



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

Canape Duo

grape, foie gras
Perrier-Jouët Grand Brut, France

*

Tuna

seaweed, potato

OR

Scallop (+HK\$68)

velouté, warm salad
Schiopetto Pinot Grigio 2019, Italy

*

Yari-ika

broccolini, nori, champagne
Schiopetto Pinot Grigio 2019, Italy

*

Sakana

à la maison

OR

Poussin

okinawa chili, kale, enoki
Chassagne Montrachet Blanc, Thomas Morey 2019, France

OR

French Pigeon (+HK\$168)

maitake, barbeque leg

OR

Saga Wagyu A4 (+HK\$238)

pomme gratin, condiments
Domaine Mongeard-Mugneret Cuvée 'M' 2019, France

*

Mandarin

floating island, vanilla
Iki Yuzukomachi Yuzu Liqueur

OR

Okinawa Sugar (+HK\$68)

smoked ice cream, crispy chocolate
Moscato d'Asti, Fontanafredda Le Fronde 2020, Italy

Petit Four

HK\$498

Add \$480 for 4 glasses

 **Members enjoy 25% discount**

All prices are subject to 10% charge.

Deluxe Taste of craft

Canape Duo

grape, foie gras

Trout Roe

bilinis, lily bulb
Perrier-Jouët Grand Brut, France

Scallop

japanese mini cucumber, charcoal

Lobster

pumpkin, chili koji
Schiopetto Pinot Grigio 2019, Italy

French Pigeon

maitake, barbeque leg
(10g Daurenki Caviar +HK\$230)
Domaine Mongeard-Mugneret Cuvée 'M' 2019, France

Okinawa Sugar

smoked ice cream, crispy chocolate
Moscato d'Asti, Fontanafredda Le Fronde 2020, Italy

Miso

choux

Petit Four

HK\$968

Add \$480 for 4 glasses

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Craft on the Table

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LUNCH DÉGUSTATION

Tuna

potato, seaweed

OR

Scallop (+HK\$68)

velouté, warm salad

*

Poussin

okinawa chili, kale, enoki

OR

Sakana (+HK\$88)

à la maison

OR

Saga Wagyu A4 (+HK\$238)

pomme gratin, condiments

*

Mandarin

floating island, vanilla

OR

Okinawa Sugar (+HK\$68)

smoked ice cream, crispy chocolate

\$368 for 3 courses

Advance booking is required.

Miraplus Members enjoy 25% discount
(Offer cannot be used in conjunction with any dining
vouchers and promotional discounts.)

All prices are subject to 10% charge.

