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$1,188 for **2** Guests

4 courses with a bottle of sake included (720ml)

Advance booking is required.

Mira Plus Members enjoy Nett 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

Akita Prefecture Sake Selection
秋田縣 清酒

Hokushika Kitaakita Nigori Sake
北鹿 北秋田 濁酒
Origin: Akita Prefecture | RPR: 72% | Rice: Japanese Rice
地區:秋田縣 | 精米步合: 72% | 原料米: 國產米

Tenju Chokaisan Junmai Daiginjo (+HK$100)
天壽 鳥海山 純米大吟釀
Origin: Akita Prefecture | RPR: 50% | Rice: Tenju Sake Rice Research Association Contractual cultivated Rice
地區:秋田縣 | 精米步合: 50% | 原料米: 秋田縣契約栽培米

Takashimizu Junmai Daiginjo (+HK$150)
高清水 純米大吟釀
Origin: Akita Prefecture | RPR: 45% | Rice: Sake Komachi
地區:秋田縣 | 精米步合: 45% | 原料米: 秋田酒小町

Kariho Ginsenju Junmai Daiginjo (+HK$200)
刈穂 銀千樹 純米大吟釀
Origin: Akita Prefecture | RPR: 45% | Rice: Sake Komachi
地區:秋田縣 | 精米步合: 45% | 原料米: 秋田酒小町

Dewatsuru Hisho-No-Mai Junmai Daiginjo (+HK$250)
出羽鶴 飛翔之舞 純米大吟釀
Origin: Akita Prefecture | RPR: 45% | Rice: Sake Komachi
地區:秋田縣 | 精米步合: 45% | 原料米: 秋田酒小町

Amanoto Hakuun Yuyu Junmai Daiginjo (+HK$300)
天之戶 白雲悠悠 純米大吟釀
Origin: Akita Prefecture | RPR: 40% | Rice: Bijinnishiki
地區:秋田縣 | 精米步合: 40% | 原料米: 美鄉錦

Obsiblue
cauliflower, lobster coral, dashi

OR

Petrossian® Royal Caviar (+HK$488)
30g caviar tin, seaweed waffle,
blueberry vinegar crème fraiche, condiment

Bouchot Mussels
Genmai, Chawanmushi,
Sauce de le Mont Saint-Michel

Extra Course
Lobster (+HK$118)
narutomaki, smoked seaweed

Barbary Duck
beetroot, Confit de Canard, raspberry hot sauce

OR

Signature French Pigeon (+HK$168)
yuzu kosho, black rice aged balsamico

OR

M8 Wagyu Ribeye (+HK$268)
agria potato,
Madagascar voatsiperifery pepper

OR

WHISK Masterpiece
Wagyu Pithivier
homemade seaweed paste, kale, berries
(+HK$888 for 2, pre-order is required)

Amber Walnut
crème brûlée, warabi mochi

OR

Hojicha Hot Soufflé Tart
(+HK$188 for 2 serves)
smoked ice cream, chocolate crispy