



# 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.

WHISK



# 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.

HK\$980 for 6 courses

HK\$480 for 4 glasses

OR

\* HK\$1,288 for 10 courses

HK\$680 for 6 glasses

 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.

**A** contains alcohol   **N** contains nuts   **V** vegetarian

If you have food allergies or dietary restrictions, please ask our staff for assistance with menu choices.

# Finesse

## Onsen Tamago

squid, Parmigiano cheese, misozuke yolk  
*Nomine Renard Brut NV*

## Petrossian Tsar Imperial Daurenki© Caviar

razor clam, eggplant agebitashi

**A** \* **Foie Gras Mille Feuille Crepe**

ruby port, Okinawa brown sugar

\* *Pierre Sperry, Nuances de Grès Gewürztraminer, 2022*

**N** **V** **Clam & Sweet Green Pea**

genmai, "chawanmushi" – steamed egg, kombu cream

\* **Jérôme Galis Asparagus**

parsley, finger lime

\* *Machesi di Barolo Roero Arneis 2017*

## Hot Smoked Salmon

sea buckthorn, fermented horseradish paste  
*Legacy Peak Chardonnay 2022*

**A** \* **Charcoal Grilled Lobster** (+HK\$88 for Uni)

narutomaki, smoked seaweed, yakitori hollandise

\* **Green Apple**

shiso, aloe vera

**A** **Guinea-Fowl**

roasted onion soy, "daikon" – Japanese radish

天之戸天黑樽葡萄酒桶熟成純米原酒

OR

**A** **Signature French Pigeon** (+HK\$168)

"sansho" – Japanese pepper, mini zucchini

*Le Chiuse Brunello di Montalcino 2018*

OR

**A** **Westholme Wagyu Tenderloin** (+HK\$268)

Tim's potato, fresh herbs

天之戸天黑樽葡萄酒桶熟成純米原酒

## "Soba" - Buckwheat

**N**ocolate sorbet, honey caramel

*Château Coutet, 2001*

## Madeleine