

## Press Release

*For Immediate Release*

### **An Initiation to Fine Dining: Ingredient Driven Cocktails at WHISK's Bar**

**8 Aug 2014, Hong Kong:** Rare and carefully selected premium spirits, original botanical garnishes and unique homemade syrups thoughtfully developed into ingredient-driven and well-articulated, yet very clean cocktails are now causing a notable stir at Michelin-recommended WHISK restaurant. Designed as an introduction to – and a perfect match with – floral interpretation of contemporary European cuisine by Chef Bjoern Alexander, the drinks menu is a limited collection of concoctions with an unmistakable twist.

Meticulously composed at the sleek and intimate bar of WHISK, the original cocktails are perfect as an aperitif, but can also be savored with the latest degustation menu *Voyage 4.1*, or signature dishes of WHISK available a la carte at dinner. Precisely structured, just like the contemporary European cuisine from WHISK's Kitchen, each cocktail is built on a premium base; exhibits its very own character; and it is garnished with visually captivating, fresh, seasonal botanicals of matching flavor profile. In line with restaurant menus referring to the world of travel, the names of cocktails capture what guests of a hotel restaurant can easily relate to.

**Rite of Passage** is the signature, frothy sour blending *Aylesbury Duck Vodka*, a glacier pristine distillate of winter wheat originating from the Canadian Rockies, onto earthy but sweet, blood-thick, homemade beet and Aperol syrup. It is a true initiation into the Whisk experience and as any rite of passage experience would suggest, once through, the initiates are empowered with a new story of self-exploration.

The perfect quencher of a summer thirst, **Summer Holiday** is a well-balanced concoction of strawberry-infused VSOP cognac with homemade ginger syrup, mint and a zesty bite of lemon with ginger beer, choice adored by the feminine clientele that can be easily underestimated as cocktail of low potency.

While **Three Day Weekend** is botanically loaded with a full London Dry flavor *Death's Door Gin* - a strike of wild juniper berries straight of Washington Island up front; spicy, citrusy notes from the coriander seeds in the mid-palate; and a soft, cooling finish provided by the fennel seeds - it acquires a smooth taste from the delicate, Alsace pear eau de vie and honey. Fresh anise blossom and fennel fronds further enhance the bouquet.

**Road Less Traveled** marries one of the most awarded rums of our times, *Diplomatico Reserva Exclusiva*, and homemade spiced "Grand Marnier a la Whisk", that is shaken to perfection with a diplomatic portion of orange bitters. The recipe of distinctive, spiced orange cognac liqueur is a secret of bar keepers of Whisk.

A blissful, soothing treatment for **The Weary Traveler** is offered by chamomile-infused bittered vermouth gently fizzed with premium soda water and built over paper-thin, pink grapefruit slices – a remedy for a long-haul flight, or a long-haul week.

Apart from the cocktails (HK\$80 – HK\$88) that can be enjoyed at the bar, or at the restaurant itself along with the sumptuous dinner, the newly launched drinks menu offers a rotating **highlight from the**

**attractive wine list** of WHISK that is famous for being the enlightened wine destination in Hong Kong offering premium wines at exceedingly affordable prices. These include champagne by the glass (*Perrier-Jouët Grand Brut NV* - HK\$95) and bottle (*Ruinart Brut Rosé NV* – HK\$640), as well as choices of white and red wine featuring such gems as *2009 Mâcon Fuissé*, *Domaine Cordier Chardonnay* from Burgundy at HK\$55 per glass, or HK\$363 per bottle.

WHISK bar serves cocktails during dinner period Tuesday to Saturday, 6:30pm – 10:30pm.

For reservations, visit [www.themirahotel.com](http://www.themirahotel.com), or contact [dining@themirahotel.com](mailto:dining@themirahotel.com) or 2315 5999. All prices listed are subject to 10% service charge.



*Sleek and intimate, the bar at WHISK with just a few seats is a contemporary space for pre-dinner drinks where mixologists have a selected battery of original, craft spirits and homemade concoctions at hand*



*Cocktails at WHISK are fresh, innovative and inspired with Chef Bjoern's original style of contemporary European cuisine. (From left to right: The Rite of Passage, Road Less Traveled, Three Day Weekend and The Weary Traveler)*

Please download high-resolution images from: <http://we.tl/7OcbSt9hCt>

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### **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 a 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](http://www.themirahotel.com)

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