WHISK

STARTERS

WHISK Celebration Starter – For 2 persons — HK$319
WHISK 慶典式前菜 - 二人用

Home Made Foie Gras Terrine, Duck & Pork Rillettes, Grissini & Iberico ham
自家製鴨肝醬、鴨與豬肉醬及麵包條配西班牙火腿

Seasonal Gourmet Salad — HK$182

Seasonal Greens & Vegetable Salad, Gizzard Confit, Poached Organic Egg, Raspberry Dressing
時令蔬菜沙律配湯浸鴨胃、水煮有機雞蛋及紅莓汁

Seasonal Asparagus, Artichoke Salad [V] — HK$239

Served with Vinaigrette of Celery, Apple & Watercress
時令蘆筍、雅枝竹沙律配蘋果及西芹油醋汁

Steamed Bretagne Lobster — HK$342

Freshly Blended Cucumber, Coriander & Jalapeno Dressing
蒸法國龍蝦配青瓜、芫茜及辣椒油醋汁

Beef Carpaccio "Hereford Prime" Tenderloin — HK$239

英國一級生牛柳薄片

Home Preserved Black Truffle, Ligurian Olive Oil, 18 Months Parmesan & Maggia Valley Black Pepper
自家醃製黑松露橄欖油配18個月帕爾馬芝士及黑胡椒

TRADITIONAL OYSTER & SEAFOOD

	4pcs	6pcs
Scottish Cumbrae No.2 蘇格蘭布雷生蠔	HK$240	HK$360
Tsarskaya Oyster 法國北部生蠔	HK$430	HK$650

INTERMEDIATE

Crispy Foie Gras — HK$264

With Soft & Crispy Jerusalem Artichoke, Sweet Onions & Long Black Pepper
香煎鴨肝配甜雅枝竹

Tagliolini With Bretagne Lobster — HK$382

Tomato, Garlic & Tarragon
法國龍蝦幼麵配香草蕃茄汁

Poached Seasonal Oyster – 3 pieces — HK$300

With Seaweeds Sponge & Hollandaise Sauce
海苔煮時令生蠔配荷蘭汁 - 3件

Signatures dishes [N] Dishes with Nuts [V] Vegetarian Dishes All prices above are subject to 10% service charge

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SOUP

Classic Onion Soup — HK$158
Croutons, Comte Cheese
經典洋蔥湯

Asparagus Soup — HK$180
With Grilled Asparagus, Chives & Crispy Pork Skin
忌廉蘆筍湯配扒蘆筍及香脆豬皮

Wild Mushroom Cappuccino — HK$158
With Chives & Cepes Dust
忌廉野菌湯

MAIN COURSE

Tasmanian Salmon — HK$340
Poached in "Noisette" Butter Served with Mandarin Dill Sauce
慢煮塔斯曼尼亞三文魚柳配香草甜柑汁

Japanese Scallops — HK$380
With Quinoa, Tomato & Passion Fruit
香煎北海道帶子配藜麥、蕃茄及熱情果

Spanish "Bacalao" Codfish — HK$374
Sautéed Zucchini, Mint & Anchovy Tarragon Cream
香煎西班牙鱈魚柳配意大利青瓜、銀魚及香草忌廉汁

Large King Prawns — HK$390
Pan Fried Crispy Polenta, Gazpacho
扒原隻皇帝大海蝦配煎玉米及蕃茄凍湯

Crispy Suckling Pig — HK$368
Braised Baby Lettuce, Oven Roasted Ratte Potato with Sesame Seeds
香脆乳豬配燴生菜及芝麻燒焗新薯

Mieral Pigeon — HK$399
Braised Artichoke, Pillow of Watercress & Nori
焗法國乳鴿配燴雅枝竹及海苔

Rhug Estate Organic Lamb Rack [N] — HK$480
With Organic Carrots, Dried Olives & Mandarine
慢火煙燒羊架及羊舌配甘筍及甜椒

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GRILL SELECTION

Wagyu Cote de Boeuf M7 – For 2 persons – 1kg **HK$1200**

(Please allow 30 minutes preparation time)
澳洲M7和牛烤肋骨扒 - 二人用 - 一公斤(需時30分鐘)

RHUG ESTATE – Organic Beef Rib Eye – 250g **HK$540**
英國威爾斯努克農場 - 有機肉眼扒 - 250克

RHUG ESTATE – Organic Beef Sirloin – 250g **HK$550**
英國威爾斯努克農場 - 有機西冷扒 - 250克

PETER FARMS – Veal Chop – 250g **HK$380**
英國彼得農場 - 牛仔扒 - 250克

One Choice of Sauce: Black Pepper Sauce, Béarnaise, Shallot Sauce

自選一款醬汁：黑胡椒汁、法式蛋黃醬或紅蔥燒汁

Side Dish
配菜

- **Roasted Ratte Potato**
  - 燒焗新薯
- **Mashed Potato**
  - 忌廉薯蓉
- **French Beans**
  - 法國青豆
- **Asparagus**
  - 蘆筍
- **Herb Salad**
  - 香草沙律
- **Sautéed Mushrooms**
  - 炒蘑菇

HK$68/Each Side Dish
每款配菜HK$68

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DESSERT

Flaky Apple Tart [N] – For 2 persons — HK$200

Roasted Almond, Vanilla Ice Cream
(Please allow 15 minutes preparation time)
焗脆香杏仁蘋果撻配雲呢拿雪糕 - 二人用(需時15分鐘)

Chocolate Fondant [N] — HK$100

Almond Ice Cream, Baileys Chocolate Sauce
焗朱古力軟心蛋糕配杏仁雪糕及奶酒朱古力汁

Fresh Seasonal Fruits — HK$80

Yoghurt & Lychee Espuma
新鮮時令果碟配酸乳酪及荔枝泡沫

Orange Soufflé — HK$110

Orange Sorbet
(Please allow 25 minutes preparation time)
香橙梳乎厘配橙味雪芭(需時25分鐘)

Lemon Tart [N] — HK$100

Vanilla Crumble, Lemon Sorbet Meringue
檸檬撻配雲呢拿脆粒及檸檬雪芭蛋白

Artisan Cheese Platter [N]

Weekly Selection from Cheese Master Yves Bordier
芝士專家Yves Bordier的每週精選

Selection of 5 Slices — HK$180
自選五片

Selection of 3 Slices — HK$120
自選三片

SINGLE ORIGIN COFFEE

Blue Mountain (Jamaica) — HK$98

Medium bodied, with sparkling acidity and chocolate notes.

Yrgasheffe (Ethiopia) — HK$80

Rich, teasing, mysterious on the palate, with some flowery notes.

Pico (Colombia) — HK$80

Mild coffee with a smooth and fine aroma and a rich taste.

Kopi Luwak (Indonesia) — HK$188

Full bodied, sweet and tantalizing aroma with an long-lasting velvety taste.

All of the above coffee will be served as espresso

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