

## STARTERS

<b>Gourmet Salad</b> [N] [V] Poached Egg, Smoked Duck, Truffle Dressing	<b>HK\$188</b>
<b>Escargots Ragout</b> Lentil, Morteaux Sausage, Quail Egg	<b>HK\$198</b>
<b>Spelt Grain Risotto</b> Frog Legs, Mascarpone, Curry	<b>HK\$230</b>
<b>Smoked Eels Rémoulade</b> [N] Apple, Horseradish, Walnut	<b>HK\$235</b>
<b>Wagyu Beef Carpaccio</b> Tartar, Beetroot, Truffle Oil	<b>HK\$238</b>
<b>Duck Foie Gras Terrine</b> Pear, Spice Bread, Red Wine	<b>HK\$248</b>
<b>Langoustine Ravioli</b> Cabbage, Bacon, Black Truffle	<b>HK\$250</b>
<b>Poached Duck Foie Gras</b> Beef Consommé, Roots Vegetables, Black truffle	<b>HK\$268</b>
<b>Lobster Cannelloni</b> [N] Turnips, Basil Pesto, Avocado	<b>HK\$280</b>

## SOUP

<b>Cauliflower Veloute</b> [N] Smoked Salmon Maki, Quail Egg, Pistachio Pesto	<b>HK\$158</b>
<b>Wild Mushroom Cappuccino</b> Tortellini, Pancetta, Shimeji	<b>HK\$158</b>
<b>“Classic” Onions Soup</b> Croutons & Comte Cheese	<b>HK\$158</b>

# WHISK

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## FISH

### Hokkaido Scallop [N]

Oyster, Topinambours, Black Truffle

HK\$380

### (|) Norwegian Cod Fish

Potato, Aioli, Bouillabaisse Sauce

HK\$390

### French Sea Bass

Artichoke, Snail, Star Anis

HK\$460

### (|) Maine Lobster

Celeriac, Raisin, Curry Emulsion

HK\$468

## MEAT

### Crispy Suckling Pig

Glazed Apple, Spiced Red Wine Sauce

HK\$368

### Australian Lamb

Potato Gnocchi, Coco Beans, Black Olive

HK\$388

### French Veal

Celeriac Carbonara, Pumpkin, Dry Plum

HK\$398

### (|) French "Bresse" Pigeon [N]

Cabbage, Garlic, Beattille Sauce

HK\$480

### (|) M7 Wagyu Beef "Rossini"

Spinach Subric, Maxim's, Truffle Potato

HK\$540

### Grilled M4 Cote de Boeuf

Pomme Pont Neuf, Seasonal Vegetables

(For 2 persons. Please allow 1 hour for preparation time  
And for Smoked please order 24hours in advance)

HK\$1380

## DESSERT

### Artisan Cheese Platter

HK\$180

Weekly selection from cheese master Yves Bordier

### (|) Vanilla Millefeuille "A La Minute" [N]

HK\$98

Raspberry & Raspberry

### Coconut Delight [N]

HK\$98

Mango, Pineapple/Basil Sorbet

### 70% Guanaja Chocolate Mousse

HK\$95

Cocoa Biscuit, Peanuts Ice Cream

### Warm Chocolate Pudding

HK\$98

Vanilla, Pear Sorbet

### Grand Marnier Soufflé

HK\$110

Citrus Compote, Orange Sorbet

(Please allow 20 minutes preparation time)

### (|) Flaky Apple Tart [N]

HK\$190

Roasted Almonds, Vanilla Ice cream

(For 2 persons; please allow 20 minutes preparation time)

### Seasonal Sorbet or Ice cream

HK\$78

