



Craft on the table

Discover innovative dishes inspired by seasonal Japanese produce and crafted with French finesse in constantly evolving menus by Chef William Lau.

HK\$598 for 8 courses

All prices are subject to 10% service charge.

Miraplus members enjoy 15% discount.

Offer can not be combined with Miraplus cash vouchers.

WHISK

Weekend Pop-up Brunch

Available on 25, 26 May, 2024 | 12:00nn – 3:00pm

Chef William Lau x Chef Gabriel Chung

Optional Caviar Tin for 2 Petrossian® Royal (30g) (+HK\$488)
blinis, crème fraîche, nori tsukudani

Beef Tartare Tartlet

charred sugar snap peas, ransom capers, fermented porcini

Mantis Shrimp

quail egg, nori

Geoduck

pickled spruce tips, pine oil, kombu vinegar

Amadai

fermented mustard greens, pickled mi-sansho, burnt chilli, sauerkraut sauce

Brunch Signature Yaki Lobster

“narutomaki” – lobster meat roll, charred seaweed, yakitori hollandaise
(Extra Course + \$168)

Local Pigeon

roasted onion soy, steamed bun

OR

Westholome Wagyu Tenderloin (+HK\$268)

Tim's potato, fresh herbs

OR

Masterpiece Wagyu Pithivier (+HK\$488 for 2 serves)

homemade seaweed paste, kale

Mango Pomelo Sago

crème crue, finger lime

Dark Chocolate Tart

Petrossian® Ossetra Caviar, Hokkaido milk ice cream

Madeline

Add HK\$168 for Free-Flowing Wines & Soft Drinks

Add HK\$288 for Free-Flowing G.H. Mumm Champagne, Wines & Soft Drinks