



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

Smoked Eel

apple, cider

Smoked Trout Roe

tomato, shiokoji, hibiscus
OR

Fine de Claire

avocado, cucumber, lime
OR

Petrossin Daurenki© Caviar (+HK\$268)

15g caviar, fish consommé, langoustine, thyme

Razor Clam

sweet peas, zucchini, shiso, creamy pea soup

French Turbot

(Extra Course +HK138)
mushroom hay oil, velouté blanc

Barbary Duck

red cabbage, plum, kohlrabi
OR

Lobster Orzo

smoked seaweed, pickled celery
OR

Guinea Fowl (+HK\$88)

pumpkin, Morello cherry, shogayaki
OR

Signature French Pigeon (+HK\$168)

black togarashi, black rice, aged balsamico

Popcorn

churros, caramel

Hojicha

(Extra Course +HK108)
smoked ice cream, sabayonne, warabi mochi

Petit Four

HK\$498 for 5 courses

Wine by Glass

Château d'Astros Moon Rosé 2021, Côtes de Provence, France	\$100 for 2 glasses
Alba Luna Prosecco Treviso Extra Dry N.V, Veneto, Italy	\$100 for 2 glasses
Legacy Peak, Chardonnay 2021, Ningxia, China	\$158 for 2 glasses
Legacy Peak, Cabernet Sauvignon 2018, Ningxia, China	\$178 for 2 glasses

miraplus Members enjoy 25% discount

All prices are subject to 10% service charge

Deluxe Taste of craft

Alaska King Crab

tomato, miso éclair

Smoked Eel

apple, cider

Fine de Clair

verjuice, cucumber, lime

French Turbot

lardo, radish, white kombu, velouté blanc

Tropical Sunburst

meringue, apple sorbet, yoghurt

M8 Wagyu Ribeye

agria potato, hot sauce,
Madagascar voatsiperifery pepper sauce

Hojicha

smoked ice cream, sabayonne, warabi mochi

Candy's Ice Cream Sandwich

coconut, caramelized pineapple

Petit Four

HK\$908 for 8 courses

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