



# 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\$638** for 8 courses

Add **HK\$168** for Free-Flowing Wines & Soft Drinks

Add **HK\$288** for Free-Flowing G.H. Mumm Champagne, Wines & Soft Drinks

MiraPlus Members enjoy 15% discount.

(Offer cannot be used in conjunction with any dining vouchers, discount and promotion offers.)

All prices are subject to 10% service charge.

WHISK

# Pop-up Brunch

Available on 22, 23, 29, 30 June, 2024 | 12:00nn – 3:00pm

**Chef William Lau** x **Chef Mandy Siu**

**Optional Caviar Tin for 2 Petrossian® Royal (30g) (+HK\$488)**  
blinis, crème fraiche, nori tsukudani

**Tartlet with Kohlrabi**  
akasu vinegar, summer squash

**Clam and Shiso**  
sourdough

**Hokkaido King Crab**  
japanese sweet tomato, bell pepper

**Medai**  
genmai, chawanmushi, kombu cream

**Brunch Signature Yaki Lobster**  
"narutomaki" – lobster meat roll, charred seaweed, yakitori hollandaise  
(**Extra Course + \$168**)

**Local Pigeon**  
nettle, sansho pepper, tonburi  
(*Supplement Petrossian® Tsar Imperial Caviar HK\$18/g*)

OR

**Dover Sole** (+HK\$78)  
scallop ravioli, summer bouillon

OR

**Wagyu Tenderloin** (+HK\$268)  
steamed bun, fresh herbs, roasted onion soy

**Summer Kakigōri**  
hyuganatsu, loquat compote, pickle daikon

**Coconut**  
sesame, roasted almond, black lemon

**Sweet Epilogue by FINESSENCE**