

Roast & Toast Whisk Boozy Brunch

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

Appetisers

Selection of Home Baked Bread, Whisk Butter (D)
Slow Roast Tomato and Puglia Burrata (V)
Jasmine Tea Smoked Duck, Grilled Pineapple
Marinated Greek Feta Cheese, Bell Pepper, Lemon (V)
Italian Mixed Olives and White Anchovy (S)

Chilled & Hot Seafood (S)(D)

Hot

Cajun Style King Crab Cake, Garlic Prawn and Squid skewer,
Baked Hokkaido Scallop with Kombu Butter

Cold

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

Soup

Boston Lobster Bisque
Lobster Meat, Tarragon Cream (S)(D)(A)

Unlimited Carving Station

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

Roasted Australian OP Rib of Beef

Yorkshire Pudding, Forest Mushroom Gravy (D)
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Roasted Yellow Chicken with Lemon, Garlic and Thyme

Grain Mustard Cream Sauce (D)
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Roasted Dukkha Spiced Lamb Rack

Ruby Port and Orange Jus (A)(N)
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Norwegian Salmon Baked in Parchment with White Wine, Herbs and Fennel

Saffron Cream (D)(S)(A)

Desserts to Share

English Sherry Trifle with Summer Strawberries (D)(A)(N)
and
Araguani 72% 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