

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

V PARSNIP	Roasted parsnip, honey, cream	\$110
LOBSTER	Blue lobster ravioli, bisque, lobster powder	\$280
MACKEREL	Atlantic mackerel, smoke, horseradish, dill, cucumber	\$200
GAME	Game terrine, brioche, chutney	\$260
YABBIES	Yabbies, leeks, pork, onion	\$180
PIGEON	Roasted pigeon, bacon, corn, popcorn	\$280
I 8 th CENTURY DUCK	Salted duck, pickles, artichoke, dandelion	\$240
V BLUE CHEESE	Roquefort, walnuts, celery, endive	\$190

MAINS

DOVER SOLE	Dover sole, capers, tomato, lemon, parsley, mash potato	\$320
LAMB	Lamb rump, loin, greens, garlic, fondant potato	\$390
VENISON	Venison loin, sauerkraut, beetroot, potato cake	\$320
PARTRIDGE	Roasted partridge, lentils, pressed potato, cabbage	\$320
TURKEY	Organic turkey, sprouts, carrots, parsnips, stuffing, bacon	\$340
SEA BASS	Sea bass, red chicory, celeriac, smoked bacon, cannellini beans	\$380
V ROOT VEGETABLES	Root vegetables, hazelnuts, sprouts, chestnuts	\$240
RISOTTO	Carniola, butternut squash, sage, tomato, parmesan	\$220

DESSERTS

PANETTONE	Panettone cream pudding, vanilla ice cream	\$90
CHOCOLATE	Milk chocolate, shortbread, caramel, dark chocolate	\$90
EGGS	Egg custard, cinnamon, nutmeg, orange hair	\$90
PASSIONFRUIT	Passion fruit air, sorbet, gel, mousse	\$100
CHERRIES	Cherrie tart, ice-cream, soup, powder, crisps	\$100
CHEESE	Selection of cheese's, quince jelly, oatcakes, apricot bread, grapes	\$200

TASTING MENU

AMUSE BOUCHE

GAME

Game terrine, brioche, chutney
Duval-Leroy Fleur de Champagne Premier Cru NV

CHEESE

Roquefort, walnuts, celery, endive
Gunderloch Jean-baptiste Riesling Kabinett 2016

MACKEREL

Atlantic mackerel, smoke, horseradish, dill, cucumber
Jean Baptiste Thibault Pouilly-Fume Domaine de la Forge 2015

VENISON

Venison loin, sauerkraut, beetroot, potato cake
Domaine Christine Feletting Chambolle Musigny 2014, Pinot Noir Burgundy

OR

SEA BASS

Sea bass, red chicory, celeriac, smoked bacon, cannellini beans
Domaine Christine Feletting Chambolle Musigny 2014, Pinot Noir Burgundy

EGGS

Egg custard, cinnamon, nutmeg, orange hair

CHOCOLATE

Milk chocolate, shortbread, caramel, dark chocolate

OR

BLUE CHEESE

Selection of French cheese's, quince jelly, oatcakes, apricot bread, grapes (+\$150)

6-COURSE TASTING MENU

\$980 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