

WHISK

SET LUNCH MENU

STARTERS 前菜

QUEENSLAND WAGYU BEEF TARTARE

Korean Chili Sauce, Sesame

昆士蘭和牛肉他他 韓式辣汁

+ HK\$40

OR

FOIE GRAS & ESCARGOTS FRICASSÉE

Boudin noir, Spelt

香煎鴨肝配田螺 血腸 小麥米

OR

EBISU OYSTER

Yuzu Foam, Rocket Granite

惠比須岩蠔 柚子泡沫 芝麻菜冰沙

Seasonal & Limited  
季節限定

OR

BOUILLABaisse À LA MARSEILLAISE

Garlic Rouille & Toast

法國馬賽海鮮湯 蒜泥蛋黃醬及多士

MAIN COURSES 主菜

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

+ HK\$80

OR

OKINAWA PORK "AGU"

Pickled Eryngii Mushroom, Crushed Potato

沖繩“阿古”黑豚 醃漬杏鮑菇 薯茸

OR

WILD ENGLAND NORTH SEA SEABASS

Sea Salt Crusted, Heirloom Tomato

野生英格蘭北海鱸魚 原種蕃茄

OR

AWAODORI CHICKEN

Tenderstem Broccoli, Quinoa, Kyuri

德島縣阿波尾雞 青花筍 藜麥 小黃瓜

OR

LOBSTER TAGLIOLINI

Tomato & Tarragon

龍蝦意大利麵 蕃茄 香草

+ HK\$80

DESSERTS 甜品

MELTED CAMEMBERT

Truffle Ice Cream

焗法國金文畢芝士 配 松露雪糕

+ HK\$50

OR

KOREAN STRAWBERRY

White Chocolate, Tofu Ice Cream

韓國草莓 白朱古力 豆腐雪糕

OR

CHOCOLATE TEMPTATION

Caramelized Banana, Popping Candy & Baileys Ice-cream

焦糖香蕉 朱古力醬 百利酒雪糕

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。