



whisk

finesse

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.



Omakase

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

 **Miraplus** Members enjoy 25% discount

Offer can be combined with Miraplus cash vouchers for tables of 2 guests and above.

Prices are subject to 10% service charge.

Finesse

Fleur d'Or

quail egg, misozuke yolk
Bruno Paillard Pemièrè Cuvée Extra Brut N.V.

* Alaska King Crab

tomato, miso éclair

Fine de Clair

avocado, cucumber, lime
Poggio al Tesoro 'Solosole' Vermentino Bolgheri 2021

* Petrossian Daurenki© Caviar

15g caviar, fish consommé, langoustine, thyme
* *CHAR Space Watch Junmai Ginjo 慧深空純米吟釀*

Razor Clam

myoga, eggplant agebitashi

* French Turbot

mushroom hay oil, velouté blanc
* *Domaine Fouassier 'Les Romains' 2020*

Lobster

citrus oil, lobster coral sauce

* Sea Buckthorn

cardamom, calamansi

Guinea Fowl

pumpkin, Morello cherry, shogayaki

OR

Signature French Pigeon (+HK\$168)

black togarashi, black rice, aged balsamico

OR

M8 Wagyu Ribeye (+HK\$238)

agria potato, hot sauce

Madagascar voatsiperifery pepper sauce
Domaine Coubris Saint-Joseph 2021

Tropical Sunburst

meringue, apple sorbet, pineapple
Kuroushi Shitate Yuzu Liqueur 黑牛特製柚子酒

* Hojicha

smoked ice cream, sabayonne, warabi mochi

Petit Four