

Whisk Boozy Brunch

17 May, 21 Jun | 12:00-15:00

Appetisers

Selection of Bread, Butter (D)
Slow Roast Tomato and Burrata (V)
Smoked Duck, Grilled Pineapple
Marinated Feta Cheese, Bell Pepper, Lemon (V)
Mixed Olives and White Anchovy (S)

Chilled & Hot Seafood (S)(D)

Hot

Cajun Style Crab Cake, Garlic Prawn and Squid skewer,
Baked Scallop in Shell

Cold

Ponzu Yellowtail, Citrus Marinated Octopus, Smoked Salmon Tartare with Avruga

Soup

Lobster Bisque
Lobster Meat, Tarragon cream (S)(D)(A)

Unlimited Carving Station

Served with Duck Fat Roast Potatoes, Honey Glazed Carrots and Cauliflower Cheese,
Green Salad with Shallots and Herbs

Roasted OP Rib of Beef

Yorkshire Pudding, Shallot Gravy (D)

**

Roasted Chicken with Lemon, Garlic and Thyme

Grain Mustard Cream Sauce (D)

**

Roasted Dukkha Spiced Lamb Rack

Port and Orange Jus (A)(N)

**

Mediterranean-Style Salmon Baked in Parchment

Sauce Vierge (D)(S)(A)

Desserts to Share

English Sherry Trifle (D)(A)(N)

and

Chocolate Profiterole (D)

Vanilla Bean Ice Cream, Crème Chantilly

Warm Madeleines (D)

(D) Dairy (S) Seafood (N) Nuts (V) Vegetarian

HK\$788

with free flowing Cocktails, Mocktails, House Red & White Wine,
Sparkling 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.

WHISK