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Press Release
For Immediate Release

Discover Queensland with Celebrity Guest Chef Ben O'Donoghue at WHISK

21 April 2016, Hong Kong: Get your forks ready for a laid-back summer with flavorful and sunny vibe from Down Under. For four days only, from **29 April till 2 May**, WHISK will be hosting one of Australia's original most loved Celebrity Chefs, Ben O'Donoghue, famous for his signature laid-back style, love of fresh, local produce and distinctive flavours served with 'casual sophistication' at Billykart restaurants in Brisbane.

On three evenings, April 29 & 30 and May 2, Chef O'Donoghue will be showcasing a **special dinner menu** focused on selected ingredients from Queensland, such as Fraser Island Spanner Crab, Skull Island Tiger Prawns and Queensland Reef Fish, as well as a sizzling **Aussie BBQ Brunch at WHISK and Vibes on Sunday, May 1**, from 12 noon till 3pm, to celebrate the holiday weekend alfresco style. The quintessential Sunday brunch experience at WHISK with signature fresh Boston lobsters, freshly shucked oysters, zesty salads, home baked breads, live BBQ station and a cheese and desserts room will be complete with a surf and turf selection of mains from WHISK's Kitchen prepared by the Guest Chef.

Chef Ben's dinner menu composed of 3 original seafood entrees and 5 mains a la carte will remain available at WHISK **until May 14**, Monday to Saturday, from 6:30pm till 10pm.

Event is hosted by The Mira Hong Kong in partnership with Miramar Travel, Hong Kong Airlines and Tourism & Events Queensland.

Instagram Competition

To celebrate the sunshine-filled culinary event bringing flavors of Queensland to the tables of WHISK, diners who share their creative impressions of one of Guest Chef's specialty dishes on Instagram from 29 April till 14 May, be it dinner menu or Aussie BBQ brunch, stand a chance of winning exciting prizes including **2 round-trip business class and 2 round-trip economy class tickets** from Hong Kong to Cairns or Gold Coast in Queensland, Australia, with Hong Kong Airlines as well as dining vouchers from The Mira Hong Kong including Sunday Champagne Brunch and Steak & Burgundy Nights at WHISK.

Chef Ben's Dinner Menu (A la carte) | 29 Apr – 14 May

Entrees

Kombu Cured Harvey Bay Scallop, Raw Salad of Squash, Goats Curd (HK\$188)
Seared North Queensland Cobia, Green Apple Gel, Pickled Cucumber, Fennel and Crème Friache (HK\$148)
Fraser Island Spanner Crab, Crab Tapioca Crisp, Coconut, Pomelo and Wasabi (HK\$168)

Mains

Sirloin, Burnt Onion Puree, Charred Mustard Greens and Green Tea Bearnasie Pangrattato (HK\$338)
Whole Queensland Reef Fish cooked in Aqua Pazza (for sharing) (TBA)
BBQ Togarashi spiced Skull Island Tiger Prawns, Peach and Avocado Salad (HK\$298)
BBQ Buttermilk Brined Chicken with Garlic Aioli and Panzanella (HK\$328)
Red Braised and BBQ Pork Belly with Apple and Mint Slaw (HK\$328)

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Aussie BBQ Sunday Brunch with Chef Ben (Mains selection) | 1 May

BBQ Togarashi spiced Skull Island Tiger Prawns, Peach and Avocado Salad
BBQ Buttermilk Brined Chicken with Garlic Aioli and Panzanella
Red Braised and BBQ Pork Belly with Apple and Mint Slaw

HK\$638 with free-flowing soft drinks and juices

HK\$398 children (3-11 years inclusive)

Add HK\$250 for free-flowing Moët & Chandon NV champagne and cocktails

All prices subject to 10% service charge

Booking Enquiries: 2315 5999 or dining@themirahotel.com and online www.themirahotel.com
WHISK, 5/F, The Mira Hong Kong, 118 Nathan Road, Tsim Sha Tsui, Kowloon

About Ben O'Donoghue

Ben O'Donoghue is one of Australia's original most loved celebrity chefs, enjoying more than two decades of success at the forefront of his professions as a chef, television presenter, author, columnist, brand ambassador. Becoming a household name co-hosting 'Surfing The Menu' with fellow chef Curtis Stone, Ben has gone on to host 'The Best In Australia' and 'Drive Thru Australia' and this year Ben returned to television as the host of Seven's prime time series, 'Aussie BBQ Heroes'. Ben has released four cook books with the most recent, Ben's Meat Bible' released in November 2015. He wrote for Delicious Magazine for almost ten years. Ben has hosted countless events and appearances nationally. 2014 saw the opening of Ben's restaurant Billy Kart Kitchen in Brisbane. Due to the great success of the restaurant, a sister venue, Billy Kart West End opened its doors in November 2015.

Enjoying more than two decades of success at the forefront of his professions Ben O'Donoghue is the quintessential, modern, boisterous Aussie Dad who made a name for himself working at the world famous River Café in London and cooked side-by-side with Jamie Oliver at the exclusive Monte's Club as Executive Chef, and as the Head Chef at the famous Atlantic Bar & Grill. He cooked for the world leaders at the G20 summit in 2014 as well as the heads of states, such as China and the US. <http://benodonoghue.com/> <http://billykart.com.au/>

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 at 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 and Kiwi Collection.
www.themirahotel.com



Ben O'Donoghue is one of Australia's original most loved celebrity chefs



Main dining room of WHISK opens up to the greenery of Vibes, ideal setting for a laid-back alfresco brunch



Al fresco brunch at WHISK & Vibes



Lush open-air lounge bar Vibes with generous seating

– Ends –

Hi-res images available at: <https://we.tl/rC3RV2gwK1>

For media enquiries or additional images, please contact:

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