

Press Release

For Immediate Release

The Essence of Autumn in a New Degustation Menu “Voyage 3.0” by Chef Bjoern Alexander Arrives to WHISK

15 October 2013, Hong Kong – Highly anticipated third edition of the degustation menu Voyage encapsulating the essence of autumn flavors with Chef Bjoern Alexander’s inimitable flair opens up a new gate to a contemporary culinary journey across Europe at WHISK starting October 17, 2013.

A showcase of the year’s most praised culinary interpretations by Chef Bjoern, “Voyage 3.0” compiles variations on some of the dishes that were unveiled at exclusive wine pairing dinners held at the Michelin-recommended restaurant within 2013. Astounding with lightness of composition, innovative presentation, rare herbs and essences of nature building sensational flavor combinations, the newest voyage also introduces lesser-known in Hong Kong culinary destination - Austria.

“The inspiration always comes from the nature,” reveals Chef Bjoern. “There are some new exciting flavor combinations and we also experiment with highest quality natural essences, such as Lemon Verbena sourced from France, where boutique producer uses natural techniques like Grappa distillation to get the best results. As always, I try to introduce a few ingredients that are not very popular in Hong Kong, but appear in European cuisine under the influences of other cultures like sumac that is omnipresent in the Arabic cuisine. Veal head mask is another surprising ingredient with a very original texture.”

“France”	Perle De Marennes, Pineapple, Coconut & Lime <i>Veuve Clicquot NV Brut Champagne, France</i>
“The Netherlands”	Beetroot, Cherries, Vinaigrette & Foie Gras <i>Charles Sparr ‘Schoenenbourg’ Grand Cru Riesling 2010 – Alsace, France</i>
“Germany”	Horseradish, Veal Head, Crispy Bread & Chives
“Spain”	Carabinero, Lemon Verbena, Gold Nugget, Apple & Fennel <i>La Truffière Robert Comte ‘Cuvée Charlotte’ – Bourgogne, France</i>
“Austria”	Trout, Smoked Eel Consommé, Anago & Seaweed
“Italy”	Octopus, Mustard Seed, Burned Onions & Sumac <i>Altos del Duraton 2010, Tempranillo – Castilla y Leon, Spain</i>
“Scotland”	Grain Fed Angus Beef, Black, Quinoa & Dried Mushrooms <i>Penfolds Koonunga Hills Shiraz/Cabernet 2010, Australia</i>
“England”	River Mint, Peach, Meringue & Caramel

Journey of 8 Courses

HK\$1,280, Wine Pairing HK\$320

Journey of 7 Courses (without “Spain”)

HK\$1,020, Wine Pairing HK\$280

Journey of 5 Courses (without “The Netherlands”, “Spain” and “Italy”)

HK\$820, Wine Pairing HK\$230

Make it the week's highlight and unwind over exceedingly affordable wines and light-hearted European cuisine served amidst hundreds of candle lights at Whisk, every evening Tuesday to Saturday (6pm – 10:30pm). Book online at www.themirahotel.com or call **2315 5999**.

All prices listed above are subject to 10% service charge. Wine selection and vintage may change without prior notice.

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, 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, and Kiwi Collection.

www.themirahotel.com



“Austria”

Featuring fresh river trout and eel consommé



“France”

Pearl oyster with striking ocean blue seaweeds



“Scotland”

Black on black, combining unique textures of delicate quinoa and hearty Black Angus Beef



Michelin-starred Chef from Berlin, Bjoern Alexander



More than 200 labels of exquisite vintages at an enviably affordable price point are available for creative wine pairing explorations



Observe the culinary spectacle through a one way see through glass at the exclusive Chef's Table

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