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 Lunch

$388 for 3 courses
Amuse Bouche + Starter +
Main Course + Dessert + Petit four

$468 for 4 courses
Amuse Bouche + 2 Starters +
Main Course + Dessert + Petit four

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.

STARTERS

Heritage Pineapple Tomato Salad (D)
Puglia Burrata, Serrano Ham, Confit Tomato, Young Basil

Himalayan Smoked Trout Tartare (ASC) (S)(D)
Dill Cream, Pickled Radish (+$98)

New Potato & Parsley Velouté (V)(D)
Summer Truffle, Kin Organic Egg

Carnica Smoked Ricotta Ravioli (V)(D)
Petit Pois, Tomato Butter

MAINS

Lightly Salted Cod Fillet (S)(A)(D)
Charred Red Pepper, Fennel Jam, Bouillabaisse Sauce

Grilled Lamb Loin (A)(D)
Spiced Aubergine, Minted Peas, Cumin Onion Purée

Soy Cured Australian Angus Beef Tenderloin (A)(D)
Pesto, Roasted Portobello, Rosemary Creamed Potato (+$208)

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

SEASONAL SWEETS

Truffled French Brie (N)(D)
Pickled Golden Raisins, Lavosh Cracker (+$48)

Warm Sesame Cake (N)(D)
Matcha Tea Sorbet, Miso Caramel

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

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

(S) seafood (A) alcohol (N) nuts (D) dairy (V) vegetarian