

## Press Release

*For Immediate Release*

### The Mira Hong Kong Celebrates the Month of Art with Art Inspired Menu at WHISK and Electrifying Absolut Art Bar at Vibes

*29 February 2016, Hong Kong:* March is the time of extraordinary art in Hong Kong when creative minds and artful souls from around the world flock into town for Art Basel Hong Kong, Asia Contemporary Art Show and Art Central Hong Kong, all showcasing artworks of contemporary galleries from Asia and around the globe. Design-driven and lifestyle-oriented hotel, The Mira Hong Kong, celebrates this exciting time with exclusive events: art inspired menu at WHISK and electrifying pop-up art bar at Vibes, both running from 10 – 26 March.

#### **Art Inspired Menu at WHISK with Bibi Graetz Wines**

Contemporary Western restaurant of the hotel renowned for experimental interior design invites diners to whisk their art appreciation up to another level with a special menu inspired with striking contemporary art pieces from around the world. For inspirations WHISK's Chefs looked as far as conceptual paintings from Germany, Italian sculptures created by mixing techniques used in fashion design, and metal installations from an acclaimed Argentinian artist.

To toast to the finer things in life the artistic dining experience is paired with eclectic Tuscan wines by an iconic Italian wine-maker, Bibi Graetz, whose selected reproductions of expressive paintings will be on display at WHISK from 10 – 26 March, coinciding with the special menu. A graduate from the Academy of Fine Arts in Florence, Bibi Graetz's pours his passion for enology into creating distinctive, small-batch wines from hand-harvested indigenous grapes, adorned with beautiful art labels, each representing one of his abstract paintings.

Edible art plated by WHISK's Chefs includes an appetizer of "Five Nights" featuring linear arrangement of Botan Ebi, Scallop, Hamachi, Salmon and Tuna under a charcoal seaweed cracker and expressionist main course "A Difference that Makes a Difference" made with premium cuts of Japanese A4 Wagyu Beef and Chocolate.

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#### **FIVE NIGHTS**

Botan Ebi, Scallop, Hamachi, Salmon, Tuna  
*2013 Casamatta Bianco, Bibi Graetz, Tuscany, Italy*

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#### **LEAF**

Lobster, Avocado, Hazelnut Oil

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#### **CABANA**

Foie Gras, Coconut, Kumquat  
*2011 "It's a Game" IGT Toscana Rosso, Bibi Graetz, Tuscany, Italy*

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#### **STRAW**

Langoustine, Basil Leaves

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#### **PUMPKIN**

Black Truffle, Yamato Pork, Nasturtium

or

**A DIFFERENCE THAT MAKES A DIFFERENCE (Add HK\$250)**

Japanese A4 Wagyu Beef, Chocolate

*2012 Sofficone di Vincigliata IGT Toscana Rosso, Bibi Graetz, Tuscany, Italy*

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A MIDSUMMER NIGHT'S DREAM  
"Fruit Rouge"

HK\$890 for 6 courses (Add HK\$280 for wine pairing)  
Prices are subject to 10% service charge.

Art-inspired menu at WHISK is available from 10 – 26 March (Mon – Sat only), from 6:30pm – 10pm.

WHISK, 5/F, The Mira Hong Kong, 118 Tsimshatsui, Kowloon, Hong Kong  
Booking enquiries: 2315 5999 or [dining@themirahotel.com](mailto:dining@themirahotel.com)  
Online bookings: [www.themirahotel.com](http://www.themirahotel.com)

**Vibes x Absolut Elektrik Art Bar**

Morphing into an electrifying pop-up art and entertainment bar, Vibes, the lush open-air lounge of The Mira Hong Kong will illuminate the nights from 10 – 26 March, in a joint effort with Absolut Elektrik and local creative talents.

For the second season Vibes becomes the place to immerse in a world of street art and artsy cocktails infused with Absolut vodka by Vibes' award-winning mixologist James Tamang. Among four tipples three are inspired with the classic masterpieces that changed the world.

"36 Views of Mount Fuji" is a chocolate and spice coated mix of vodka and macerated strawberry with a touch of citrus while "I Love Mona Lisa!" is an experimental blend of Swedish vodka, powdered green tea, white guava, sesame and grape juice infused with spices garnished with a cheeky smile of the world's most famous painting shrouded in mystery. "Who doesn't love the masterpiece by Leonardo da Vinci? His world famous painting has to be remembered in such an event!" says James Tamang. "Feel Electric' is our humble take on art, which with the correct proportions of ingredients creates a harmonious and expressive cocktail that resonates with your heart."

**Opening Night Party**

Opening Night Party is a chance to try the cocktails at Vibes and get a taste of edible art at WHISK in a 4-course preview to the art-inspired menu featuring creatively plated dishes and expressive wine-pairings by Bibi Graetz from Tuscany.

**Date:** 10 March (Thur), 7pm – 9pm

**Venue:** 5/F, The Mira Hong Kong, Vibes & WHISK

**Online Tickets:**

HK\$198 net with 2 artsy Absolut Elektrik cocktails at Vibes

HK\$788 net with 1 artsy Absolut Elektrik cocktail at Vibes

and a 4-course art-inspired menu with 2 glasses of wine at WHISK

**Entry:** HK\$118 net with 1 Absolut Elektrik cocktail at Vibes (door price)

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Young Hare

Absolut Elektrik Vodka, Carrot, Genmaicha, Nectar, Citrus

36 Views of Mount Fuji

Absolut Elektrik Vodka, Strawberry Saccharum, Citrus, Chocolate, Spice, Sugar

I Love Mona Lisa

Absolut Elektrik Vodka, Matcha, White Guava, Nissin, Verjus

Feel Electric

Absolut Elektrik Vodka, Chrysanthemum, Citrus Maxima, Curcuma

HK\$118 per cocktail

Price is subject to 10% service charge.

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Vibes x Absolut Elektrik Art Bar is available from 10 to 26 Mar, 7pm till late.

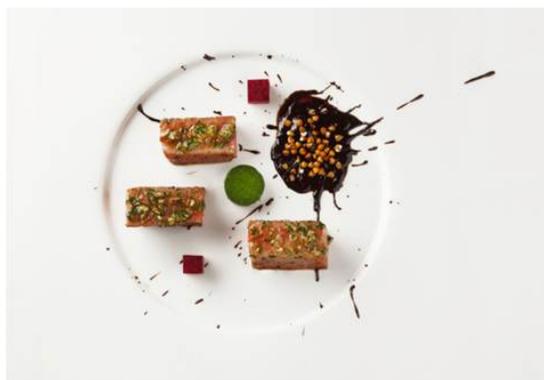
Vibes, 5/F, The Mira Hong Kong, 118 Tsimshatsui, Kowloon, Hong Kong  
Booking enquiries: 2315 5999 or [dining@themirahotel.com](mailto:dining@themirahotel.com)  
Tickets available at: [www.themirahotel.com](http://www.themirahotel.com)



*Art-inspired cocktails at Vibes: I Love Mona Lisa, 36 Views of Mount Fuji and Young Hare (left to right)*



*Absolut Art Bar will pop up at Vibes for the second season*



*Art-inspired menu at WHISK: A Difference that Makes a Difference*



*Art-inspired menu at WHISK: Five Nights*



*Iconic Italian winemaker and artist Bibi Graetz*

### **About Bibi Graetz**

Bibi Graetz uses only indigenous grapes including the white varietal, Ansonica, from the island of Giglio, off the Tuscan coast. Experimenting with high-density plantings, a type of cultivation that dates back to traditional Tuscan practice, vines planted in this fashion are very labor-intensive, as all work is done by hand and nothing but natural fertilizers are used to support the soil composition. Bibi's original wines with artistic labels and whimsical names, such as "Testamatta," or "crazy head" have earned him high marks among wine lovers around the world. In 2003, Testamatta was awarded Best Red Wine at the Bordeaux Vinexpo. Since then he has risen from artisan to cult winemaker and is considered one of Italy's most ingenious and original winemakers.

### **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 Vibes**

Electrifying open-air bar lounge hidden in the fifth floor of the chic design hotel doubles up as a lush outdoor space to unwind in style or dance away the night. Lotus-shaped open fires, running waterways and private cabanas create an exclusive haven in the city. One of the six concepts of The Mira Hong Kong, Vibes offers unique treasure of liquid delights, authentic fruit shisha served by an Egyptian shisha master, signatures cocktails and delectable snacks that are perfect for sharing. Every Thursday is Arabic Night with a belly dancer and live DJ playing laid-back Arabic tunes.

### **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)

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High-resolution images can be downloaded at: <http://we.tl/jt6hWhFOHb>

For media enquiries or additional images, please contact:

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