

Craft on the table

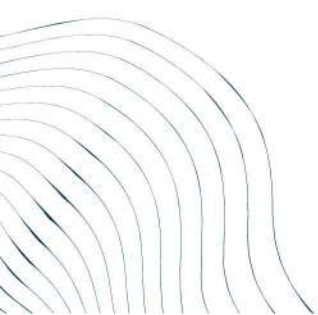
Discover innovative dishes inspired by seasonal Japanese produce and crafted with French finesse in constantly evolving menus by Chef William Lau.

WHISK

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

Mushroom

amontillado, enoki

*

Hamachi

petit pois, sorrel

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

Lobster Orzo (+HK\$68)

kubota farm pickles, bisque
Puligny Montrachet, Alain Chavy 2019, Bourgogne, France

OR

Pigeon (+HK\$168)

blackberries, Japanese red cabbage, barbeque leg
Château Talbot, Grand Cru Classé Saint-Julien 2016, Bordeaux, France

OR

Wagyu Ribeye (+HK\$238)

agria potato, charcoal grilled berries, caramelized shallot
Château Talbot, Grand Cru Classé Saint-Julien 2016, Bordeaux, France

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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

miraplus  Members enjoy 25% discount

All prices are subject to 10% charge.

Mushroom

amontillado, enoki

Petrossian Daurenki Caviar

bilinis, seaweed
Nominé Renard Brut NV Champagne, France

Gillardeau Oyster

grilled oyster Mojiko style, fermented Japanese pumpkin
fermented Japanese pumpkin

Carabinero XL

saffron, gambas nori, bannou negi
Gewurztraminer, Valentin Zusslin 'Bollenberg' 2019, Alsace, France

Wagyu Ribeye

agria potato, charcoal grilled berries, caramelized shallot
Château Talbot, Grand Cru Classé Saint-Julien 2016, Bordeaux, France

Amaou Strawberry

plum blossom
Kuroushi Umeshu
黑牛 梅酒

Yamematcha

choux

Petit Four

HK\$968

Add HK\$480 for 4 glasses

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Hamachi

petit pois, sorrel

OR

Gillardeau Oyster (+HK\$68)

grilled oyster Mojiko style, fermented Japanese pumpkin

*

Sakana

à la maison

OR

Lobster Orzo (+HK\$68)

kubota farm pickles, bisque

OR

Pigeon (+HK\$168)

blackberries, Japanese red cabbage, barbeque leg

OR

Wagyu Ribeye (+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.

