

WHISK

SET LUNCH MENU

STARTERS 前菜

ATLANTIC SNOW CRAB

French Farmed Caviar, Lobster Jelly, Fennel Cream
松葉蟹 法國魚子醬 龍蝦凍 茴香忌廉

OR

SERAED DUCK FOIE GRAS

Burdock Root, Cured Duck
香煎鴨肝 牛蒡 鴨肉

OR

EBISU OYSTER

Yuzu Foam, Rocket Granite
惠比須岩蠔 柚子泡沫 芝麻菜冰沙

OR

EGGPLANT VELOUTÉ

Cèpes Mushroom, "Iberico de bellota" Ham
牛肝菌茄子濃湯 西班牙黑毛豬火腿

DESSERTS 甜品

MELTED CAMEMBERT

Truffle Ice Cream
焗法國金文畢芝士 配 松露雪糕

OR

KOREAN STRAWBERRY

White Chocolate, Tofu Ice Cream
韓國草莓 白朱古力 豆腐雪糕

OR

UJI KYOTO MATCHA LAVA CAKE

72% Chocolate, Cocoa Tuile, Raspberry Sorbet
心太軟 宇治抹茶流心 可可薄脆及紅桑子雪糕

+ HK\$60

MAIN COURSES 主菜

AUSTRALIAN M5 WAGYU BEEF STRIPLIN

Eringi Mushroom, Charred Vegetables
澳洲M5和牛 杏鮑菇 蔬菜

OR

MUSCOVADO ROASTED WOOD PIGEON

Cassis Jus, Scallion, Sweet Potato
黑糖烤乳鴿 黑醋栗 香蔥 甘薯

OR

GROUPEL FISH

Galangal, Wasabi Apple Sorbet
烤石斑魚 南薑 芥末蘋果雪葩

OR

ROASTED SUCKLING PIG

Burnt Onion, Black Garlic, Sage
風味烤乳豬 黑蒜 鼠尾草

OR

LOBSTER TAGLIOLINI

Tomato & Tarragon
龍蝦意大利麵 蕃茄 香草

+ HK\$80

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Seasonal & Limited
季節限定

2 COURSES HK\$348

3 COURSES HK\$388

4 COURSES HK\$418 (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.

miraplus 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。