

Olant-based ALTERNATIVE

We're happy to prepare a fully plant-based version of this menu upon request.

Please let us know in advance.

craft table

Discover innovative dishes inspired by seasonal Japanese produce and crafted with French finesse in constantly evolving menus by Chef William Lau.













INVITE THE UNEXPECTED

If you wish to celebrate your special occasion or simply invite an element of surprise to make your dining experience even more memorable, request for **omakase experience** also available with sommelier's recommendations.

HK\$1,888 for 12 courses Omakase HK\$680 for 6 glasses of wine pairing

Advance booking is required.

HK\$980 for 6 courses **HK\$480** for 4 glasses

OR

*** HK\$1,288** for 10 courses **HK\$680** for 6 glasses



All prices are subject to 10% charge.

(Offer can be combined with Miraplus cash vouchers for tables of 4 guests and above)



Canapes

airy citrus, foie gras

Gillardeau Oyster

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

* Kabu et Fleur de Caviar

fermented kabu leaf, obsiblue, dill flower

* Hamachi

petit pois, tosa buntan Wakatakeya-Nudy, Junmai Daiginjo ★ 若竹屋 一絲不掛 純米大吟釀

* Razor Clam

banno-negi, stracciatella

Sakana

young coconut, topinambour Condrieu, Pierre Gaillard 2018, Rhône, France

* Lobster

yakitori, smoked nori

** Gewurztraminer, Valentin Zusslin 'Bollenberg' 2019, Alsace, France

Poussin

mushroom ring, enoki, yellow wine 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 (+HK\$238)

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

Amaou Strawberry

plum blossom, wild strawberry, meringue *Kuroushi Umeshu* 黑牛 梅酒

Yamematcha

mochi, white chocolate