパークリング

## Amadai

angled luffa, squid, trout roe

Pouilly Fumé, Patrice Moreux Certy Artisan Intro 2020, France

OR

## Guinea Fowl

gayette, burdock

Pouilly Fumé, Patrice Moreux Certy Artisan Intro 2020, France

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

**HK\$498**

Add \$480 for 4 glasses

**miraplus**  **Members enjoy 25% discount**

All prices are subject to 10% charge.

## 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 2021, Germany

## Saga Wagyu A4

okonomiyaki

Côte de Nuits-Villages Les Vignottes

Domaine Jean-Jacques Confuron 2017, France

## Chocolate

(+HK\$258 Add 7g Schrenki Caviar)

10 years Tawny Port, Graham's, Portugal

## Gateau de Terre

Japanese "eel", sweet potato à la basque

**HK\$968**

Add \$480 for 4 glasses

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