

WHISK

Welcome to WHISK where our cuisine is reassuringly simple, allowing produce to shine with its seasonal qualities.

Our ingredients are sourced locally where possible while those picked from overseas were purposefully selected with a strong emphasis on sustainability and the highest quality available.

We ensure traceability of consciously sourced seafood and choose artisan meats raised with traditional methods championed by reputable growers who care about animal welfare; as well as family-owned butchers who share our commitment and passion.

Led by the Culinary Director of The Mira Hong Kong, Chef Sheldon Fonseca, WHISK serves a seasonal menu which features an exploration of the finest ingredients in modern, elegant dishes rooted in French cooking technique and inspired with Chef's culinary memories and travels reflecting his international career that began in London's finest Michelin-starred restaurants where he had worked with world renowned chefs such as Gordon Ramsay, Angela Hartnett and Wolfgang Puck.

To accompany our menus, we offer an extensive Wine Spectator-awarded wine list that showcases some exciting contemporary wine makers alongside a selection of fine Old World wines, as well as bio-dynamic and organic choices of the Sommelier.

Chef Sheldon's aim is to deliver an excellent culinary experience that is both exciting and surprising, serving delicious food of utmost quality that lives long in our guests' memories.

WHISK has consistently won a host of awards including the highest 3-star rating for Sustainability of food and beverage by Food Made Good – a framework of the Sustainable Restaurant Association UK.

Our restaurant has also been included in the "100 Top Tables" of South China Morning Post since 2019 - 2024.

We feel privileged to be serving you today!

WHISK

Autumn Degustation

Amuse Bouche

Spanner Crab Crudo (ASC)

Kaviari Caviar, Cauliflower, Shellfish Jelly
*Add 25g Uni (+\$168)

Kanpachi KombuJime

Fukuoka Mikan, Dashi Gel, Maple Momiji
*Add 5g Kaviari Caviar (+\$148)

Rougie Roasted Duck Foie Gras

Muscat, Verjuice, Sweetcorn, Buckwheat

Crispy Scale Amadai (A)

Bouillabaisse, Saffron Rouille

Extra Course (+\$110)

Boston Lobster Tail (MSC) (S) (A)

Baby Squid, Nduja Orzo Pasta, Lobster Sauce

Half Roasted Yellow Chicken for 2 (A)

(+\$298)

Black Truffle,
Genmai 10 Grain Rice,
Smoked Chicken Sauce

OR

Westholme M7 Wagyu Beef Tenderloin (A)

Truffle Anna Potato, Red Wine Sauce

Banoffee Feuillette (N)

Candied Pecan, Mascarpone, Caramel, Banana Ice Cream

Petit Four

\$888

Wine Pairing 4 Glasses \$480



All prices are subject to 10% service charge

Fully plant-based alternatives are available upon request. Please inform your server of any allergies or dietary requirements in advance.



(A) contains alcohol (N) contains nuts (V) vegetarian

COLD STARTERS

Kaviari Transmontanus Caviar 30g (MSC) (S)

Warm Waffle, Condiments | \$588

Heritage Beef Tomato (V)

Artichoke, Stracciatella, Tomato Confit, Basil | \$238

Rougie Foie Gras Terrine (A)

Preserved Fig, Fig Leaf Jelly, Smoked Duck, Ginger Bread | \$268

Kanpachi KombuJime

Fukuoka Mikan, Calamansi, Maple Momiji | \$278

Fremantle Octopus Carpaccio (MSC) (S) (N)

Squid Ink Tarama, Pickled Daikon, Toasted Pine Nut | \$248

*Add 5g Kaviari Caviar (+\$148)

HOT STARTERS

Truffle & Parmesan RanOu Egg (V) (A)

Butternut Pumpkin, Pumpkin Seed | \$248

Chestnut Mascarpone Ravioli (V) (N)

Shaved Autumn Truffle, Celeriac Espuma | \$288

Rougie Roasted Duck Foie Gras

Muscat, Verjuice, Sweetcorn, Buckwheat | \$298

SUSTAINABLE FISH

Sabah Grouper (A)

Kinkawooka Mussels Yakitori (MSC) (S), Chorizo, Saffron Emulsion | \$338

Boston Lobster Tail (MSC) (S) (A)

Baby Squid, Nduja Orzo Pasta, Lobster Sauce | \$368

Crispy Scale Amadai (A)

Crushed Potato, Bouillabaisse, Saffron Rouille | \$358

Whole Four Lined Sole For 2

Caper Brown Butter, Young Broccoli | \$588

ARTISAN MEAT

Dry Aged Rice Fed Duck (A)

Pepper Crust, Confit Leg Pastilla, Creamed Cabbage,
Citrus Duck Sauce | \$328

Margra Lamb Loin & Chop (A)

Pepper Marmalade, Smoked Aubergine, Olive Lamb Jus | \$368

Westholme M7 Wagyu Beef Tenderloin (A)

Truffle Anna Potato, Red Wine Sauce | \$398

Whole Roasted Yellow Chicken for 2 (A)

Autumn Black Truffle, Genmai 10 Grain Rice
Smoked Chicken Sauce | \$888

SEASONAL SWEETS

Banoffee Feuillette (N)

Candied Pecan, Mascarpone, Caramel, Banana Ice Cream | \$158

Valrhona Guanaja Chocolate Cremeux (N)

Passionfruit Sorbet, Alphonso Mango Jelly | \$148

Seasonal Ice Cream & Sorbet | \$128

La Carte

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