



Plant-based
ALTERNATIVE

We're happy to prepare a fully plant-based version of this menu upon request.

Please let us know in advance.

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.



Green Taste of Craft

Taste of Craft

Canapés

Starters

White Soup

root vegetable, enoki

OR

Vegan Caviar

eggplant agebitashi, kelp

Middle Course

Chawanmushi

"Genmai" - brown rice, sea lettuce

Main Course

"Kabocha"-Pumpkin Pasta

butter foam, parmigiano

Dessert

Amber Walnut

cream chantilly, crème brûlée

OR

Hot Soufflé Tart

"Hojicha"-roasted green tea, smoked ice cream, chocolate crispy

Madeleine

HK\$368 for 3 Courses • HK\$468 for 4 Courses

HK\$968 for Omakase 6 Courses

 Members enjoy 25% discount

All prices are subject to 10% service charge.

Offer can be combined with Mira Plus discounts and cash vouchers.

Canapés

Starters

Obsiblué Prawn

cauliflower, lobster coral, dashi broth

OR

White Soup

"cromesquis de foie gras" - crispy foie gras, asahi caramel

OR

Petrossian® Royal Caviar (+HK\$468)

30g caviar tin, nori waffle, "crème fraîche" - sour cream, condiment

Middle Course

Bouchot Mussels

"Genmai" - brown rice, "chawanmushi" - steamed egg, butter sauce

OR

Dover Sole a la Meunière (+HK\$88)

market greens, "sauce vin jaune" - yellow wine

Charcoal Grill Lobster Pasta

smoked seaweed, bolognese

(Extra Course +HK158)

Main Course

Aged Barbary Duck

beetroot, confit duck leg, raspberry hot sauce

OR

"Guinea-Fowl" Chicken

"kabocha" pumpkin, morello cherry,

"shogayaki" - ginger barbeque sauce

OR

Signature French Pigeon (+HK\$168)

yuzu "Kosho" - yuzu pepper, black rice, aged balsamico

OR

M8 Wagyu Ribeye (+HK\$268)

mini zucchini, sauce yakiniku, mashed potato

Dessert

Amber Walnut

cream chantilly, crème brûlée

OR

Hot Soufflé Tart (+HK\$88)

"Hojicha"-roasted green tea, smoked ice cream, chocolate crispy

Madeleine