

WHISK

SET LUNCH MENU

STARTERS 前菜

WHITE ASPARAGUS VELOUTÉ

Summer Truffle, Abalone, Cured Duck

法國有機白蘆筍湯 配 夏季松露 鮑魚 鴨肉

OR

HOKKAIDO SCALLOP TARTARE

Mexican Green Tomato, Wasabi Apple Granité

鮮北海道帶子 配 墨西哥青蕃茄 芥末蘋果冰沙

OR

SEARED DUCK FOIE GRAS

Red Fruit Compote, Rock Chive

香煎鴨肝 嬌艷水果 香蔥

OR

ATLANTIC SNOW CRAB

Lobster Jelly, Mirai Sweet Corn, Pollock Roe

大西洋雪蟹 龍蝦凍 粟米 鱈魚子

MAIN COURSES 主菜

DRY AGED IRISH BEEF

Hazelnut, Burdock Root

乾式熟成愛爾蘭牛肉 榛子 牛蒡

OR

AWAODORI CHICKEN

Tenderstem Broccoli, Quinoa, Kyuri

德島縣阿波尾雞 青花筍 藜麥 小黃瓜

OR

AUSTRALIAN KINGFISH

Shellfish Cream, Kombu, Fregola

澳洲琥珀魚 配 海鮮汁 昆布及意大利小麥粉

OR

ROASTED SUCKLING PIG

Burnt Onion, Black Garlic, Sage

風味烤乳豬 黑蒜 鼠尾草

OR

GRILLED WHOLE BOSTON LOBSTER

烤原隻波士頓龍蝦

DESSERTS 甜品

MELTING CAMEMBERT POT

Lavender & Honey Toast

焗法國金文畢芝士 薰衣草蜂蜜多士

OR

BLOOD ORANGE

Carrot Ice Cream, Pomelo, Caramel Crisp

血橙 甘筍雪糕 柚子 焦糖脆

OR

YOGHURT MOUSSE

Lychee, Smoked Bamboo Crumble

乳酪慕斯 荔枝 煙燻竹炭脆

+ HK\$60

+ HK\$60

+ HK\$80

+ HK\$50

2 COURSES HK\$318

3 COURSES HK\$368

4 COURSES HK\$398 (one extra starter or dessert)

Inclusive of one glass of wine or juice and gourmet coffee or fine tea

Above set prices are for menu items without indicated supplement charge.



Members enjoy 25% discount

\* Menu is subject to change without prior notice. Prices above are subject to 10% service charge. If you have food allergies, please ask our staff for assistance with menu choices. 菜式如有更改，恕不另行通知。所有價格需加10%服務費。如閣下對任何食物產生敏感，請直接與本餐廳職員聯絡。