

## Press Release

For Immediate Release

### **Cuisine Cuisine at The Mira & WHISK Earn *Wine Spectator* 2015 Restaurant Award**

— *Two Acclaimed Restaurants of The Mira Hong Kong Among 3,600 Winners  
Revealed in Wine Spectator's August 31 Issue* —

**31 August 2015, Hong Kong:** Contemporary Cantonese restaurant Cuisine Cuisine at The Mira and WHISK, serving ingredient-focused modern Western cuisine, have been honored for their wine programs in [Wine Spectator's](#) 2015 Restaurant Wine List Awards. The restaurants are recognized among other winners from all over the globe as a top destination for wine lovers.

*Wine Spectator* began its program to recognize the world's best wine lists in 1981. There are three award levels: the Award of Excellence, the Best of Award of Excellence and the Grand Award—with 2,563; 973; and 81 winners this year in each respective category.

A total of 2,563 restaurants, including **WHISK**, earned the program's **Award of Excellence**, which recognizes a wine list offering an interesting and diverse selection of wines that are well-presented and thematically match the restaurant's cuisine in price and style. Another 973 restaurants earned the **Best of Award of Excellence** for offering a wine list of typically 350 or more quality selections with significant vintage depth or superior breadth in one or more major wine regions. Among them finds its place **Cuisine Cuisine at The Mira**.

The **Grand Award** represents the program's highest honor. Those in this elite group—representing 13 countries and 15 U.S. states—generally offer more than 1,000 selections, with superior breadth and depth in many of the world's classic wine-producing regions. *Wine Spectator* carefully assesses each candidate, including rigorous independent, on-site inspections of the wine program, cellar, service, ambiance and cuisine of the restaurant.

Elegantly displayed in a sleek wine cellar **WHISK's** collection of over 250 carefully selected premium wines was designed to provide variety of choice without overwhelming and includes world's most exquisite labels as well as uncommon boutique producers from both Old and New World along a handpicked choice of vintage and grower champagnes. To encourage wine knowledge and wine culture in the city, WHISK has hosted a number of exclusive wine pairing dinner events over the past years with reputable wine experts, critics and ambassadors, as well as winery owners themselves. These include most recent appearances of Simon Cant of Penfolds, Neal Martin writer for the Wine Advocate and founder of Wine-Journal, Jean-Charles Cazes CEO of Lynch-Bages, La Truffière's Robert Comte, etc.

At **Cuisine Cuisine**, carefully composed and multi-awarded, fully stocked wine list boasts over 350 labels prominently displayed in restaurant's wine cellar melded with one of the private rooms. Among grower champagnes and comprehensive selection of first growth Burgundies and Grand Cru Classé Bordeaux

are much sought after gems such as Italian Recioto di Soave. Over the years, Cuisine Cuisine at The Mira, present in the Michelin Guide Hong Kong & Macau since 2011 has established itself as a premier fine dining restaurant with strong focus on wine pairing with Cantonese and Chinese cuisine. Regular wine pairing events attract influential producers from around the world, such as Gaia Gaja heiress to the super-Tuscan Gaja wine empire.

“Once again, *Wine Spectator* congratulates each and every Restaurant Award winner on a job well done,” said Marvin R. Shanken, Editor and Publisher, *Wine Spectator*. “With this year’s list spanning all 50 U.S. states and over 75 additional countries and territories, we hope wine lovers will use this issue, alongside WineSpectator.com’s Restaurant Awards database, as guides to finding the perfect restaurant for any occasion.”

### **About Wine Spectator**

Wine Spectator is the world's leading authority on wine. Anchored by *Wine Spectator* magazine, a print publication that reaches more than 3 million readers worldwide, the brand also encompasses the Web's most comprehensive wine site (WineSpectator.com), mobile platforms, and a series of signature events. Wine Spectator examines the world of wine from the vineyard to the table, exploring wine's role in contemporary culture and delivering expert reviews of more than 15,000 wines each year. Parent company M. Shanken Communications also publishes *Cigar Aficionado*, *Whisky Advocate*, *Market Watch*, *Shanken News Daily* and *Impact*.

### **About Cuisine Cuisine at The Mira**

An upscale, modern Chinese restaurant offering the finest Cantonese and Chinese delicacies, with a unique contemporary twist is set against the sleek modern interiors of the 3/F floor of The Mira Hong Kong. Cuisine Cuisine at The Mira showcases a dining experience that's steeped in some of the most exacting Cantonese culinary traditions, serving top quality, authentic fare crafted by master chefs. The restaurant's famed signature dishes carefully showcase the art of Cantonese cuisine, while respecting the seasonality and unique taste of ingredients. With a selection of over 350 wines – most recently recognized with prestigious *Best of Award of Excellence 2015* by Wine Spectator – paired with friendly and attentive service, no detail is spared in setting the tone for the perfect dining experience. Views overlooking Kowloon Park lend a verdant touch that is echoed in the restaurant's interiors.

### **About WHISK**

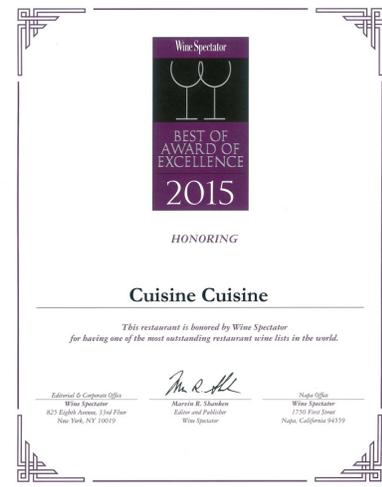
WHISK is an ingredient focused, contemporary Western restaurant in the heart of Tsim Sha Tsui offering simple, exciting and fresh, seasonal cuisine revolving around quality meats, fish and eclectic wines at an attractive price. The menus rotate with seasons and are served in a modern setting and relaxed atmosphere of the main restaurant and four private dining rooms. Located on 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.



**August 31, 2015 Issue of Wine Spectator featuring the world's greatest wine lists**



**Wine Spectator Award of Excellence 2015 for WHISK**



**Wine Spectator Best of Award of Excellence 2015 for Cuisine Cuisine at The Mira**



**Modern and cool WHISK overlooks the verdant greenery of the open-air lounge bar Vibes – perfect spot for al fresco Sunday Brunch**



**Main dining hall of Cuisine Cuisine at The Mira by Miami-based interior designer Charles Allem features a spectacular chandelier of illuminated glass orbs**

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