



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.

WHISK



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

Onsen Tamago

squid, Parmigiano, Misozuke yolk
Bruno Paillard Pemière Cuvée Extra Brut N.V.

* Choux "Under Bridge"

local crab, preserved Okinawa chili, Bannou Negi

Petrossian Daurenki© Caviar

razor clam, eggplant agebitashi

Bouchot Mussels

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

* Obsiblué

air-dried wagyu, burnt baby onion, hot consommé
* 越乃雪椿月之玉響原酒純米大吟釀

Sakana

maitake, shiitake hay oil, Velouté blanc

* Lobster

narutomaki, smoked seaweed, lobster coral sauce
* *Trimbach Gewürztraminer, 2016*

Barbary Duck

beetroot, chocolate, raspberry hot sauce
Legacy Peak, Marselan, 2021

OR

Signature French Pigeon (+HK\$168)

yuzu kosho, black rice, aged balsamico
Legacy Peak, Marselan, 2021

OR

M8 Wagyu Ribeye (+HK\$268)

mini zucchini, sauce yakiniku, agria potato
天之戸天黑樽葡萄酒桶熟成純米原酒

* Snow White

ginger, pear Williams

Hojicha Hot Soufflé Tart

smoked ice cream, chocolate crispy
Chateau Climens 2004

Petit Four

 **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.