

Press Release
For Immediate Release

Unlimited Caviar & Champagne Brunch at WHISK Once Every Quarter

30 Jan 2018, Hong Kong: Just try not to include unlimited French farmed sturgeon caviar and bubbly on your weekend goals in 2018 as WHISK stages a luxuriant version of its popular Seafood & Oyster Champagne Brunch on 4 selected Sundays this season starting from March 18 and repeating every 3 months.

Fans of **fresh seafood and WHISK's signature meats** may expect a gourmet spread complete with freshly shucked oysters, BBQ Boston lobsters, roasted suckling pig with garlic gravy, blow-torched Japanese Wagyu beef with homemade teriyaki sauce, succulent roasted honey and lavender duck, and in-house dry-aged Tomahawk beef served at The Mira's ingredient-driven Western restaurant.

A definition of a decadent Sunday brunch, the **nutty and creamy sturgeon caviar** is served with delicate mini blinis, sour cream, finely chopped eggs and chives to toast to the weekend with a bottomless glass of Moët & Chandon Brut NV Champagne within stylish interiors by Miami-based designer Charles Allen.

Featuring all-time pleasers such as snow crab legs on ice, cured salmon in three ways, a selection of sashimi with sweet Hokkaido scallops and sushi rice with condiments for the fans of **Japanese fare**, the semi-buffet brunch also offers unlimited plated gourmet creations including Abalone with Dungeness Crab, Konasu Eggplant, Dashi Jelly – Chef Oliver Li's respectful nod towards premium ingredients from the land of the rising sun.

Meanwhile, at the **BBQ station**, surf and turf lovers may help themselves to unlimited servings of char-grilled Australian Wagyu beef, St. Jacques in shell, baked mussels with garlic butter, and assorted grilled vegetables. Fish aficionados will be pleased to find delicate Italian-style baked whole sea bass with herbs and lemon in salt crust.

A reason on its own to pay a visit to WHISK on every Sunday are the **lovingly home-baked breads** coming from the hotel's Pastry Kitchen. From bamboo Charcoal and Sun-dried Tomato Ciabatta, to aromatic Red Wine Cocoa Nib Bread, Matcha Milk Bread, and authentic Baguette à l'Ancienne, any carb lover will be in seventh heaven.

Hidden in the secret room with controlled temperature is a **medley of over a dozen of creative desserts** and a gourmet choice of European cheese with condiments. Rotating with seasons the sweet spread may include anything from Fizzy Éclair Chocolate & Tonka Bean to Yuzu Sake Tart, Rich Hazelnut Valrhona Chocolate Brownie, Coffee & Baileys Cupcake, Gelato Corner and even a rich Uji Matcha Chocolate Fountain with Seasonal Strawberry.

For those who still find room for **mains served from the kitchen** the 3 choices plated by WHISK's Chefs bring a taste of restaurant's culinary flair ranging from Yamato Pork with Burnt Onion Puree and Kale to a brunch must-have Lobster & Egg Benedict with Mushroom, Spinach and Béarnaise Sauce.

Optional package of free-flowing champagne and wines extends beyond vino and features Tawny Port poured from impressive 5L bottles by restaurant's sommeliers, midday-approved cocktails such as Bloody Mary and Mimosa, and sweet liquors such as Baileys to pair with desserts.

As three-hours long sitting may be exhausting, WHISK's direct access to leafy lounge Vibes in the courtyard terrace allows for a fresh gasp of air and a chance to lounge – or even dine with favorable weather – among bamboo groves and frangipani trees with upbeat music creating the mood.

Caviar & Champagne Brunch at WHISK is available on Sunday **March 18, June 17, September 16 and December 23**, from 12pm till 3pm.

HK\$788 Adult / HK\$398 Child (3 – 11 years) with free-flowing juice and soft drinks
Add HK\$250 for free-flowing champagne, wine & cocktails

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

About WHISK

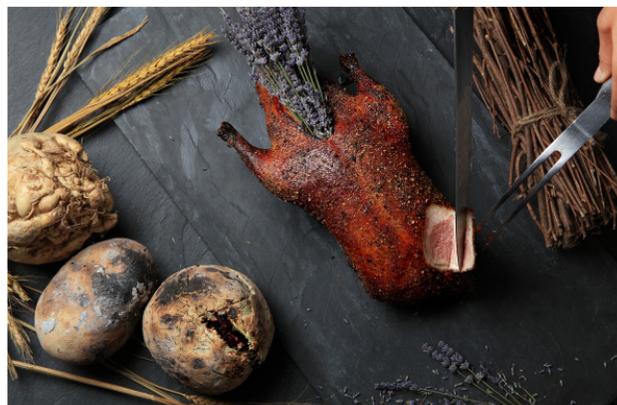
WHISK is an ingredient focused, contemporary Western restaurant in the heart of Tsim Sha Tsui offering simple, exciting and fresh, seasonal cuisine revolving around quality meats, fish and eclectic wines awarded with "Award of Excellence 2015-7" by *Wine Spectator*. The menus rotate with seasons and 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

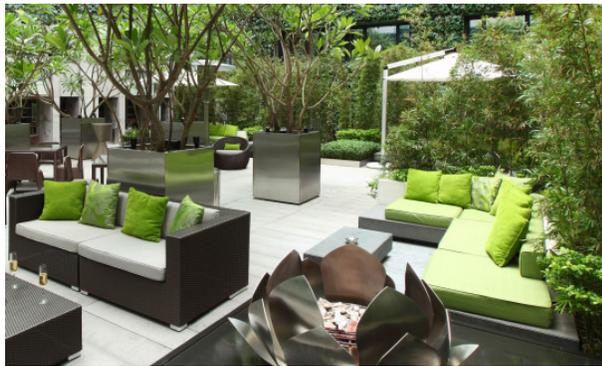


Unlimited French farmed Sturgeon Caviar is a sublime highlight of WHISK's gourmet spread best enjoyed with



Some of WHISK's signature meats available on the restaurant's a la carte menu such as Honey & Lavender

delicate blinis and a bottomless glass of bubbly



Open-air lounge bar Vibes is the alternative setting and seating for the Sunday Brunch at WHISK

Roasted Duck are carved at the carving station



WHISK's Sunday Brunch spread may be enjoyed outdoors with favorable weather



Private dining room at WHISK is a perfect setting for group dining gatherings and special occasions



Designer interiors of WHISK overlooking greenery of al fresco lounge Vibes are a setting for refined culinary experience in a laid-back atmosphere

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Hi-res images available for download at: <http://bit.ly/CaviarBrunchWHISK> **PRESS**

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