



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

Winter Degustation

Amuse Bouche

Red Prawn Crudo (MSC)
Cauliflower Mousse, Shellfish Jelly
*Add 25g Australian Uni (+\$168)

Fukuoka Ebisu Oyster (MSC)
Finger Lime, Dill Mignonette, Radish
*Add 5g Kaviar Caviar (+\$148)

Rougie Roasted Duck Foie Gras A
Morel Sauce, Preserved Fuji Apple

Crispy Scale Amadai A
Bouillabaisse, Saffron Rouille

Grilled Hokkaido Scallop
Smoked Caviar, Butter Sauce

Half Roasted Yellow Chicken for 2 S A
(+\$298)
Black Truffle, Genmai 10 Grain Rice,
Smoked Chicken Sauce

OR

M7 Wagyu Beef Tenderloin A
Truffle Anna Potato, Red Wine Sauce

Pre Dessert

Baba Au "Whisky" A
Preserved Granny Smith Apple, Vanilla Chantilly

Petit Four

\$1088

Wine Pairing 4 Glasses \$480



miraplus

Members enjoy 25% discount

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.

(MSC) – Marine Stewardship Council-Certified Sustainable Seafood

S signature A contains alcohol N contains nuts V vegetarian

COLD STARTERS

Kaviar Baenki Caviar 30g (MSC)
Brioche Toast, Condiments | \$588

Hong Kong Farm Heritage Tomato V
Blood Orange, Fine Beans, Stracciatella, Basil | \$248

Yellow Tail Crudo (MSC) A
Yuzu Tobiko, Coriander Jalapeño Dressing | \$258

Rougie Foie Gras "Parfait" S N
Rhubarb, Lychee Gel, Toasted Brioche | \$298

Red Prawn Crudo (MSC) A N
Caviar, Australian Uni, Cauliflower Mousse, Shellfish Jelly | \$398

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

*Add 25g Australian Uni (+\$168)

HOT STARTERS

KIN Farms Organic Egg S A V
Black Truffle, Hokkaido Pumpkin Bisque, Virgin Pumpkin Oil | \$248

Rougie Roasted Duck Foie Gras A
Morel Sauce, Preserved Fuji Apple | \$298

SUSTAINABLE FISH

Norway Salmon "Grenobloise" (MSC) A
Caper & Parsley Sauce, Young Broccoli | \$328

Crispy Scale Amadai A
Crushed Potato, Bouillabaisse, Saffron Rouille | \$358

Grilled Boston Lobster (MSC) A
Nduja Puntalette Pasta, Confit Lemon | \$398

Whole Roasted Seabass For 2 A
Caper Brown Butter, Buttered Asparagus | \$588

ARTISAN MEAT

Twice Cooked Brisbane Quail A
Braised Morel, Gem Lettuce, Peppered Quail Sauce | \$368

M7 Wagyu Beef Tenderloin A
Truffle Anna Potato, Red Wine Sauce | \$398

Whole Roasted Yellow Chicken For 2 S A
Black Truffle, Genmai 10 Grain Rice
Smoked Chicken Sauce | \$888

SEASONAL SWEETS

Les Freres Marchand
24 Month Comté, Local Wild Honey | \$188

Baba Au "Whisky" A
Preserved Granny Smith Apple, Vanilla Chantilly | \$178

Amaou Strawberry Sorbet N
Vanilla Rice Pudding, Strawberry Preserve | \$148

Seasonal Ice Cream & Sorbet | \$128

At La Carte

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