

Press Release

For Immediate Release

decanter at WHISK - a New Lounge to Wine, Dine & Unwind Opens at The Mira Hong Kong

19 September 2016, Hong Kong: Nestled within the modern interiors of The Mira Hong Kong, the just-opened **decanter at WHISK** is a new, informal space to unwind after hours over a few glasses of excellent wines and small plates of simple yet delicious food that is meant to be shared in good company. The new convivial venue in the heart of Tsim Sha Tsui is equally fit for intimate wine gatherings in a small circle of friends and simply relaxing with pre-dinner drinks with colleagues.

The **cozy chic wine lounge** draws its purpose inspiration from the crystal vessel used for separating any sediment and allowing wine to open up and breathe. "Decanter at WHISK was designed as a joyful spot where you can set any worries aside and pour your heart out over a glass of wine with freshly made, tasty bites from the WHISK Kitchen," explains Gerhard Aicher, General Manager of The Mira Hong Kong.

Fitted with comfy sofas, lounge chairs and a décor that will put you in a joyful mood, the modern setting of **decanter at WHISK** creates an atmosphere of intimacy and style for a truly relaxing evening as it instantly makes you feel at ease when exploring new or enjoying your favorite wines.

THE WINE

In a **fuss-free atmosphere**, Guests may frivolously select from **18 great value premium wines by the glass** handpicked by WHISK's friendly sommeliers. These include such gems as great value **Grand Cru Riesling from Alsace by Charles Sparr 2010** (HK\$120), classic white Premier Cru Burgundy by **Domaine Latour Giraud, Meursault 2012** (HK\$280) as well as two choices under HK\$100 per glass from New Zealand's Marlborough and Burgundy in France. Among the reds, focusing on the Old World, interesting finds range from the legendary Spanish estate **Vega Sicilia** (HK\$160) to Italian powerhouse's flagship label from the sunny Tuscany **Tenuta dell'Ornellaia 2011** (HK\$400). Connoisseurs of Bordeaux and newcomers to the world of wine alike will be delighted to be able to sample some of the top-shelf vintages from France such as the second label of Big Bordeaux **Echo de Lynch Bages 2010** (HK\$190), and even two Grand Cru Classe Bordeaux from Pauillac: big and bold **Château Pontet-Canet 2000** (HK\$430) and **Château Grand-Puy-Lacoste 2010** (HK\$300), both rated as "outstanding" by *The Wine Advocate's* Robert Parker scoring 94 and 95pts respectively.

All the wines – if needed – are carefully decanted upon request of an entire bottle, or conveniently poured without the need of uncorking it thanks to the Coravin wine system. "We are excited to be using this handy solution in our arsenal of wine accessories," says William Fu, sommelier at WHISK, "the wine keeps its quality and full bouquet of flavors and aromas for up to 3 months".

THE DINE

An **original menu of nine "Small Bites for Big Appetites"** is a sample of WHISK's ingredient focused Western cuisine served in tasting portions. Creating a playground for easy pairings with the wine selection the menu includes fresh and zesty **Hamachi Carpaccio with Green Apple, Mandarin and Shiso** (HK\$88); indulgently rich **Crispy Sea Urchin Spring Roll with Arborio Rice and Aromatic Herbs** (HK\$78); classic finger foods such as **Boston Lobster Sandwich with Mango and Apple & Onion Marmalade**

(HK\$118) and **Croque Monsieur with Black Truffle, Ham & Comte Cheese** (HK\$68), while for the carnivores melt-in-your-mouth **Braised Pork Belly with Apple & Mint Slaw** (HK\$88) and **US Black Angus Beef Sliders with Raclette Cheese and homemade Sweet Potato Chip** (HK\$148/2pcs). Presented on small plates all well-thought out delicious dishes by Chef Oliver Li are designed to make perfect bites for individual Guests and can be easily shared among a group of friends.

Those wishing to linger longer and experience WHISK's latest, lip-smacking a la carte menu revolving around prime meats, flavorful fish and seafood may easily transition to the restaurant's main dining room where they will be spoiled for choice with a selection of 15 new exciting dishes such as: "**Peking Pig**", a tender and crispy roasted suckling pig served with a bamboo basket of delicate pancakes and hoisin sauce; a seriously comforting **Pork Belly Ragout Fettuccine**; or the in-house dry aged beef. Complete with a fully stocked, comprehensive wine list awarded with the "Best of Excellence Award 2015 & 2016" by *Wine Spectator*, evening dining at WHISK is a wholesome wine and dine experience to which wine and food tasting at the newly open wine lounge acts as an inviting prelude.

THE UNWIND

Warm chocolate browns, chic silvers and mustard yellows lend the new space to wine, dine and unwind a vibrant look with a cozy, unpretentious feel. "Understated, relaxed and joyful is what most of us look for in a wine lounge, which makes **decanter at WHISK** a perfect spot for impromptu meetings, quick apero or after dinner drinks, as well as intimate wine gatherings as the wine lounge easily caters to up to 30 Guests," reveals Gerhard Aicher, General Manager of The Mira Hong Kong. "It is where wine and dine is simplified to the sheer pleasure of tasting delicious food and outstanding wines, without a need for a special occasion."

Overlooking the green Kowloon Park and providing bird's eye view on the contemporary Chinese restaurant beneath, decanter at WHISK adjoins a sleek bar space of WHISK combined with wine cellar and a glass cabinet of in-house dry aged beef on display.

Bottle green glass snack plates for homemade nibbles produced locally from recycled wine bottles as well as coasters made of repurposed wine corks are a nod towards 'rethink, reduce, reuse, recycle' philosophy warmly embraced by the hotel.

QUICK FACTS

Opening Hours: Mon – Sat, 6:30pm – 10:30pm

Food Served: 6:30pm – 10pm

Wine Served: 6:30pm – 11:45pm

Seats: 20 – 30 Guests

Decanter at WHISK, 5/F, The Mira Hong Kong, 118 Nathan Road, Tsim Sha Tsui

Booking & Event Enquiries: +852 2315 5999 or whisk@themirahotel.com

All prices are subject to 10% service charge.

-- Ends --



A menu of "Small Bites for Big Appetites" showcases ingredient focused Western cuisine from WHISK Kitchen



Miso Marinated Black Cod Fillet Roasted Aubergine, Bonito Broth



Decanter at WHISK cozy-chic interior



Generous comfy sitting offers a different perspective on the designer features of the adjacent restaurant

High-resolution press images for download available at: http://bit.ly/decanter_press

About decanter at WHISK

decanter at WHISK is a newly opened comfy wine lounge of The Mira Hong Kong. An ideal spot for impromptu meetings, pre-dinner drinks, or intimate wine gatherings with friends, this ambient venue offers 18 wines by the glass to choose from and a menu of Small Bites for Big Appetites from WHISK's Kitchen that are perfect for sharing.

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 a fresco setting for WHISK's lauded Sunday Champagne Brunch.

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

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