



whisk

finesse

*Plant-based*  
**ALTERNATIVE**

We're happy to prepare a  
fully plant-based version  
of this menu upon request.

Please let us know in advance.

*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.

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

 **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.

**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

## Kohlrabi

akasu vinegar, summer squash  
*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*



## Alaskan King Crab (MSC)

honey pea, genmai, chawanmushi, kombu cream

## \* Squid Ravioli

onsen tamago, ink sauce

\* *Machesi di Barolo Roero Arneis 2017*

## Medai

sea buckthorn, pike roe  
*Legacy Peak Chardonnay 2022*



## \* Charred Boston Lobster (MSC) (+HK\$88 for Uni)

narutomaki, citrus

## \* Green Apple

shiso, aloe vera

## **A** Guinea-Fowl

steamed bun, grilled zucchini, roasted onion soy

天之戸天黑樽葡萄酒桶熟成純米原酒

OR

## **A** Signature French Pigeon (+HK\$178)

"sansho" – Japanese pepper, nettles, tonburi

*Le Chiusse Brunello di Montalcino 2018*

OR

## **A** Stockyard Wagyu Tenderloin (+HK\$268)

fruit tomato, bell pepper with black togarashi

天之戸天黑樽葡萄酒桶熟成純米原酒

## Tropical Summer

coconut sorbet, mango, passion fruit curd  
*Mastrojanni Botrys Moscadello di Montalcino, 2009*

Madeleine