



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

Tuna

potato gratin, truffle
Prosecco Rosé, Ca'Vit Lunetta DOC 2020, Italy

Scallop

mixed green, potato espuma
Shichiken Yama no Kasumi Sparkling, Japan
七賢山ノ霞スパークリング

Amadai

angled luffa, squid, trout roe
Chassagne Montrachet Blanc, Thomas Morey 2019 France

OR

Guinea Fowl

gayette, burdock
Chassagne Montrachet Blanc, Thomas Morey 2019 France

OR

Saga Wagyu A4 (+HK\$238)

okonomiyaki
Château Crabtey Graves Rouge 2016 France

Yuzu

honey locust, mead, resin
Iki Yuzukomachi Yuzu Liqueur
壹岐 柚子小町 柚子酒

HK\$498

Add \$480 for 4 glasses

Scallop

takana, charcoal

Daurenki Caviar

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

Lobster

tomato confit, congac
Riesling, Egon Müller Scharzhof 2021, Germany

French Pigeon

autumn mushroom, socca
Côte de Nuits-Villages Les Vignottes
Domaine Jean-Jacques Confuron 2017, France

Okinawa Sugar

smoked ice cream, crispy chocolate, seaweed
10 years Tawny Port, Graham's, Portugal

Miso

choux

HK\$968

Add \$480 for 4 glasses

 **Members enjoy 25% discount**

All prices are subject to 10% charge.

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