



# Summer Degustation

## Vegetarian Menu

### Amuse Bouche

**German AAA White Asparagus**  
Sauce Maltais

**Heritage Pineapple Tomato Salad**  
Puglia Burrata, Smoked Aubergine,  
Young Basil, Black Olive Oil

**Jerusalem Artichoke Soup**  
Kin Organic Egg, Shaved Summer Truffle

**Carnica Smoked Ricotta Ravioli**  
Wild Garlic, Confit Tomato, Tomato Butter

**Short Bread Mille Feuille**  
Elderflower, Blackberry Crème De Mûre Elixir

### Petit Four

**HK\$568** For 5 Courses

Mira Plus Members Enjoy 25% Discount.

All prices are subject to 10% charge.

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

W H I S K





# Spring Lunch

## Vegetarian Menu

### Amuse Bouche

#### Heritage Pineapple Tomato Salad

Puglia Burrata, Smoked Aubergine,  
Young Basil, Black Olive Oil

#### Jerusalem Artichoke Soup

Kin Organic Egg, Shaved Summer Truffle

#### Carnica Smoked Ricotta Ravioli

Wild Garlic, Confit Tomato, Tomato Butter

#### Warm Chocolate Cake

Raspberry Sorbet, Pistachio Sabayon

### Petit Four

**HK\$468** For 4 Courses

Mira Plus Members Enjoy 25% Discount.

All prices are subject to 10% charge.

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

W H I S K

