Whist Boozy Brunch

23rd March, 13th April, 11th May, 15th Jun | 12:00-15:00

Artisan Ham & Salami

24Months Iberico Ham, Iberico Chorizo, Guindilla Basque Pickled Pepper

Seasonal Seafood

Rock Oyster, Pickled Radish, Mantis Shrimp, Seaweed Condiment, Sake Abalone, Giant Clam With Tomato Jelly, Hamachi Crudo (Add Kaviari Caviar 30g +\$688)

KIN Farms Organic Egg

Lobster & Caviar, Scrambled Egg

Unlimited Mains from the Kitchen

Roasted Chicken

Black Truffle Mash

Or

BBQ Sagabuta Pork Loin

Miso Apple Purée

Or

Seabass 'Coulibiac'

Ikura & Tomato Butter Sauce

Baba Au 'Whisky'

Homemade Citrus Baba, Pink Lady Apple, Tahitian Vanilla Chantilly

Choices of Whisky

The Glenlivet
Glenmorangie +\$128

HK\$788 with

Free Flow Of Cocktails, Mocktails, Sparkling Wine, House Red & White Wine & Soft Drinks

Mira Plus Members enjoy 15% discount.

Please inform your server of any allergies or dietary requirements in advance.

All prices are subject to 10% service charge.

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