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.

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.

Our Chefs' 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 guest's 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 - 2025.

We feel privileged to be serving you today!



WHISK

Summer Degustation

HK $588 for 4 courses

HK $888 for 6 courses * *

HK $480 for 4 glasses of wine pairing

miraplus

Members enjoy 25% discount

All prices are subject to 10% service charge.



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

Amuse Bouche

****Australian Spanner Crab (ASC)**** S D
Kaviari Baenki Caviar (MSC),
Fennel Cremeaux, Tomato Jelly

Ama Ebi S
Fruit Tomato, Finger Lime, Shellfish Dressing
*Add 5g Kaviari Caviar (+$148)

New Potato & Parsley Velouté S D
Manila Clams, Summer Truffle

Extra Course
Rougie Roasted Duck Foie Gras (+$88) A
Melon, Sancho Pepper, Citrus Gel

Extra Course
Grilled Boston Lobster Tail (MSC) (+$98) S A D
Local Fish Bouillabaisse, Saffron Rouille

Half Roasted Yellow Chicken for 2 (+$298) A
Truffle Spinach Farcie, Genmai Rice,
Smoked Chicken Sauce

OR

Soy Cured Australian Angus Beef Tenderloin A D
Pesto, Roasted Portobello, Rosemary Creamed Potato

**** Tiramisu **** D A
Mascarpone Gelato, Coffee Jelly,
Espresso Espuma

Peach 'Melba' A D
Champagne Poached Peach,
Raspberry Coulis, Chantilly

Petit Four

(MSC) – Marine Stewardship Council-Certified Sustainable Seafood
(ASC) – Aquaculture Stewardship Council-Certified Sustainable Seafood

S seafood A alcohol N nuts D dairy V vegetarian