



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

airy citrus, foie gras

*

Tuna

seaweed, potato

OR

Gillardeau Oyster (+HK\$68)

grilled oyster Mojiko style, fermented Japanese pumpkin
Nominé Renard Brut NV Champagne, France

*

Yari-ika

broccolini, garlic shoot, champagne
Wakatakeya-NUDY Junmai Daiginjo
若竹屋 一絲不掛 純米大吟釀

*

Sakana

à la maison
Condrieu, Pierre Gaillard 2018, Rhône, France

OR

Poussin

mushroom ring, enoki, bay leaves
Puligny Montrachet, Alain Chavy 2019, Bourgogne, France

OR

Pigeon (+HK\$168)

blackberries, Japanese red cabbage, barbeque leg
Château Talbot, Grand Cru Classé Saint-Julien 2006, Bordeaux, France

OR

Kagoshima Wagyu A4 (+HK\$238)

agria potato, charcoal grilled berries, caramelized shallot
Château Talbot, Grand Cru Classé Saint-Julien 2006, Bordeaux, France

*

Buckwheat

coffee cream, buckwheat tea ice-cream

OR

Amaou Strawberry (+HK\$78)

plum blossom
Kuroushi Umeshu
黑牛 梅酒

Petit Four

HK\$498

Add HK\$480 for 4 glasses

 Members enjoy 25% discount

All prices are subject to 10% charge.

Deluxe Taste of craft

Canape Trio

airy citrus, caviar, foie gras

Trout Roe

bilinis, lily bulb
Nominé Renard Brut NV Champagne, France

Gillardeau Oyster

grilled oyster Mojiko style, fermented Japanese pumpkin
fermented Japanese pumpkin

Lobster

chili koji, Japanese carrot, orange oil
Gewurztraminer, Valentin Zusslin 'Bollenberg' 2019, Alsace, France

Kagoshima Wagyu

agria potato, charcoal grilled berries, caramelized shallot
Château Talbot, Grand Cru Classé Saint-Julien 2006, Bordeaux, France

Amaou Strawberry

plum blossom
Kuroushi Umeshu
黑牛 梅酒

Yamematcha

choux

Petit Four

HK\$968

Add HK\$480 for 4 glasses

 Members enjoy 25% discount

All prices are subject to 10% charge.



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.

Tuna

seaweed, potato

OR

Gillardeau Oyster (+HK\$68)

grilled oyster Mojiko style, fermented Japanese pumpkin

*

Poussin

mushroom ring, enoki, bay leaves

OR

Sakana (+HK\$68)

à la maison

OR

Pigeon (+HK\$168)

charcoal grilled blackberries, Japanese red cabbage coulis, barbeque leg

OR

Kagoshima Wagyu A4 (+HK\$238)

agria potato, charcoal grilled berries, caramelized shallot

*

Buckwheat

coffee cream, buckwheat tea ice-cream

OR

Amaou Strawberry (+HK\$78)

plum blossom

HK\$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.

