



Dinner Reception

Whisk at The Mira Hong Kong

Taste of WHISK

Tourteaux Crab Cannelloni

Tomato, Mango, Soya

Paul Jaboulet Ainé Viognier (Secret de Famille) 2009 – Rhône Valley

Slow Cooked Abalone

White Beans Ragout, Parsley Emulsion

Alpha Domus the Pilot Sauvignon Blanc 2010 – New Zealand

Tasmanian Scallop [N]

Cauliflower, Hazelnut, Avruga Caviar

Chablis William Fèvre Champs Royaux 2009 – Burgundy

Spelt Grain Risotto Style

Lobster, Octopus, Curry

Château Musar Blanc 2003 – Lebanon

M7 Wagyu Beef “Rossini”

Spinach Subric, Maxim’s, Truffle Potato

Paul Jaboulet Ainé Gigondas (Pierre Aiguille) 2007 - Rhône Valley

Flaky Apple Tart [N]

Roasted Almonds, Vanilla Ice cream

Il Mastro Vaino Moscato D’Asti DOCG 2009 – Italy

HK\$980

Wine Pairing HK\$480

Supplementary Charge

***** Last Order by 22:00 *****