

Press Release  
For Immediate Release

## Our Turf, Your Surf!

WHISK Up Your Weekend with Saturday Red Lobster Lunch Menu

**21 September 2015, Hong Kong:** It's always the weekend when we tend to linger over our plates a little longer. At the contemporary Western restaurant of The Mira Hong Kong, WHISK, the new Saturday Red Lobster Lunch is the perfect way to dive deep into the laid-back weekend mode with a set of exciting appetizers including mini lobster sliders, three ocean fresh Boston lobster mains to choose from, and a choice of signature desserts including a sample of WHISK's Strawberry Mess, which in its a la carte edition is contending for the title of the tallest dessert in town.

Whether it's the familiar surf and turf combination of grilled Boston lobster with a tender cut of beef, comforting fettuccini with tequila and parmesan cream with Boston lobster, or the luxe version of the fish and chips featuring Mahi Mahi and Boston lobster in crispy batter with fries, the sumptuous selection covers all the feel-good spots.

Put a blind eye on the calorie counter as the choice of desserts – the zesty, the rich and the fruity option – guarantees a memorable and instagram-worthy finish to the midday meal.



Quartet of appetizers that were made for sharing

**Available on every Saturday** from 12 noon till 2:30pm, the 3-course set premium lunch is offered at HK368 (+10% service charge) per person.

WHISK, 5/F, The Mira Hong Kong, 118 Nathan Road, Tsim Sha Tsui, Kowloon

**Booking enquiries:**

+852 2315 5999 or [whisk@themirahotel.com](mailto:whisk@themirahotel.com)

WhatsApp Instant Bookings: +852 6273 3588

Online bookings: [www.themirahotel.com](http://www.themirahotel.com)



Classic "surf & turf" with a half of grilled Boston lobster

View the complete menu: <http://bit.ly/1Pik3lj>

– Ends –

### **About WHISK**

WHISK is an ingredient focused, contemporary Western restaurant in the heart of Tsim Sha Tsui offering simple, exciting and fresh, seasonal cuisine revolving around quality meats, fish and eclectic wines at an attractive price. The menus rotate with seasons and are served in a modern setting and relaxed atmosphere of the main restaurant and four private dining rooms. Located on the fifth floor of The Mira Hong Kong, WHISK transitions to Vibes - a spacious open-air lounge hidden in the green courtyard - which serves as al fresco setting for WHISK's lauded Sunday Champagne Brunch.

### **About The Mira Hong Kong**

The Mira Hong Kong is a smoke-free, designer hotel with 492 boldly accented guest rooms, including a collection of 56 suites and specialty suites. Overlooking the lush Kowloon Park and centrally located in Tsimshatsui, the heart of Hong Kong's commercial, shopping, dining and entertainment district, the hotel easily connects guests to all parts of the vibrant metropolis being a short walk from MTR stations and the Star Ferry.

*The Mira Hong Kong is a member of Design Hotels™, HIP Hotels, Tablet Hotels, and Kiwi Collection.*

[www.themirahotel.com](http://www.themirahotel.com)

**Hi-res images available at:** <http://we.tl/rRqujsW5Qg>

For media enquiries or additional images, please contact:

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