



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.



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.

Finesse

* Hot Consommé

* Petrossian Daurenki© Caviar

quail egg, misozuke yolk

Hairy Crab

tomato, miso éclair, crème fraîche
Bruno Paillard Pemière Cuvée Extra Brut N.V.

Bouchot Mussels

sauce de le Mont Saint-Michel, sea lettuce, ginkgo
"Trentenare" IGP Paestum Fiano 2022

Razor Clam

sauce negi, eggplant agebitashi

* Iceland Langoustine

thyme, kelp paste, sea grape, salicornia

* 越乃雪椿月之玉響原酒純米大吟釀

* French Turbot

seasonal mushroom, shitake hay oil, velouté blanc
* *Les Hauts de Milly Cote de Lechet, Chablis Premier Cru 2020*

Lobster

narutomaki, smoked seaweed, 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\$268)

mini zucchini, sauce yakiniku, agria potato
Domaine du Père Caboché, Châteauneuf du Pape 2021

* Snow White

ginger, pear

Hojicha Hot Soufflé Tart

smoked ice cream, chocolate crispy
Château de Fargues 2005

Petit Four

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.
(12 courses Omakase cannot be combined with Miraplus cash vouchers)

Prices are subject to 10% service charge.