



WHISK X KINOBI COCKTAILS DINNER

24th May, 2024 (Friday) | 7PM – 10:30PM

Welcome Drinks - KI NO BI Kyoto dry gin, apple, citrus, carbonated

KI NO TEA, citrus, guava, sage, coconut, milk-washed

Frog

garlic miso, basil flower

King Crab

Japanese cucumber, lime caviar, wasabi

Hot Smoked Salmon

sea buckthorn, oyster leave, seaweed oil

KI NO BI Kyoto dry gin, yuzu, lemon, Italicus, cucumber, yogurt, Perrier-Jouet

Caviar & White Asparagus

Tsar Imperial Daurenki® Caviar, sauce printanière

Charcoal Grilled Lobster

Narutomaki, smoked seaweed, yakitori hollandaise

KI NO TEA, KI NO BI Kyoto dry gin, lemon, milk-washed, red wine

French Lamb Saddle

bell pepper, fruit tomato

KI NO BAI

Passion Fruit

ice

Miyazaki Mango

crème crue, sago

HK\$1188 for 8 courses

with 5 glasses cocktails pairing

Advance booking is required. Mira Plus Members enjoy 15% off.
All Price are subject to 10% service charge.