



Press Release
For Immediate Release

More Award-winning Japanese Guest Chefs to Appear at WHISK and Cuisine Cuisine at The Mira Hong Kong

22 February 2019, Hong Kong: Earlier this February, ingredient-driven Western restaurant of The Mira Hong Kong, WHISK, has just hosted a two-night pop-up with a Japanese Guest Chef Junichi Nakamine, the owner of an eight-seater One MICHELIN Star gem La Kanro in Osaka, and it is getting ready for another culinary star appearance from Japan's food capital city – talented Chef Michihiro Haruta of Tokyo's CRONY (One MICHELIN Star) coming up on May 3 & 4.

Meanwhile in **April**, Michelin-recommended contemporary Cantonese outpost of the hotel will host a **4-hands dinner with a Japanese Guest Chef Taku Tabuchi** of Tokyo's one to watch by Asia's 50 Best, S'accapau, serving conceptual modern Italian influenced by Japanese ingredients side by side accomplished Chef Edwin Tang of **Cuisine Cuisine at The Mira**.

Charming Japanese Chef Taku Tabuchi fluent both in Italian language and modern Italian cuisine gets inspired by seasons and - having fond memories of his time spent in Sicily from the days he has been mastering his skills in Italy for 6 years before running his own restaurant in Germany - always tries to include at least one of the ingredients from the southern-most island of Italy, bringing flavors of the Mediterranean sea into his creative dishes.

At the jade-green designer interiors of Cuisine Cuisine restaurant, Chef Edwin Tang and Chef Taku Tabuchi will serve an **8-course dinner menu** showcasing delicate seafood, Japanese meats and regional ingredients from Italy prepared in Chinese and modern Italian way. Among 4 courses cooked by the Japanese guest chef is a plate of freshly made *Chinese Black Garlic Tagliolini with Shellfish and Bottarga* while *Piadina with Lobster, Burrata and Crab Butter Mayo* brings in popular griddled flatbread of the Emilia-Romagna region. Chef Edwin Tang will interlace the menu with contemporary Cantonese specials including *Deep-fried Scallop stuffed with Pear, Foie Gras and Shrimp Paste* and classics such as *Double-boiled Conch and Fish Maw Soup with Cordyceps in Whole Coconut*. His nod towards Japan is a *Steamed Mandarin Fish with Kurobuta Pork and Yellow Bean Paste* while both Chefs will co-create the main course of *Wagyu Duo* juxtaposing Australian braised beef cheek cooked the Chinese way with Miyazaki Wagyu prepared by Chef Taku Tabuchi.

The menu available on **2 nights of 26 & 27 April only**, from 6pm – 10:30pm, is priced at **HK\$1,280 for 8 courses** (subject to a 10% service charge and Chinese Tea) with wine pairings to match at an extra charge.

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Over at **WHISK**, where cooking lets the refined ingredients shine, on **two nights in May** Hong Kong's gourmards will be able to sample innovative cuisine with a truly global twist by a **Japanese Guest Chef Michihiro Haruta** who served as a chef of Tokyo's TIRPSE, a modern French restaurant that took over the space of revered Quintessence and won its first Michelin Star just within 2 months after the opening in 2013. Curious of the world, the creative force behind Tokyo's Crony bags plenty of enviable experience at world-famed restaurants including Ledoyen (Paris), Quintessence (Tokyo), Maaemo (Oslo), and Saison (San Francisco) - **all 3 Star Michelin establishments** – so a dining experience taken to another level is to be expected from an up-and-coming chef with reliable skills honed around the world.

Typical menus at Crony start with Scandinavian style appetizers served in sequence, a play on textures and flavors, while perfectly balanced mains follow modern French techniques interrupted by a serving of aromatic, crispy and chewy sourdough from San Francisco.

Crony's talented **Chef Haruta will appear at WHISK on 3 & 4 May**, from 6:30pm – 10pm, serving a **6-course menu priced at HK\$1,488** per person (subject to a 10% service charge).

About S'accapau

A space for enjoying the present moment and local ingredients, S'accapau spruced from the cuisines and the cultural backgrounds of Japan and Italy with a global perspective. Its culinary creations are crafted with a range of techniques by a masterful chef whose skills were acquired through overseas experience and whose creations are accompanied by wines carefully selected by acclaimed sommeliers.

Ever-curious and creative Chef Taku studied Italian cuisine in Osaka for five years before he ventured to Italy to train in restaurants around the country for six seasons. At the age of 30 he opened an Italian restaurant, I Vigneri, in Germany's port city Hamburg, soon complemented by a cafe selling produce from all over Italy. After 15 years of absence he returned to his hometown Tokyo in 2016 to launch the S'accapau - the place where he can express the global perspective that he cultivated through his travels. <http://saccapau.jp/en/>

About CRONY

Opened in December 2016 in Tokyo's Nishiiazabu by four founding members including Mr. Ozawa – the former long-time manager of a 3 Star MICHELIN restaurant "Quintessence" - Crony is a convivial restaurant with a meaning of "a close, trusted friend" at the core of its philosophy. The sleek dining space filled with custom-made Nordic style furniture, wall-paper and lighting features an open kitchen with a counter as well as a private room creating elegant, warm interior. Serving creative cuisine rooted in modern French fare skillfully infused with Nordic aesthetics and flavors familiar from the West Coast of the USA, Crony stands out from the crowd of French-influenced restaurants in Tokyo. <http://www.fft-crony.jp/>

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 awarded with "Award of Excellence 2015 - 2018" by *Wine Spectator*. The menus rotate with seasons and are served in a modern setting and relaxed atmosphere of the main restaurant and private dining rooms. Located at 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. The latest addition to the restaurant is its convivial wine lounge, decanter at WHISK, where a choice of nearly 20 wines by the glass is offered along with creative small plates from WHISK's Kitchen.

5/F, The Mira Hong Kong, Mira Place, 118 - 130 Nathan Road, Tsim Sha Tsui, Kowloon
Booking Enquiries: +852 2315 5999 or dining@themirahotel.com and online www.themirahotel.com

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 300 wines – recognized with

prestigious “Best of Award of Excellence 2015 – 2018” 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 modern interiors masterminded by Miami-based interior design prodigy Charles Allem of CAD Int'l boutique studio.

3/F, The Mira Hong Kong, Mira Place, 118 - 130 Nathan Road, Tsim Sha Tsui, Kowloon
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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™. www.themirahotel.com



Chef Taku Tabuchi at S'accapau focal point – sleek and minimalistic bar seen through a neon lit window front



A sample of culinary flair by Chef Taku Tabuchi (dish not part of the menu)



Chef Taku Tabuchi is fluent in modern Italian cuisine and Italian language



Accomplished Chef de Cuisine Edwin Tang of Cuisine Cuisine at The Mira



Elegant yet warm and inviting CRONY in Tokyo's Nishiiazabu serves modern French cuisine with Nordic touches



Young Chef Michihiro Haruta mastered his skills in a number of top-notch restaurants around the world



*Mushrooms by Chef Haruta
(dish not part of the menu)*



*Frozen Yogurt by Chef Haruta
(dish not part of the menu)*

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Hi-res images available for download at: http://bit.ly/GUESTCHEFS_TMHK_PRESS

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