

Alpine Encounter

Michelin-Starred Takeover
by Chef Arnaud Dunand

24 & 25 April | 6:30pm – 10:00pm

Mushroom Tea

Liquorice, Brioche

Nicolas Feuillatte, Grande Reserve Brut NV

Bricelet

Pike Perch, White Fish Roe

Omble Chevalier

White Asparagus, Fir

Domaine des Ardoisieres Cuvée Argile Blanc 2024

Morel

Amaretto, Swiss Chard

Saint Aubin blanc, Roux Père & Fils, "Champtirant" 2021

Vacherin Raviolis

Lemon, Savory

Domaine de l'Ecu Taurus 2020 (Orange wine)

Milk Fed Lamb

Carrot, Bear Garlic

Château d'Armailhac 2014

Menton Lemon

Buttermilk, Basil

Château Lafaurie Peyraguey, Sauternes 2001

HK\$1,288 per person

Add HK\$480 for 4 glasses wine pairing

Add HK\$680 for 6 glasses wine pairing

Mira Plus Members Enjoy Net Price.

Subject to 10% service charge.

If you have any dietary restrictions, please inform your server in advance.

Menu is subject to change based on seasonal availability.

WHISK