

Press Release

For Immediate Release

Tasmanian Black Truffle Menu Arrives at WHISK

4 July 2013, Hong Kong – The destination for wine lovers and connoisseurs alike, WHISK introduces a creative take on Tasmanian black truffle in a seasonal 5-course dinner set menu composed by Chef Bjoern Alexander.

Savour a host of luxurious specialties infused with inimitable “black diamond” creatively crafted by Chef Bjoern. To delight you with every bite, each dish with one gram of Tasmanian black truffle is available for selective ordering, allowing for perfect pairing experience with the world’s greatest vintages of wine, which at WHISK are offered for less than in any other five star hotel gourmet restaurant in Hong Kong and across the region.

Embark on an enlightened culinary journey at a unique venue that after sunset lights up with hundreds of candles and showcases a handpicked collection of over 200 wine labels, all at an enviably affordable price point.

The 5-course *Down Under Decadence* dinner set menu priced at HK\$1,100 per person includes a generous one gram of black truffle in every dish and it is available until end of August.

Tasmanian Black Truffle Menu

Organic Egg	Black Truffle, Cauliflower & Chives	HK\$220
Young Potato	Black Truffle, Linum & Burnt Onions	HK\$180
Escargot	Black Truffle, Parsley, Mushrooms & Pink Pepper	HK\$280
Mieral Pigeon	Black Truffle, Fruity Beetroot & Wasabi Leaves	HK\$420
Black Truffle	Dark Chocolate, Whisky, Honey Cress & Salty Honey	HK\$180

Please call 2315 5999 for reservations or book online at www.themirahotel.com

**All prices listed are subject to 10% service charge and subject to change without prior notice*

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



Escargot with Black Truffle, Parsley, Mushrooms & Pink Pepper



Young Potato with Truffle, Linum & Burnt Onions



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



Nearly 200 labels of exquisite vintages, including Margaux estate wines, are available for pairing at an enviably affordable price point nearly leveled with cost prices

[Click here](#) to download print quality images enclosed.

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For media enquiries or additional images, please contact:

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