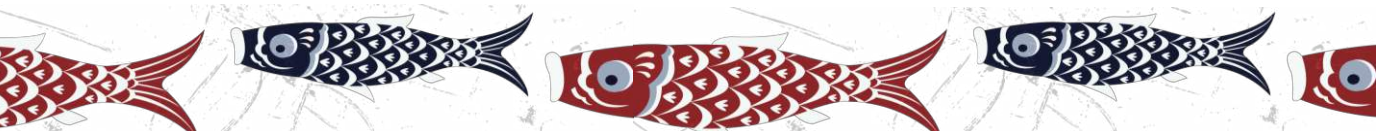




whisk

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.



HK\$1,088 for 2 Guests

4-course with a bottle of sake included (720ml)

Advance booking is required.

Miraplus members enjoy NET price.

This offer cannot be used in conjunction with any dining vouchers or other discount offers.

Prices are subject to 10% service charge.



Oma-Sake

Sake in Niigata Prefecture 新潟縣 清酒

Koshino Yukitsubaki, Hana Junmai Ginjo
越乃雪椿 花 純米吟釀

Origin: Niigata Prefecture | RPR: 60% | Rice: Japanese Rice
地區: 新潟縣 | 精米步合: 60% | 原料米: 國產米

Echigo Zakura Suiraku Mukyoku Daiginjo (+HK\$100)
越後櫻 醉樂無極 大吟釀

Origin: Niigata Prefecture | RPR: 50% | Rice: Japanese Rice
地區: 新潟縣 | 精米步合: 50% | 原料米: 國產米

Ei Shin Muroka Namagenshu Junmai Daiginjo (+HK\$150)
惠信 無濾過 壹度火入 純米大吟釀

Origin: Niigata Prefecture | RPR: 50% | Rice: Koshitanrei
地區: 新潟縣 | 精米步合: 50% | 原料米: 越淡麗

Ei Shin Koshi Kagura Junmai Daiginjo (+HK\$200)
惠信 越神樂 純米大吟釀

Origin: Niigata Prefecture | RPR: 50% | Rice: Koshigakura
地區: 新潟縣 | 精米步合: 50% | 原料米: 越神樂

Koshi no Tsuru Nakadori Junmai Daiginjo (+HK\$250)
越之鶴 中取 純米大吟釀

Origin: Niigata Prefecture | RPR: 50% | Rice: Koshiibuki + Gohyakumangoku
地區: 新潟縣 | 精米步合: 50% | 原料米: 越伊吹 + 五百萬石

Tsuki No Tama Hibiki Junmai Daiginjo (+HK\$300)
越乃雪椿 月之玉響 純米大吟釀

Origin: Niigata Prefecture | RPR: 40% | Rice: Yamada Nishiki
地區: 新潟縣 | 精米步合: 40% | 原料米: 山田錦

Fine de Claire

cucumber, bavaroise, mint
OR

Sea Garden (+HK\$208)

15g caviar, fish consommé, langoustine, thyme

French Turbot

seasonal mushroom,
mushroom hay oil, velouté blanc

Extra Course

Lobster (+HK\$98)

citrus oil, lobster coral sauce

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
(+HK\$388 add 15g Daurenki Caviar)

OR

WHISK Masterpiece

Stuffed Foie Gras Wagyu

cognac, homemade seaweed,
kale, berries, agria potato puree
(+HK\$888 for 2 serves, pre-order is required)

Orange Blossom

cream Chantilly, vanilla parfait, chocolate mochi
OR

Hojicha Hot Soufflé Tart

(+HK\$188 for 2 serves)
smoked ice cream, chocolate crispy