



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.



Green Taste of Craft

Taste of Craft

Canapés

Starters

White Soup

creamy leek, black truffle

OR

“Chawanmushi” – steamed egg

“genmai” - brown rice, “chawanmushi” – steamed egg, sea lettuce

Middle Course

White Asparagus

orzo, parmigiano cheese

Main Course

French Potato, Market Greens

yuzu kosho, charcoal grilled mushroom

Dessert

Amber Walnut

crème brûlée, warabi mochi

OR

Hot Soufflé Tart

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

Squid

creamy leek soup, horseradish, jicama

OR

Petrossian® Royal Caviar (+HK\$468)

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

Middle Course

Dover Sole & Sweet Green Pea

“genmai” - brown rice, “chawanmushi” - steamed egg, kombu cream

OR

Uni (+HK\$88)

white asparagus, “espuma au vin jaune” – yellow wine foam

Charcoal Grilled Lobster Pasta

“narutomaki” – lobster meat roll, smoked seaweed, lobster orzo pasta

(Extra Course +HK158)

Main Course

Aged Barbary Duck

beetroot, raspberry hot sauce

OR

Guinea-Fowl

radish, capers, charcoal oil

OR

Signature French Pigeon (+HK\$168)

sansho, mini zucchini

OR

Westholme Wagyu Tenderloin (+HK\$268)

black truffle, maitake

OR

Masterpiece Wagyu Pithivier (+HK\$488 for 2 serves)

foie gras, homemade seaweed paste, kale

Dessert

Amber Walnut

crème brûlée, warabi mochi

OR

Hot Soufflé Tart (+HK\$88)

smoked ice cream, chocolate crispy

Madeleine