

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	Sous-vide squid 'risotto', cauliflower, scallop, caviar	\$280
SCALLOPS	Scallops, celeriac, truffle, apple	\$260
V SQUASH	Butternut squash soup, sage, walnuts	\$110
V MUSHROOM	Cep ravioli, chanterelle, mushroom powder, truffle	\$150

MAINS

MONKFISH	Atlantic monkfish, curry, aubergine, puy	\$350
DUCK	Breast of duck, red cabbage, bon bon, blackberry, kale	\$390
BEEF	A5 saga wagyu fillet, mushroom, onion, potato	\$880
PORK	Roasted iberico pork, apple, cider, gnocchi	\$380
GUINEA FOWL	Poached guinea fowl, ceps, 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 sorbet	\$90
PASSION FRUIT	Passion fruit air, sorbet, jelly, mousse	\$100
COFFEE	Coffee cream, mascarpone, sponge, tia maria	\$90
CHEESE	Selection of European cheese's , quince jelly, oatcakes, apricot bread	\$200

TASTING MENU

AMUSE BOUCHE

PIGEON

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

MUSHROOM

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

OCTOPUS

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

GUINEA FOWL

Poached guinea fowl, ceps, 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 sorbet

6-COURSE TASTING MENU	\$980 per person
CHEESE Selection of European Cheese, quince jelly, oatcakes, apricot bread, grapes	+\$150 per person
WINE PAIRING Sommelier's suggestion for 4-glass wine pairing	+\$300 per person

Exclusive 50% off on every second set of Tasting Menu for Citi Credit Card Holders
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