



whisk

finesse

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.



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

Salmon
fruit tomato, crème fraiche
七賢山 / 霞 Sparkling 濁酒

Petrossian Daurenki© Caviar
razor clam, eggplant agebitashi
Nomine Renard Brut NV

Sweet Green Pea
genmai, "chawanmushi" – steamed egg, kombu cream

* **White Asparagus**
"espuma au vin jaune" – yellow wine foam, pike roe
Machesi di Barolo Roero Arneis 2017

Dover Sole a la Meunière
nanohana, green lollo, miso garlic oil

* **Charcoal Grilled Lobster**
narutomaki, smoked seaweed, yakitori hollandise
* Trimbach Gewürztraminer, 2016

Aged Barbary Duck
beetroot, chocolate, raspberry hot sauce
天之戶天黑樽葡萄酒桶熟成純米原酒
OR

Signature French Pigeon (+HK\$168)
"sansho" – Japanese pepper, mini zucchini
Louis Jadot Pommard 2020
OR

WHISK Masterpiece Wagyu Pithivier
(+HK\$488 for 2 serves)
homemade seaweed paste, kale, berry
天之戶天黑樽葡萄酒桶熟成純米原酒

* **Strawberry**
sorbet

Amber Walnut
crème brûlée, warabi mochi
Ruffino Serelle Vin Santo Del Chianti 2016

Madeleine

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.