

## Press Release

*For Immediate Release*

### **Exclusive Baron Edmond de Rothschild Wine Dinner at WHISK**

4 July 2013, Hong Kong – Following a great success of La Truffière Burgundy wine dinner with Robert Comte in June, WHISK enhances its stand as the wine destination for wine lovers and connoisseurs alike with gourmet event of the summer - exclusive Baron Edmond de Rothschild wine pairing dinner.

For one very special night only on 18 July 2013, WHISK presents a prestigious menu where Michelin-recommended contemporary European cuisine including dishes with Canadian lobster, foie gras, and Wagyu beef can be savored in company of vintages from the illustrious wine estates of Baron Edmond de Rothschild, the family owning legendary Chateau Lafite and Chateau Clarke.

Hosted by Asia Pacific Export Manager Florent Mougin, the 5-course dinner set menu with 4 exquisite wines is priced at HK\$960 plus 10% service charge per person.

Perles de Marennes	Peas, Seaweeds & Lime <i>Champagne Barons de Rothschild Brut</i>
Canadian Lobster	Soya, Ginger & Confit Garlic <i>Chateau de Malengin 2008</i>
Foie Gras	Cherries, Black Pepper & Anise <i>Chateau des Laurets 2009</i>
Wagyu Beef Cheek	Smoked, Baked Apple & Jalapeno <i>Chateau Clarke 2007</i>
Chocolate	Vanilla, Caramel & Salty Honey

As seats are limited, reservations are essential. Please call 2315 5999 or book online at [www.themirahotel.com](http://www.themirahotel.com)

#### **About Baron Edmond de Rothschild**

An expression of the Art of living, tasting a great vintage evokes ideas of pleasure and sharing, but also the appreciation of a very elaborate expertise. For the Rothschild family, the quest for irreproachable quality is a vital prerequisite to bestowing its name on an estate. This family embodies a certain concept of excellence, and cultivating wine fits in naturally with its traditions. In the French branch of the Rothschild family, the tradition of wine dates back to 1868 with the purchase of Château Lafite by James de Rothschild. After more than a century, Baron Edmond de Rothschild (great grandson of James) strengthened the family's wine ties with the 1973 purchase of Chateau Clarke in Listrac, Bordeaux.

#### **About WHISK**

Michelin recommended restaurant WHISK, one of the six unique dining concepts at The Mira Hong Kong, showcases the finest contemporary European cuisine served in a relaxed, ambient environment flickering with hundreds of candle lights in the evenings. From main restaurant to private dining rooms

and reaching stellar heights at the famous Chef's Table, the menu of freshest delicacies enhanced by finest seasonal ingredients can be paired with a cellared collection of carefully selected, premium wines at most affordable prices when comparing to any other five star hotel gourmet restaurant in Hong Kong and across the region. WHISK transitions to Vibes, the exclusive open-air lounge bar in the fifth floor courtyard with comfortable seating and lush scenery, which also serves as al fresco dining alternative for WHISK's lauded Sunday Brunch with live DJ.

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

The Mira Hong Kong is a smoke-free, design hotel with a total of 492 boldly accented guest rooms, including a collection of 56 suites and meticulously designed specialty suites. Centrally located in Tsimshatsui, the heart of Hong Kong's commercial, shopping, dining and entertainment district and a close walk to the local underground, railway stations and the Star Ferry, the city's only Design Hotels member, easily connects to all parts of the vibrant metropolis.

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

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



***Wagyu Beef Cheek will be paired with Chateau Clarke, a wine from an estate where vine growing dates back to 12<sup>th</sup> century***



***Ideal for romantic evenings, gatherings with friends, and wine dinners WHISK now offers even more ambient setting within its chic interiors***

- Ends -

Click here to download print quality images enclosed.

For media enquiries or additional images, please contact:

#### **Nicole Ko**

Director of Communications | The Mira Hong Kong  
Tel +852 2368 1111 | Tel +852 2315 5329 (direct) | Fax +852 2369 0972  
[nicole.ko@themirahotel.com](mailto:nicole.ko@themirahotel.com)

#### **Jakub Lewandowski**

Assistant Public Relations Manager | The Mira Hong Kong  
Tel +852 2368 1111 | Tel +852 2315 5181 (direct) | Fax +852 2369 0972  
[jakub@themirahotel.com](mailto:jakub@themirahotel.com)