

WHISK

SET LUNCH MENU

STARTERS 前菜

HAMACHI CARPACCIO

Yuzu, Green Apple, Shiso Soy

鮮油甘魚薄片 配 柚子、青蘋果及紫蘇醬油

OR

SEARED DUCK FOIE GRAS

Mirai Sweet Corn, Shichimi Pepper

香煎鵝肝 配 粟米及七味辣椒

OR

HEIRLOOM TOMATO SALAD

Basil, Sumac Spice, Ginger

原種蕃茄 配 紫蘇、鹽膚木及薑

OR

EGGPLANT VELOUTÉ

Cepes Mushroom, "Iberico de bellota" Ham

牛肝菌茄子濃湯 配 西班牙黑毛豬火腿

DESSERTS 甜品

FINE SELECTION OF CHEESE

Homemade Marmalade Jam, Bamboo Toast

精選芝士 配 橘子醬及竹炭多士

OR

UJI KYOTO MATCHA LAVA CAKE

72% Chocolate, Cocoa Tuile, Raspberry Sorbet (+HK\$50)

宇治抹茶心太軟 配 可可薄脆及紅桑子雪葩

OR

OKINAWAN SWEET POTATO

Ricotta Cheese Cake, Pumpkin Ice Cream

沖繩縣紫薯 配 意大利芝士及南瓜雪糕

MAIN COURSES 主菜

GRILLED YAMATO PORK CHOP

Chef's Recommendation -

300g of WHISK Signature Pork Chop (+HK\$80)

日本大和豬排 - WHISK主廚推介

OR

DUTCH VEAL TENDERLOIN

Crispy Bone Marrow, Celeriac, Smoked Mustard Green

烤荷蘭牛仔柳 配 牛骨髓、根芹及芥菜

OR

SEARED SEABASS RISOTTO

Saffron, Asparagus, Peanut

燒鱸魚番紅花意大利飯 配 蘆筍及花生

OR

SEA URCHIN SPAGHETTI

63°C Egg, Parmesan Cream, Spinach (+HK\$100)

鮮海膽意大利麵 配 溫泉蛋、帕爾馬芝士及菠菜

OR

BROCHE DU JOUR

Roast of the Day with Romaine Lettuce Salad

是日精選烤肉 配 羅馬生菜

2 COURSES HK\$268

3 COURSES HK\$318

4 COURSES HK\$398

(one extra starter or dessert)

Inclusive of one glass of wine or juice
and gourmet coffee or fine tea

miraplus  Members enjoy 25% discount

N Dishes with Nuts

* Menu is subject to change without prior notice. Prices above are subject to 10% service charge. If you have food allergies, please ask our staff for assistance with menu choices.

菜式如有更改，恕不另行通知。所有價格需加10%服務費。如閣下對任何食物產生敏感，請直接與本餐廳職員聯絡