

Enjoy the art of Modern European Cuisine with a window to Hong Kong's most iconic view,
where seasonality of produce is matched with an amiable wine selection.

STARTERS

| | | |
|------------|---|-------|
| DUCK | Pressed duck, foie gras, plums | \$190 |
| SALMON | Scottish salmon at 40c, fennel, rye, cucumber | \$200 |
| PIGEON | Roast pigeon, bacon, corn, popcorn | \$280 |
| SQUID | Squid 'risotto', cauliflower, scallop, caviar | \$280 |
| SCALLOP | Scallops, celeriac, truffle, apple | \$260 |
| V SQUASH | Butternut squash soup, sage, walnuts | \$110 |
| V MUSHROOM | Cèpe ravioli, chanterelle, mushroom powder, truffle | \$150 |

MAINS

| | | |
|------------|---|-------|
| MONKFISH | Atlantic monkfish, curry, aubergine, puy lentils | \$350 |
| DUCK | Breast of duck, red cabbage, bon bon, blackberry, kale | \$390 |
| BEEF | A5 saga wagyu striploin, mushroom, onion, potato | \$880 |
| PORK | Roasted iberico pork, apple, cider, gnocchi | \$380 |
| GUINEAFOWL | Poached guinea fowl, cèpes, watercress, pearl barley | \$390 |
| COD | Atlantic cod fillet, beans, smoked bacon, celeriac, onion ash | \$350 |
| V PUMPKIN | Pumpkin tart, sage, walnut cream, pumpkin fritters | \$240 |
| V RISOTTO | Carniola, sweetcorn, sorrel, truffle | \$220 |

DESSERTS

| | | |
|--------------|--|-------|
| BLACKBERRY | Blackberry, apple, marshmallow, jelly | \$90 |
| CHOCOLATE | White chocolate mousse, dark chocolate lollipop | \$100 |
| COCONUT | Compressed watermelon, coconut ice cream | \$90 |
| PASSIONFRUIT | Passion fruit air, sorbet, jelly, mousse | \$100 |
| COFFEE | Coffee cream, mascarpone, sponge, tia maria | \$90 |
| CHEESE | Selection of European cheeses, quince jelly, oatcakes, fig, walnut | \$200 |

10% service charge applies

TASTING MENU

AMUSE BOUCHE

PIGEON

Pigeon, barley, parsley
Duval-Leroy Fleur de Champagne Premier Cru NV, Champagne, France

MUSHROOM

Cèpe lasagne, truffle, parmesan
Domaine Bruno Colin Bourgogne Blanc 2013, Chardonnay, Burgundy, France

OCTOPUS

Octopus, black potato, iberico ham
Jean-Baptiste Thibault Pouilly-Fumé Domaine de la Forge 2015, Sauvignon Blanc,
Loire Valley, France

GUINEA FOWL

Poached guinea fowl, cèpes, watercress, pearl barley

OR

MONKFISH

Atlantic monkfish, curry, aubergine, puy lentils
Domaine Christine Felettig Chambolle Musigny 2014, Pinot Noir, Burgundy, France

PASSION FRUIT

Passion fruit air, sorbet, jelly, mousse

COCONUT

Compressed watermelon, coconut ice cream

6-COURSE TASTING MENU

\$980 per person

CHEESE

Selection of European cheeses, quince jelly, oatcakes, fig, walnut

+\$150 per person

WINE PAIRING

Sommelier's suggestion for 4-glass wine pairing

+\$300 per person

Exclusive discount to Mira Plus Members

To optimize the dining experience, this menu is to be prepared for the entire table and please allow at least one and a half hour for your meal.
Please advise us if you have any food allergies.

10% service charge applies