

Press Release

For Immediate Release

WHISK Celebrates the Art Basel Exhibition With An Exclusive Art Inspired Menu

6 February 2015, Hong Kong: In celebration of Art Basel Hong Kong 2015, the premier international art show, contemporary European restaurant of the city's flagship design hotel The Mira Hong Kong, WHISK, will be showcasing an art inspired menu "Six Sectors" curated by Chef Bjoern Alexander, a Michelin-starred chef from Berlin who trained under 3-star Michelin chefs, Joachim Wissler at Schlosshotel Bensberg and Thomas Keller at The French Laundry.

Before setting out on a culinary career path, Chef de Cuisine of WHISK studied history of art in Germany. "It gives me a great deal of pleasure to combine two of my greatest life passions: the art of cooking and Art itself, which is one of the most influential inspirations to me from developing the concept, to the actual plating," says Bjoern Alexander. "The menu focuses on the power of observation and it is themed around the six sectors of the Art Basel as outlined by the exhibition organisers for this year. We play with textures and contrasting colors. Dessert for example will be a serving of edible letters, while the main course corresponding to "Movies" melds layers of black on black for a striking result. My affinity for noir films shines through."

WHISK's Art Inspired Dinner Menu "Six Sectors"

[Encounters]	Space	Potato Moon, Caviar & Crystals <i>Ruinart Blanc de Blancs Champagne Brut NV</i>
[Galleries]	Sculpture	Squid, Mussels & Seaweeds
[Discoveries]	Search	One Ingredient Beetroot <i>Casanuova di Nittardi Chianti Classico, Tuscany, Italy 2010/11</i>
[Insights]	Outside	Earth Pear, Mackerel & Hazelnut <i>BiBi Graetz Bugia, Tuscany, Italy 2009</i>
[Films]	Dark	Wagyu Beef, Black Garlic & Black Quinoa (Add HK\$240 for Omi Beef) <i>Bodegas Altanza Artistas Reserva, Rioja, Spain Special Vintage</i>
[Magazines]	Letters	Chocolate, Pages & Jellies

HK\$1,180 for 6 courses

HK\$498 for sommelier's recommendation

All prices listed are subject to 10% service charge.

Together with artfully deconstructed dishes offering surprising combinations of sensory pleasures the diners will be exposed to a wholesome art experience at the hotel's fine dining restaurant dubbed as the enlightened wine destinations. All the wine pairings selected to complement the dish flavors feature

labels that were either created by iconic artists, or represent acclaimed artworks of international artists. Sommelier's recommendation opens with a superbly luminous **Ruinart Blanc de Blancs Champagne Brut NV**, which is the global beverage sponsor of Art Basel exhibition.

Casanuova di Nittardi Chianti Classico 2011 vintage label is a charcoal drawing by Korean artist Kim Tschang-Yeul, which marks the first time collaboration of an Asian artist with the Italian winery. His work concludes Fattoria Nittardi's cycle of wine labels dedicated to the four seasons. The cycle was begun by *Günter Grass* with his autumn label for the 2008 vintage. Kim Tschang-Yeul, known for his minimalistic art laden with conceptual suggestions, brings the season of winter, as represented by his signature water drops. The thirty-first anniversary of the enological art project of Fattoria Nittardi includes a total of sixty-two artworks by internationally respected artists including *Yoko Ono, Igor Mitoraj, Emilio Tadini, Eduardo Arroyo, Tomi Ungerer, and Friedensreich Hundertwasser*.

BiBi Graetz Bugia 2009 is an artful and expressive wine from an Italian winery run by Bibi Graetz, a winemaker of artistic background and Italian Norwegian heritage, often described as "one of the rising young stars in Tuscany". Originally an arts graduate from Academia dell'Arte in Firenze, he began wine production making use of the old vineyards surrounding his home at the Castello de Vincigliata. Graetz produces all label artwork himself that are further testament to his philosophy based on sincerity of expression: the wines are handcrafted, honest statements of terroir, tradition and varietal. The winemaker keeps grapes yields to a minimum, ferments the pressed grapes in small open-top wood vats, and matures his finished wine in French oak barrels. BiBi Graetz Bugia is made with 100% white varietal, Ansonica, from the island of Giglio, off the Tuscan coast. Bibi has earned high marks among Italian wine lovers, not only for the wines themselves, but also for the colorful labels created from his own paintings and the whimsical names he has given his wines, such as "Testamatta," or "crazy head," which *Wine Spectator* named "one of Tuscany's true cult wines."

Dining experience will be crowned with one of the two Spanish red wines from Rioja by **Bodegas Altanza Artistas Reserva**, or the "Artist Collection from Altanza", featuring labels depicting artworks of two of the most notable Spanish artists: Catalan surrealist Salvador Dalí on vintage 2004, and - on vintage 2005 - Catalan architect Antoni Gaudí, whose distinctive style of work can be found in Barcelona, starting with his magnum opus, the Sagrada Família.

Art Inspired Menu is **available from 3 – 31 March 2015**, Tuesday to Saturday, from 6:30pm till 10pm at WHISK, 5/F, The Mira Hong Kong, 118 Nathan Road, Tsim Sha Tsui.

Online bookings at www.themirahotel.com or contact dining@themirahotel.com or (852) 2315 5999.

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 close-up magician and free-flow of vintage champagne.

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



Reflecting the “Discoveries” sector of the exhibition, “Search” on the Art Inspired Menu is a One Ingredient Beetroot in various forms and shapes



Casanueva di Nittardi Chianti Classico, Tuscany, Italy 2011, carries a label designed by Korean artist Kim Tschang-Yeul



Bodegas Altanza Artistas Reserva, Rioja, Spain 2005, feature artworks of Catalan architect Antoni Gaudí



Bodegas Altanza Artistas Reserva, Rioja, Spain 2004, feature artworks of Catalan surrealist Salvador Dalí



*Famous for his passion and artistic flair
Chef de Cuisine at WHISK, Bjoern Alexander,
is a One Michelin Star chef from Berlin
and an apprentice of Thomas Keller*



*WHISK's designer interiors after dark turn into an enlightened
wine destination with most affordable luxury wine collection
among Hong Kong's five star hotel restaurants*

– Ends –

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