Press Release

For Immediate Release

The Mira Hong Kong Celebrates the Month of Art with Art Inspired Menu at WHISK and Electrifying Absolut Art Bar at Vibes

29 February 2016, Hong Kong: March is the time of extraordinary art in Hong Kong when creative minds and artful souls from around the world flock into town for Art Basel Hong Kong, Asia Contemporary Art Show and Art Central Hong Kong, all showcasing artworks of contemporary galleries from Asia and around the globe. Design-driven and lifestyle-oriented hotel, The Mira Hong Kong, celebrates this exciting time with exclusive events: art inspired menu at WHISK and electrifying pop-up art bar at Vibes, both running from 10 – 26 March.

Art Inspired Menu at WHISK with Bibi Graetz Wines
Contemporary Western restaurant of the hotel renowned for experimental interior design invites diners to whisk their art appreciation up to another level with a special menu inspired with striking contemporary art pieces from around the world. For inspirations WHISK’s Chefs looked as far as conceptual paintings from Germany, Italian sculptures created by mixing techniques used in fashion design, and metal installations from an acclaimed Argentinian artist.

To toast to the finer things in life the artistic dining experience is paired with eclectic Tuscan wines by an iconic Italian wine-maker, Bibi Graetz, whose selected reproductions of expressive paintings will be on display at WHISK from 10 – 26 March, coinciding with the special menu. A graduate from the Academy of Fine Arts in Florence, Bibi Graetz’s pours his passion for enology into creating distinctive, small-batch wines from hand-harvested indigenous grapes, adorned with beautiful art labels, each representing one of his abstract paintings.

Edible art plated by WHISK’s Chefs includes an appetizer of “Five Nights” featuring linear arrangement of Botan Ebi, Scallop, Hamachi, Salmon and Tuna under a charcoal seaweed cracker and expressionist main course “A Difference that Makes a Difference” made with premium cuts of Japanese A4 Wagyu Beef and Chocolate.

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FIVE NIGHTS
Botan Ebi, Scallop, Hamachi, Salmon, Tuna
2013 Casamatta Bianco, Bibi Graetz, Tuscany, Italy
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LEAF
Lobster, Avocado, Hazelnut Oil
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CABANA
Foie Gras, Coconut, Kumquat
2011 “It’s a Game” IGT Toscana Rosso, Bibi Graetz, Tuscany, Italy
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STRAW
Langoustine, Basil Leaves
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PUMPKIN
Black Truffle, Yamato Pork, Nasturtium
or
A DIFFERENCE THAT MAKES A DIFFERENCE (Add HK$250)
Japanese A4 Wagyu Beef, Chocolate
2012 Soffocone di Vincigliata IGT Toscana Rosso, Bibi Graetz, Tuscany, Italy
Vibes x Absolut Electrik Art Bar
Morphing into an electrifying pop-up art and entertainment bar, Vibes, the lush open-air lounge of The Mira Hong Kong will illuminate the nights from 10 – 26 March, in a joint effort with Absolut Electrik and local creative talents.

For the second season Vibes becomes the place to immerse in a world of street art and artsy cocktails infused with Absolut vodka by Vibes’ award-winning mixologist James Tamang. Among four tipples three are inspired with the classic masterpieces that changed the world.

“36 Views of Mount Fuji” is a chocolate and spice coated mix of vodka and macerated strawberry with a touch of citrus while “I Love Mona Lisa!” is an experimental blend of Swedish vodka, powdered green tea, white guava, sesame and grape juice infused with spices garnished with a cheeky smile of the world’s most famous painting shrouded in mystery. “Who doesn’t love the masterpiece by Leonardo da Vinci? His world famous painting has to be remembered in such an event!” says James Tamang. “Feel Electric’ is our humble take on art, which with the correct proportions of ingredients creates a harmonious and expressive cocktail that resonates with your heart.”

Opening Night Party
Opening Night Party is a chance to try the cocktails at Vibes and get a taste of edible art at WHISK in a 4-course preview to the art-inspired menu featuring creatively plated dishes and expressive wine-pairings by Bibi Graetz from Tuscany.

Date: 10 March (Thur), 7pm – 9pm
Venue: 5/F, The Mira Hong Kong, Vibes & WHISK
Online Tickets:
HK$198 net with 2 artsy Absolut Electrik cocktails at Vibes
HK$788 net with 1 artsy Absolut Electrik cocktail at Vibes and a 4-course art-inspired menu with 2 glasses of wine at WHISK
Entry: HK$118 net with 1 Absolut Electrik cocktail at Vibes (door price)

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Young Hare
Absolut Electrik Vodka, Carrot, Genmaicha, Nectar, Citrus

36 Views of Mount Fuji
Absolut Electrik Vodka, Strawberry Saccharum, Citrus, Chocolate, Spice, Sugar

I Love Mona Lisa
Absolut Electrik Vodka, Matcha, White Guava, Nissin, Verjus

Feel Electric
Absolut Electrik Vodka, Chrysanthemum, Citrus Maxima, Curcuma

HK$118 per cocktail
Price is subject to 10% service charge.

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Vibes x Absolut Electrik Art Bar is available from 10 to 26 Mar, 7pm till late.
Art-inspired cocktails at Vibes: I Love Mona Lisa, 36 Views of Mount Fuji and Young Hare (left to right)

Absolut Art Bar will pop up at Vibes for the second season

Art-inspired menu at WHISK: A Difference that Makes a Difference

Art-inspired menu at WHISK: Five Nights

Iconic Italian winemaker and artist Bibi Graetz

About Bibi Graetz
Bibi Graetz uses only indigenous grapes including the white varietal, Ansonica, from the island of Giglio, off the Tuscan coast. Experimenting with high-density plantings, a type of cultivation that dates back to traditional Tuscan practice, vines planted in this fashion are very labor-intensive, as all work is done by hand and nothing but natural fertilizers are used to support the soil composition. Bibi’s original wines with artistic labels and whimsical names, such as “Testamatta,” or “crazy head” have earned him high marks among wine lovers around the world. In 2003, Testamatta was awarded Best Red Wine at the Bordeaux Vinexpo. Since then he has risen from artisan to cult winemaker and is considered one of Italy’s most ingenious and original winemakers.
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.

About Vibes
Electrifying open-air bar lounge hidden in the fifth floor of the chic design hotel doubles up as a lush outdoor space to unwind in style or dance away the night. Lotus-shaped open fires, running waterways and private cabanas create an exclusive haven in the city. One of the six concepts of The Mira Hong Kong, Vibes offers unique treasure of liquid delights, authentic fruit shisha served by an Egyptian shisha master, signatures cocktails and delectable snacks that are perfect for sharing. Every Thursday is Arabic Night with a belly dancer and live DJ playing laid-back Arabic tunes.

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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High-resolution images can be downloaded at: [http://we.tl/jt6hWhFOHb](http://we.tl/jt6hWhFOHb)

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