



Press Release
For Immediate Release

WHISK Invites a Japanese Owner Chef Junichi Nakamine of One Michelin Star La Kanro

9 January 2019, Hong Kong: Ingredient-driven Western restaurant of The Mira Hong Kong, WHISK, which serves dishes prepared with an eclectic choice of premium and often hard to find Japanese ingredients, will host a two-nights only pop-up on **22 & 23 February** with a Japanese Guest Chef Junichi Nakamine who owns a One Michelin Star gem La Kanro in the foodie metropolis of Osaka.

Having honed his skills at 3 Michelin Star strongholds in Paris including **L'Astrance** (consistently on the World's 50 Best list), as well as The Market of **Jean-Georges Vongerichten**, Chef Junichi Nakamine excels in modern French cuisine served with Asian flair. "The Chef is always trying to think up flavours that people won't fire of," say the MICHELIN GUIDE (KANSAI) experts of Chef Nakamine, having awarded the newcomer with **One Michelin Star** for the first time in 2017.

Seasonality reigns at La Kanro as one could expect from any reputable Japanese Chef: in the spring, the signature dish is a lobster spring roll garnished with flowers; in autumn, it is cold tournedos Rossini. Playfully fusing contemporary French cooking techniques and Japan's seasonal ingredients Chef Nakamine keeps the use of oil and salt to an absolute minimum, adding a touch of sourness or bitterness with delicate vinegars and carefully picked herbs to bring balance to the dishes served in small plates as part of ever-changing and always innovative tasting menus.

At WHISK, on two exciting nights of refined culinary encounters, Chef Nakamine will present an **8-course menu** featuring sublime combinations of ingredients and flavors such as White Asparagus with 3 Colors of Couscous, Steamed Grouper with Chorizo Soup, Beef and Black Olive with Oyster Rice and Flower Chip. The menu is further paired with creative and bold wine picks from the Old World by Enoteca, a destination for wine lovers in Hong Kong.

Guest Chef Junichi Nakamine will showcase his Michelin-starred cuisine at WHISK exclusively on February 22 & 23, at dinner from 6:30pm – 10pm, available at HK\$1,280 for 8 courses with 7 glasses of wine pairing.

DINNER MENU BY GUEST CHEF JUNICHI NAKAMINE

Amuse

Potato

Alma Cru Cuvee Brut Bellavista Franciacorta NV (Italy)

Couscous

White Asparagus

Domaine De Terres Blanches Sancerre 2016 (France)

Flan

Shrimp, Green Curry
Wittmann Rheinhessen Estate Riesling Trocken 2016 (Germany)

Fish
Chorizo
Capannelle Rosato 2014 (Italy)

Sandwich
Pigeon
Domaine Roux Pere Et Fils Saint Aubin 1er Cru Les Perrieres 2016 (France)

Beef
Black Olive, Oyster
Chateau Cap d'Or Saint Geotges St. Emilion 2014 (France)

Pudding
Pistachio, Coffee
La Spinetta Mosacto d'Asti Bricco Quaglia 2017 (Italy)

Strawberry
Mascarpone, Macadamia Nuts

All prices are subject to 10% service charge.

About La Kanro

Hidden behind a heavy wood door, tucked away in a quiet alley east of Tenmangū Shrine in the trendy Kita-ku district, La Kanro (ラ・カンロ) is a dark-hued, ambient and perfectly harmonised restaurant. This relatively new addition to Osaka's ravenous dining scene offers 8 intimate counter seats only which allows for direct interaction of the Chef with the Guests. Presentation is key and the dining experience additionally stands out from the crowd thanks to eye-pleasing details. Case in point: all the cutlery and tableware is handmade by up and coming Japanese artists. www.lakanro.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 2015-8" 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.

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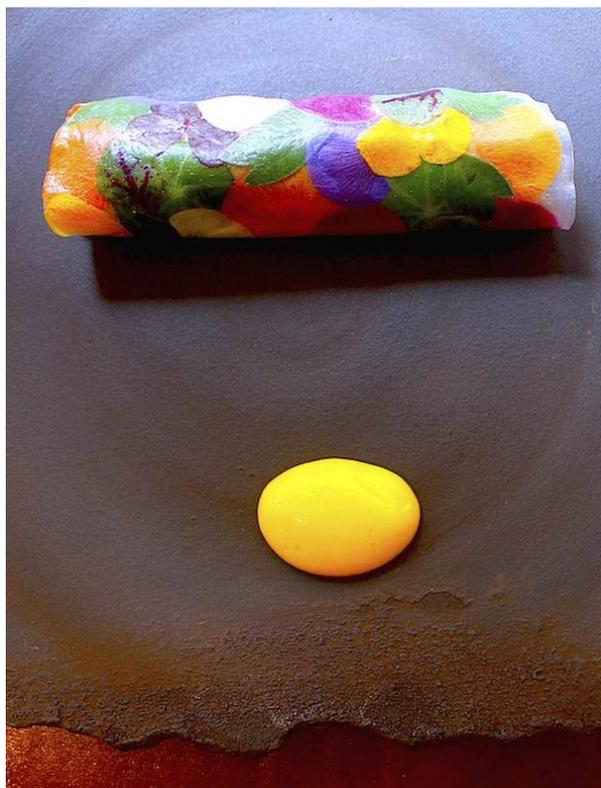
About The Mira Hong Kong

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 Junichi Nakamine is the owner chef of One Michelin Star 8-seater restaurant in Osaka



Lobster spring roll with edible flowers is one of the eye-catching seasonal signature dishes by Chef Nakamine



Creative explorations of modern French cuisine by Chef Nakamine at La Kanro



Creative explorations of modern French cuisine by Chef Nakamine at La Kanro

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

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