

Press Release

For Immediate Release

WHISK Welcomes Autumn with Penfolds Wine Dinner Set Menu

20 Aug 2013, Hong Kong – The enlightened wine destination WHISK, a Michelin-recommended restaurant of The Mira Hong Kong, unveils a seasonal dinner set menu featuring Australia's wine heritage in a glass showcasing the versatile palette of Penfolds wines alongside 5 courses creatively paired by Chef de Cuisine, Bjoern Alexander.

From the makers of the Grange, considered an iconic red wine of international reputation and a quality standard against which all other Australian red wines are judged, a range of five distinctively different Penfolds wines has been selected for an autumn menu sourcing finest quality ingredients to match.

Opening with highest grade delicate shellfish paired with vibrant **Penfolds 2010 Koonunga Hill Autumn Riesling** from Barossa Valley that pays homage to the original white wine trials by Penfolds from 1970's, the entire menu composition is fresh and aromatic featuring lemon verbena, basil queen of Siam, lemon grass among other herbs.

Complementing the creamy smoked eel is the crimson red **Penfolds Bin 23 Adelaide Hills Pinot Noir**, a bold and dynamic addition to the Bin collection which displays opulent notes of wild raspberry and cherry on the palate and expressive nose.

A highlight of the menu is the succulent cut of premium grain fed Scottish beef paired with the small-batch, single vineyard **Penfolds 2010 Magill Estate Shiraz**, which is intrinsically linked to Penfolds beginnings. Hand-picked from the original heritage-protected Magill vineyard of Adelaide's suburbs, fruit is crushed, fermented and matured on-site at the 160 year-old Penfolds Magill winery resulting in a sleek, contemporary wine, crafted in the old fashioned way. Magill Estate is one of Penfolds' luxury range selections from the original house of Penfolds where the most prized Grange was created.

The rich chocolate dessert with nutty and vanilla tones creates an indulgent harmony with **Penfolds Club Reserve Aged Tawny**, a multi-regional blend of reserved barrels of fortified wines from various regions of South Australia.

The 5-course dinner set creatively pairing Australia's famed wines with contemporary European cuisine is priced at HK\$1,280 (add HK\$268 or HK\$406 for wine pairing) while the 3-course option starts from HK\$680 (add HK\$188 or HK\$326 for wine pairing).

Penfolds Wine Pairing Dinner Set Menu

Oyster

Carabinero, Lemon Verbena, Sangria & Peach
Penfolds Koonunga Hill Autumn Riesling

Salmon	Tomato, Grapefruit & Basil Queen of Siam <i>Penfolds Bin 311 'Tumbarumba' Chardonnay</i>
Eel	Smoked, Lemon Grass & Four kinds of Fruit <i>Penfolds Bin 23 Adelaide Hills Pinot Noir</i>
Grain Fed Beef	Black Quinoa, Dried Green Herbs & Green Pepper <i>Penfolds Magill Estate Shiraz (add HK\$138 supplement)</i> Or <i>Penfolds Koonunga Hill Shiraz</i>
Chocolate	Dried Fruits, Vanilla, Milk & Nuts <i>Penfolds NV Club Reserve Classic Tawny</i>

5 Course Menu HK\$1,280

Wine Pairing HK\$268 (Add HK\$138 for Magill Estate option)

3 Course Menu HK\$680

(Without "Oyster" and "Eel")

Wine Pairing HK\$188 (Add HK\$138 for Magill Estate option)

All prices listed are subject to 10% service charge.

Call 2315 5999 or book online at www.themirahotel.com to get whisked away by culinary artistry paired with finest heritage of Australia's wine culture every evening, Tuesday to Saturday (6pm – 10:30pm) from 1 September until 31 October.

About Penfolds

Penfolds has been creating an impressive array of wines since 1844 and many would agree undisputedly led the development of Australian fine wine into the modern era. The introduction of Penfolds Grange in 1951 forever changed the landscape of Australian fine wine. Since then a series of standout wines both white and red have been released under the Penfolds masthead.

www.penfolds.com

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, 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



Fresh, aromatic, and visually stunning autumn propositions from Chef Bjoern Alexander



***Single-vineyard Magill Estate Shiraz 2010 from Penfolds' luxury range
paired with premium Scottish grain fed beef***



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

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