

STARTERS

Lobster Bisque

Lobster Royale, Crab, Chorizo

HK\$ 148

Pumpkin Velouté

Chestnut, Langoustine, Parmesan Emulsion

HK\$ 148

Watermelon & Tomato Cannelloni

Avocado, Mango, Mint

HK\$ 158

Winter Salad

Pear, Gorgonzola, Pecan

HK\$ 168

|| Steamed Escargot

Spinach, Galangal, Red Radish

HK\$ 170

Maguro Tuna Maki

Foie Gras, Soya Gel, Sesame

HK\$ 190

Pan-Fried Foie Gras

Dashi, Shiitake, Pickled Ginger

HK\$ 190

Wagyu Beef Carpaccio

Tartar, Beetroot, Truffle oil

HK\$ 198

Slow Cooked Abalone

White Beans & Tomato Ragout

HK\$ 200

“Gold” Risotto

Porcini, Pumpkin, Chicken Jus

HK\$ 200

|| Japanese Scallop Sashimi

Avocado, Yuzu, Oscietra Caviar

HK\$ 208

FISH

- (|) Spanish Mackerel** HK\$ 260
Zucchini, Aioli, Fish Soup
- “Suzuki” Sea Bass** HK\$ 280
Cabbage, Porcini, Shao Xing Wine Sauce
- Scottish Salmon “Label Rouge”** HK\$ 280
Sweet Potato, Beetroot, Purple Béarnaise
- (|) Japanese Scallops** HK\$ 288
Wagyu Beef Cheek Ravioli, Bourguignon Sauce
- Maine Lobster** HK\$ 298
Cappellini, Arrabiatta Sauce

MEAT

- French Chicken Breast** HK\$ 270
Crayfish, Gnocchi, Sauce Newburg
- (|) Iberico Pork Rack** HK\$ 290
Cèpe Tortellini, Pumpkin, Onion/Apricot
- Australian Lamb Loin** HK\$ 298
Crispy Ratatouille, Eggplant, Piquillos
- Roasted Crispy Suckling Pig** HK\$ 308
Glazed Apple, Spiced Red Wine Sauce
- (|) M7 Wagyu Beef Sirloin “Rossini”** HK\$ 490
Spinach Subric, Maxim's, Truffle Potato
- Grilled M7 Côte de Boeuf** HK\$1,380
Pomme Pont Neuf, Seasonal Vegetables
(For 2 people. Please allow 1 hour preparation time)

Taste of WHISK

Japanese Scallop Sashimi

Avocado, Yuzu, Oscietra Caviar

Albarino

Pazo de Senorans Rias Baixas Spain 2009

Steamed Escargot

Spinach, Galangal, Red Radish

Chardonnay

Springfield Estate Wild Yeast Chardonnay South Africa 2006

Pan-Fried Duck Foie Gras

Dashi, Soba, Pickled Ginger

Viognier

Hans Herzog Marlborough New Zealand 2007

Spanish Mackerel

Zucchini, Aioli, Fish Soup

Semillon Ugni Blanc

Domaine Ott Clos Mireille Blanc de Blancs France 2007

Iberico Pork

Cèpe Tortellini, Pumpkin, Onion/Apricot

Carignan Grenache Merlot

Herencia Del Padri Priorat Cuvee d'Exception Spain 2004

Mango Parfait

Sago, Coconut, Tamarind

Chenin Blanc

Domaine de Bablut Coteaux de L'Aubance Grand Pierre France 2005

HK\$ 880

Wine Pairing \$ 480

Supplementary Charge

Taste of the Garden

Winter Salad

Pear, Gorgonzola, Pecan

Sauvignon Blanc

Churton Winery Marlborough New Zealand 2008

Watermelon & Tomato Cannelloni

Avocado, Mango, Mint

Viognier

Hans Herzog Marlborough New Zealand 2007

Pumpkin & Coconut Cappuccino

Crispy Ratatouille

Eggplant, Piquillos, Black Olive

Cabernet Blend

Château Le Pey Cru Bourgeois 2006

“Gold” Risotto

Porcini, Asparagus, Parmesan

Albarino

Pazo de Senorans Rias Baixas Spain 2009

Or

Cappelini Pomodoro

Sundried Tomato, Tofu, Asparagus

Pinot Noir

Escarpment Vineyards Pinot Noir New Zealand 2007

Flaky Apple tart

Roasted Almond, Vanilla Ice Cream

Chenin Blanc

Domaine de Bablut Coteaux de L'Aubance Grand Pierre France 2005

HK\$ 520

Wine Pairing \$ 380

Supplementary Charge