

Press Release

For Immediate Release

WHISK Rewrites Weekend Luxe with Winter Sunday Brunch Now Proudly Pouring Perrier-Jouët Champagne

29 November 2013, Hong Kong – WHISK's laid-back recipe for a smooth Sunday celebration **available in two sittings** now proudly adds elegant Perrier-Jouët Champagne to its offering. Early birds and late-comers alike have all the time to celebrate the weekend with family and friends over **free-flowing champagne, wines and cocktails**, while **live DJ** serves upbeat tunes and **close-up magician Lawrence Sullivan** adds the cheer. Furthermore, contemporary European, chic restaurant allows for **outdoor seating in lush greenery as the only such venue in Tsimshatsui**.

Welcomed with a **bottomless glass of Perrier-Jouët Grand Brut NV Champagne** begin the celebration of weekend luxe at **the caviar bar including white sturgeon** and explore vast selection of the **buffet stations** hidden across modern interiors designed by Charles Allem of Miami. Choose from the assortment of light appetizers and salads, jet-fresh seafood: mussels and oysters shucked in front of you, lobster medallions; handpicked collection of international cheese, charcuterie and homemade breads.

Bite-sized main courses are made to order, rotate regularly and are a showcase of WHISK's Chef Bjoern Alexander gourmet flair available throughout the week a la carte. Chef's Treat is a pass around of an extra course from the kitchen that is not on the menu, brought to the guests' tables for sharing.

Inaugurated with a whole 30kg Yellow Fin Tuna from which Chef Bjoern carved out sashimi on request and prepared made-to-order juicy tuna steaks, **Monthly Chef's Special Sunday Brunch Surprise Trophy** is an impressive gourmet centerpiece placed in the main dining hall, on a random Sunday of every month selected by the Chef. This extra addition to the already indulgent offering will be surprising WHISK's Sunday Brunch patrons once a month, in different forms and shapes, giving one more reason to return to WHISK for a decadent celebration.

While **live BBQ station** serves succulent cuts of premium meats and seafood with condiments for those with insatiable appetites, the tantalizing **Dessert Corner** is an artistic spread of pastries together with a choice of ice cream and a frozen coffee station that can be topped with Baileys Irish Cream.

Savor rest of the afternoon in the comfortable cabanas of the **open-air lounge bar**, Vibes, filled with frangipani trees and running waterways hidden in the courtyard terrace as if in a wintery secret garden. Sip on succulent flavours of peaches, honey and citrus fruit of **Perrier-Jouët champagne, unlimited, freshly shaken cocktails, wines, beers and fresh juices**. Join us for a celebration of weekend in fine style and share memorable moments with family and friends.

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| 11am – 1pm / 1:30pm – 4:30pm | Every Sunday |
| 12nn – 3pm | Every Public Holiday |
| HK\$598 / HK\$768 | with free-flowing champagne and cocktails |
| HK\$498 / HK\$598 | with free-flowing soft drinks and juices |
| HK\$398 / HK\$398 | children (3-11 years inclusive) |

All prices listed are subject to 10% service charge. Magician and live DJ perform during afternoon sitting only.
For reservations, please call 2315 5999 or book online at www.themirahotel.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 al fresco dining alternative for WHISK's lauded Sunday Brunch with live DJ.



Unveil all the gourmet stations spread among WHISK's chic, contemporary interiors



Transition to the open-air lounge Vibes enjoying freshly made cocktails and bubbles



Pair your caviar with crisp champagne or frosty vodka



Slow cooked Salmon with Cucumber Jus and Tearicy – a sample of WHISK's gourmet flair



Chocolate-Baileys Baba from the indulgent dessert corner

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