

WHISKing-up a culinary storm with the freshest ingredients from around the world, this NEW A la Carte Menu brings the very best of flavors for you to share and enjoy the pleasure of simple, contemporary Western cuisine revolving around quality meats, fish and eclectic wines.

Do not hesitate to ask our service team for assistance should you wish to customize anything to your liking!

Share your experience with us on #whiskHK #themirahotel

STEAK & SCOTCH NIGHTS
Every Monday & Thursday | 6:30pm - 10pm

DRY-AGED BEEF & OYSTER BRUNCH
Every Sunday | 12pm - 3pm

PINK BRUNCH
Once a Month | 12pm - 3pm

Mystery 12 Omakase

By Oliver Li

お任せ 主廚料理 - 尋味12式

Available from 3 - 30 Dec | 12月3 - 30日
(except 24 & 25 Dec 12月24及25日除外)

Put your trust into the skillful hands of Chef Oliver Li who assembles a 12-course tasting menu behind the bar of WHISK in December!

This flight of fancy, filled with Japanese ingredients prepared according to the Chef's whims is an artful form of Japanese haute cuisine, yet presented in a Western style.

才華橫溢的WHISK主廚Oliver Li於本月為您匠心設計12道菜嗜味菜譜！主廚從日本引入頂級食材，並發揮超凡創意即席獻技，透過充滿藝術色彩的西式烹調風格，完美演繹別具一格的日本食材。



HK\$980 for 12 courses 12道菜

Sommelier's Selection for 4 glasses 專業品酒師美酒配對4杯 **+HK\$380**

Members enjoy 25% discount 會員專享75折優惠
(not applicable for Mira Plus cash vouchers 優惠不可與Mira Plus現金禮券同時使用)

Price is subject to 10% service charge.
If you have food allergies, please ask our staff for assistance with menu choices.
價目另收加一服務費。如閣下有任何食物敏感，請與餐廳職員聯絡。

STARTERS

SHARE WHISK LOBSTER & SEAFOOD BASKET **HK\$950**
Whole Boston Lobster, Enshui Murasaki Sea Urchin, Oysters (6pcs), Hamachi, Hokkaido Scallops & Botan Ebi shrimp
W.H.I.S.K 龍蝦海鮮籃
波士頓龍蝦、日本馬糞海膽、新鮮生蠔(6pcs)、油甘魚、北海道扇貝及牡丹蝦

SHARE GILLARDEAU "PETIT FOURS" **(6PCS) HK\$380**
Korean Ginseng, Calamansi, Cucumber Granita
法國"GILLARDEAU"生蠔 人蔘 酸柑 青瓜冰沙

NEW "UMAMI AND PEARLS" **HK\$338**
Enshui Murasaki Sea Urchin & French Farmed Caviar, Snow Crab & Lobster Jelly
日本馬糞海膽及法國魚子醬 松葉蟹 龍蝦凍

SIGNATURE QUEENSLAND WAGYU BEEF TARTARE BOX (HAND CHOPPED) **HK\$268**
The Australian Wagyu beef used is fed for 350 days with a diet of nutritious steam flaked grains, sunflower meal, corn silage, hay, vegetable oil and molasses.
昆士蘭和牛肉他他

CHAR-GRILLED HOKKAIDO SCALLOP **(3PCS) HK\$360**
Boutargue, Light Ginger Broth
炭烤北海道珍寶扇貝 希臘野生烏魚子 **(1PC) HK\$148**
Originating from Italian islands, Bottarga or Boutargue is a delicacy of salted, cured fish roe, often used in Mediterranean and many other cuisines of the world. We source it from sunny coasts of Greece.

CRISPY BOSTON LOBSTER & CRAB CAKE **HK\$258**
Rémoulade Sauce And Celeriac Salad
香煎波士頓龍蝦蟹餅 配蛋黃醬及根芹沙律

SEARED DUCK FOIE GRAS **HK\$298**
Summer Fruit Compote, Rock Chive
香煎鴨肝 嬌艷水果 香蔥

NEW FUKUOKA FARM FROST **HK\$268**
A variety of finest farm-grown vegetables from Fukuoka sprinkled with Himalayan salt and preserved in ice to keep their freshness and flavor
福岡農場鮮菜沙律 喜馬拉雅岩鹽

SOUPS

KEGANI CRAB BISQUE **HK\$188**
Okinawa Egg, Niigata Rice
北海道毛蟹濃湯 沖繩雞蛋 新潟縣米

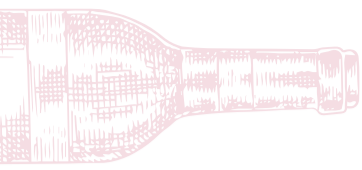
NEW WHITE ASPARAGUS VELOUTÉ **HK\$188**
Abalone & Cured Duck
白蘆筍 鮑魚 鴨肉

EGGPLANT VELOUTÉ **HK\$178**
Cèpes Mushroom, "Iberico de Bellota" Ham
牛肝菌茄子濃湯 西班牙黑毛豬火腿

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WHISK IN-HOUSE DRY AGED BEEF



We dry age meat in a specially constructed cabinet for minimum 4 weeks in a strictly controlled environment where temperature, humidity, air circulation and bacteria levels gradually contribute to the meat changing its texture and flavor profile as it loses around a third of its weight as moisture evaporates. This intensifies the flavour and, at the same time, the natural enzymes are breaking down tissue making the meat very tender and much sought after by the connoisseurs.



Accompanied with Salad, Vegetables & ONE SIDE DISH of your choice 配沙律, 烤蔬菜 及 自選一款配菜
Black Pepper / Garlic Butter Sauce 黑胡椒汁 / 香蒜牛油汁

SHARE AUSTRALIAN M5 WAGYU
BEEF TOMAHAWK
澳洲M5有骨和牛肉眼
FOR 4 / HK\$1,650

NEW 90+ DAYS DRY AGED SPANISH
18 YEAR OLD "RUBIA GALLEGA"
PREMIUM PRIME RIB
90日以上乾式熟成西班牙加西利亞
"RUBIA GALLEGA" 頂級肋牛排
450G / HK\$1,180

JAPANESE A4 KAGOSHIMA
WAGYU BEEF TENDERLOIN
日本鹿兒島A4 和牛柳
220G / HK\$880

SHARE 35+ DAYS DRY AGED IRISH
BEEF TOMAHAWK
35日以上乾式熟成愛爾蘭有骨牛肉眼(四位用)
FOR 4 / HK\$1,400

SHARE 28+ DAYS DRY AGED IRISH
PORTERHOUSE STEAK
28日以上乾式熟成愛爾蘭T骨牛排(兩位用)
FOR 2 / HK\$1,450

28+ DAYS DRY AGED IRISH
BONE-IN STRIP
28日以上乾式熟成愛爾蘭有骨西冷扒
380G / HK\$650

Ireland has a temperate climate where foliage thrives and cattle can graze on grass all year round which gives a distinct flavor. Beef is raised on small and manageable farms with an abundant natural diet of grass and herbs in the summer and silage in the winter which guarantee all cattle have as natural a lifestyle as possible which is reflected in the quality of beef.

AUSTRALIAN M5 WAGYU
BEEF STRIPLOIN
澳洲M5和牛西冷扒
300G / HK\$630

SHARE USDA PRIME BONE-IN RIBEYE STEAK
頂級美國有骨牛肉眼(四位用)
FOR 4 / HK\$1,350

28+ DAYS DRY AGED
US BLACK ANGUS RIB EYE STEAK
28日以上乾式熟成美國黑安格斯牛肉
220G-240G / HK\$490

MAIN REASON YOU ARE HERE

SHARE ROASTED WHOLE SUCKLING PIG
Served with salad and two side dishes of your choice
烤原隻乳豬 配沙律及兩款自選配菜 (四位用)
FOR 4 / HK\$1,280

👤 LAVENDER & HONEY ROASTED
WHOLE AGED DUCK
Hay Roasted Vegetables
7日以上熟成薰衣草蜜糖原隻烤鴨 (兩位用)
禾稈草烤蔬菜
FOR 2 / HK\$890

NEW **👤** GRILLED BRITTANY BLUE LOBSTER
Tagliolini, Galangal, Lime Butter
烤布列塔尼藍龍蝦 自製意大利麵 南薑 酸柑
HK\$660

COCOA ROASTED MILK FED LAMB RACK
Dark & White Chocolate, Cauliflower
可可仁烤乳飼幼羊排 黑白巧克力 花椰菜
HK\$398

👤 WILD ENGLAND NORTH SEA SEABASS
Sea Salt Crusted, Heirloom Tomato
野生英格蘭北海鱸魚 原種蕃茄
HK\$388

👤 ROASTED SUCKLING PIG
Burnt Onion, Black Garlic, Sage
風味烤乳豬 黑蒜 鼠尾草
HK\$358

NEW AWAODORI CHICKEN
Tenderstem Broccoli, Quinoa, Kyuri
德島縣阿波尾雞 青花筍 藜麥 小黃瓜
HK\$368

NEW QUEENSLAND CORAL TROUT
Baby Calamari, Lemongrass Foam
昆士蘭石斑 小魷魚 香茅泡沫
HK\$418

HOKKAIDO SEA URCHIN RISOTTO
Artichoke, Tomato & Aromatic Herbs
北海道海膽意大利飯 雅枝竹 蕃茄 香草
HK\$388

YAMATO PORK RACK
Banana & Prune Purée
日本大和豬排
300G / HK\$348

PORK BELLY RAGOUT FETTUCINE
Porcini Mushroom & Parmesan Cheese
燴五花腩肉意大利麵 牛肝菌 巴馬芝士
HK\$268

SIDES

STARCHES

NEW CLASSIC FRENCH FRIES, MELTED CHEESE
炸薯條, 芝士
HK\$88

NEW SHRIMP & GRITS, JALAPEÑO
蝦仁, 玉米, 墨西哥辣椒
HK\$98

NEW MACARONI, TRUFFLE VEAL JUS
& GRUYERE CHEESE
黑松露芝士通心粉
HK\$88

VEGGIES

NEW ✓ CARAMELIZED WALNUT, PEAR & LETTUCE
焦糖核桃, 香梨及生菜沙律
HK\$88

✓ LIGHTLY CREAMED SPINACH
奶油菠菜
HK\$68

✓ TRUFFLED POMME MASH
黑松露薯蓉
HK\$88

✓ PORTOBELLO MUSHROOMS
香草烤大蘑菇
HK\$88

✓ HONEY ROASTED BUTTERNUT
蜂蜜烤南瓜
HK\$78