



Press Release
For Immediate Release

Culinary Postcard from Fukuoka

A True Farm to Table Experience by Guest Chef Yasuhiro Yamada and
Chef Oliver Li at WHISK

28 Feb 2018, Hong Kong: For a limited time in March ingredient-driven Western restaurant of The Mira Hong Kong, WHISK, proudly presents a true taste of Fukuoka with jet-fresh seasonal produce such as award-winning plump Ebisu oysters, exclusive Shikanoshima Island clams, unique Matsu Kinoko mushroom, and fragrant Amaou strawberries. Flown in on the same day of harvest, these flavorful ingredients – each telling its own story – inspired WHISK's Chef Oliver Li and a Japanese Guest Chef Yasuhiro Yamada to showcase the flavors of the region in a dinner **degustation menu available from 8 - 22 March** and prepared by 4 skillful hands.

Executive Chef Yasuhiro Yamada of the popular Hakata House who boasts over 30 years of experience, and whose kitchen has been visited by a number of star chefs from Hong Kong including Uwe Opocensky, Richard Ekkebus and Nate Green, will be **present at WHISK for 2 evenings (8 & 9 March)** to ensure consistency of presentation and execution.

For this event alone, in February, **Chef Oliver Li travelled to Fukuoka's** busy fish market, vibrant fruit and vegetable auction, and local farms to source the most premium and often exclusive ingredients now in season, each carrying its own unique story. During his short journey, with much support of the Fukuoka Prefecture, Chef Oliver sourced deliciously plump **Karatomari Ebisu oysters**, which feast freely on algae-rich waters of the pristine Hakata Bay suspended on ropes. These jumbo size bivalves scored second out of nearly 3,000 brands at the 2012 Japan Oyster Championship winning top place for design and texture earning them well-deserved glory and high demand. He took a sneak peek into the secretive lab off the coast of Kyushu where tiny sweet **Shikanoshima Island clams** are bred, then nurtured amidst deep green wakame seaweed for up to 2 years, only to be hand-selected and delivered fresh on the same day to Hong Kong to just a handful of restaurants whilst being almost completely unavailable in Japan itself due to a small-scale production. He also picked the freshest vegetables from artisan producers including original **Matsu Kinoko** mushrooms also known as "the sun of pine" being inoculated in the Japanese pine wood by a single family on the outskirts of Fukuoka. Finally, he got to pick luscious **Fukuoka strawberries** praised for their intense flavor and well-pronounced fragrance earning it a meaningful acronym name "Amaou" which stands for "red, round, big and delicious".

Inspired by the short journey, the **menu features 6 dishes** such as grilled **Ebisu Oyster** with Rapum Blossom and Hakata famous **Mentaiko**, as well as charcoal grilled **Sazae Whelk** with finely shredded Japanese ginger buds (myoga) salad that lends a tasty bright and sweet contrast with a touch of pungent accent. Among the highlights is also the free-range **Hakata Chicken** – a local pedigree of fowl famous for its firm bite and juicy taste served with **Tenderstem broccoli** (a Japanese crossover of kale and broccoli), quinoa and sweet and crunchy Japanese cucumber. Seafood fans will fall in love with the traditionally salt-grilled **Sakura Bream** (or the true madai that enters shallow waters to spawn at the time of cherry blossom bloom) with a golden crust and crispy skin matched perfectly with original **Matsu Kinoko**

mushrooms known for elegant flavour similar to matsutake and gently sweet, umami-packed Kombu jelly spread – an original homemade product from Japan.

The seasonal culinary showcase of Fukuoka's gourmet potential wouldn't be complete without the vivid red **Amaou strawberries** offering balanced sweet and tart flavour hiding under beautiful lustre that is exceptionally rewarding and inspired Chef Oliver Li to create a multi-dimensional dessert with white chocolate and tofu ice cream. The menu ends with **premium Japanese green tea** from the mountains of Yame praised for its intense flavor reminiscent of a savory broth with jade green color and delicate fragrance.

“Celebrating the riches of Kyushu's prefecture famous for outstanding produce ranging from seasonal strawberry to delicate seafood and flavorful free-range chicken, WHISK's new menu was conceived from an idea of delivering a true farm to table experience to Hong Kong gourmards by the restaurant's passionate Chef de Cuisine Oliver Li and Guest Chef Yasuhiro Yamada of the famous Hakata House,” shared Director of Food & Beverage of The Mira Hong Kong, Tony Kok.

Culinary Postcard from Fukuoka dinner degustation menu at WHISK is **available from 8 - 22 March**, Monday to Saturday, from 6:30pm till 10pm.

HK\$890 for 6 courses / HK\$690 for 4 courses
Prices are subject to 10% service charge

WHISK, 5/F, The Mira Hong Kong, Mira Place, 118 - 130 Nathan Road, Tsim Sha Tsui, Kowloon
Booking Enquiries: 2315 5999 or dining@themirahotel.com and online www.themirahotel.com

Culinary Postcard from Fukuoka Menu

EBISU OYSTER*

Rapum Blossoms, Mentaiko

SHIKANOSHIMA ISLAND CLAM

Tofu, Shironegi Onion

SUMIYAKI SAZAE WHELK*

Myoga Salad

SAKURA SEA BREAM SHIOYAKI*

Matsu Kinoko, Kombu

HAKATA CHICKEN

Tenderstem Broccoli, Quinoa, Kyuri

FUKUOKA STRAWBERRY

White Chocolate, Tofu Ice Cream

YAME TEA

Wagashi

* dishes prepared by Guest Chef Yasuhiro Yamada

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 awarded with "Award of Excellence 2015-7" by *Wine Spectator*. The menus rotate with seasons and are served in a modern setting and relaxed atmosphere of the main restaurant and 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. The latest addition to the restaurant is its convivial wine lounge, decanter at WHISK, where a choice of nearly 20 wines by the glass is offered along with creative small bites for big appetites from WHISK's Kitchen.

About The Mira Hong Kong

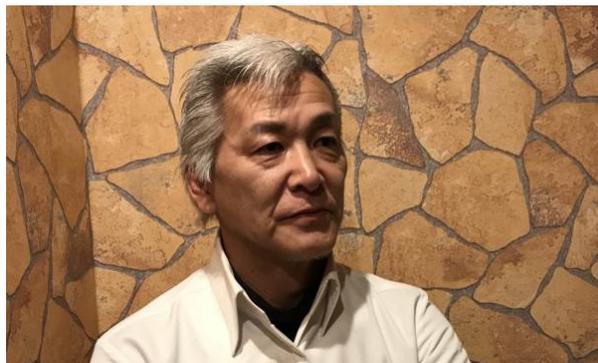
The Mira Hong Kong is a smoke-free, designer hotel with 492 boldly accented guest rooms, including a collection of 56 suites and specialty suites. Overlooking the lush Kowloon Park and centrally located in Tsimshatsui, the heart of Hong Kong's commercial, shopping, dining and entertainment district, 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™. www.themirahotel.com



Amaou Strawberry dessert presented by Chef Oliver Li



Hakata Chicken presented by Chef Oliver Li



Chef Yasuhiro Yamada, Executive Chef of the Hakata House



Chef Oliver Li with fresh farm produce and local growers in Fukuoka



Amaou Strawberries picked by Chef Oliver Li in Fukuoka



Ebisu Oysters inspected by Chef Oliver Li of WHISK at Hakata Bay



Nasturtium and other gentle greens from Fukuoka will make it to the thoughtfully garnished plates



Fukuoka Oysters are cleaned by hand, individually, by the skillful locals

- ends -

Hi-res images available for download at: http://bit.ly/Fukuoka_WHISK_PRESS

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

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