



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.





# Taste of craft

## OYSTER BRUNCH

### Canapé Trio

pear and mint, haddock soufflé, crispy pork

### Scallop (+HK\$178 add Uni)

cucumber, okra

### Ezo Abalone

cassoulet, home-dried beef ham

### Amadai

uroko-yaki, angled luffa

OR

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

okonomiyaki, nori

### Yuzu

honey locust, mead, resin

### Japanese Sweet Potato

choux

**HK\$568** for 6 courses

Add **HK\$168** for All-You-Can-Eat Oysters

Add **HK\$218** for All-You-Can-Eat Oysters + Free-Flowing Wines & Soft Drinks

Add **HK\$288** for Free-Flowing G.H. Mumm Champagne, Wines & Soft Drinks

 **Members enjoy 25% discount**

(Offer cannot be used in conjunction with dining vouchers,  
special offers and promotional discounts.)

All prices are subject to 10% charge.

