

Press Release

For Immediate Release

Chef Bjoern Alexander Presents White Gems of Schwarzwald

White Asparagus Degustation Menu at Michelin-recommended WHISK for Limited Time Only

21 May 2014, Hong Kong: Get enchanted at Michelin-recommended WHISK with highly seasonal and praised white gems from scenic Schwarzwald incorporated into a time-limited degustation menu by Chef Bjoern Alexander. Paired with exciting German and rare Austrian wines including 1er Cru Grüner Veltliner the 7-course dinner menu incorporating the delicate, buttery and crunchy white asparagus from the Black Forest will dominate the tables of WHISK from 3 till 14 June only.

One of Chef Bjoern's favorite ingredients highly popular in Europe and praised all over the world, which gradually gains devoted fans among Hong Kong gourmards, will be presented in a sublime 7-course set menu that features aromatic *Chamomile with White Asparagus, Egg Yolk & Caviar*, as well as surprising *Nougat with Asparagus Ice Cream, Truffle & Hazelnuts*. An intriguing combination matching pastel white of ingredients is tender cod fish and white asparagus with definitive Asian touches of curry and distinctive Szechuan pepper. All ingredient-driven dishes place the fragrant and flavorful botanicals – a signature touch of Chef Bjoern Alexander - in the focus of visually striking composition.

The menu comes with a hand-picked selection of racy, mineral German wines as well as Austrian Premier Cru Schloss Gobelsburg Grüner Veltliner exuding notes of dried flowers, mineral, fruit skin, balanced sweet-tart flavors, which naturally complement the freshness of the menu highlight.

The White Gems of Schwarzwald menu at HK\$1,240 per person (add HK\$380 for wine pairing) will be served at WHISK dinner time only (Tue – Sat; 6:30pm – 10pm) from 3 till 14 June 2014.

Ancelin Oyster	Asparagus Jus, Apple & Celery <i>Raventós i Blanc "L'Hereu" 2010 Penedès, Spain</i>
Garlic Leaves	White Asparagus, Lime & Cold Ham Consommé <i>Riesling, Georg Mosbacher Trocken 2011 Pfalz, Germany</i>
Chamomile	White Asparagus, Egg Yolk & Caviar <i>Grauburgunder, Weingut Philipp Lang, Spätlese Trocken 2010 Baden, Germany</i>
Codfish	White Asparagus, Curry & Szechuan Pepper <i>Grüner Veltliner, Schloss Gobelsburg Reserve 1er Cru 2012, Kamptal, Austria</i>
Wagyu Beef	White Asparagus, Tarragon Jelly & Young Potato <i>Spätburgunder, QbA, Dry, "Rubeus", Weingut J. Koegler 2007, Rheingau, Germany</i>
Lemon Sorbet	White Asparagus Espuma & Chives Blossom
Nougat	Asparagus Ice Cream, Truffle & Hazelnuts <i>Riesling, Weingut J. Koegler Spätlese 2008 Rheingau, Germany</i>

For reservations, visit www.themirahotel.com, or contact dining@themirahotel.com or (852) 2315 5999. All prices listed are subject to 10% service charge.



Highly mineral Ancelin Oyster with fresh White Asparagus Jus, Apple Blossom & Celery



Floral Chamomile with White Asparagus, Egg Yolk & Caviar

Please download high-resolution images from: <http://we.tl/xWIUvEhpSE>

– Ends –

About WHISK

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, 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

For media enquiries or additional images, please contact:

Agnes Ma

Marketing Manager | The Mira Hong Kong
Tel +852 2315 5574 | Fax +852 2369 0972
agnes.ma@miramar-group.com

Jakub Lewandowski

Assistant Public Relations Manager | The Mira Hong Kong
Tel +852 2315 5181 | Fax +852 2369 0972
jakub@themirahotel.com