

## Press Release

*For Immediate Release*

### **La Truffière Burgundy Wine Dinner with Robert Comte at WHISK**

4 June 2013, Hong Kong – On a Thursday evening, 20 June 2013, Michelin-recommended restaurant WHISK, where inventive cuisine is paired with world-class wines at most affordable prices, presents a 6-course dining sensation by Chef Bjoern Alexander combined with the much celebrated **La Truffière by Robert Comte** Burgundy wines from France showcasing five spectacular Premier Cru and one Grand Cru label.

**Robert Comte**, the winemaker and owner, will guide the journey through the fascinating terroir of famed Appellations like Saint-Aubin, Meursault, Corton-Charlemagne, Santenay, Gevrey-Chambertin and Chassagne-Montrachet where astonishing wines, such as rich and refined *Quintessence de Corton Charlemagne Grand Cru 2009* coming from a rigorous double hand selection, are born. *La Truffière Chassagne-Montrachet 1er Cru “La Maltroye” 2009* is the surprise of the dinner – a rare wine representing amazing value for money.

The 6-course dinner set menu elegantly paired with 6 wines is priced at HK\$1,180 +10% service charge per person, including welcome aperitif with the winemaker.

Langoustine	Orange, Anise & Saffron <i>La Truffière Saint Aubin 1<sup>er</sup> Cru “En Remilly” 2009</i>
Ocean	Scallop, Clam, Broccoli & Seaweeds <i>La Truffière Meursault 1<sup>er</sup> Cru “Les Charmes-Dessus” 2009</i>
Codfish	Foie Gras, Sour Onions & Baked Apple <i>La Truffière Quintessence de Corton Charlemagne Grand Cru 2009</i>
Escargot	Parsley, Mushrooms & Pink pepper <i>La Truffière Santenay 1<sup>er</sup> Cru “La Comme” 2009</i>
Mieral Pigeon	Cranberry, Beetroot & Wasabi <i>La Truffière Gevrey-Chambertin 1<sup>er</sup> Cru “Les Cazetiers” 2008</i>
Black Truffle	Dark Chocolate, Whisky & Salty Honey <i>La Truffière Chassagne-Montrachet 1<sup>er</sup> Cru “La Maltroye” 2009</i>

As seats are limited, reservations are essential. Please call 2315 5999 or book online at [www.themirahotel.com](http://www.themirahotel.com)

#### **About Robert Comte and La Truffière**

Burgundy wines have always been the passion of Robert Comte. He has been in this winemaking adventure with all his soul and heart for more than 30 years. He is an owner, grower-winemaker and produces his wines at Puligny-Montrachet and at Chambolle-Musigny, Cote d'Or, Burgundy, France. His domaine, *La Truffière*, produces among the most prestigious wines of Burgundy like: Puligny-

Montrachet, Meursault, Corton-Charlemagne, Pommard, Volnay, Gevrey-Chambertin, Chambolle-Musigny and of course Vosne-Romanée. La Truffière is a style, “savoir-faire”, an “esprit-du-vin”, an elegance achieved in years. It is a privilege by Robert Comte. The birth of the “Domaine de La Truffière” is the result of an extension of “Domaine Henri Clerc”, recognised as a benchmark by all the experts in Burgundy.

### **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 live DJ.

### **About The Mira Hong Kong**

The Mira Hong Kong is a smoke-free, design hotel with a total of 492 boldly accented guest rooms, including a collection of 56 suites and meticulously designed specialty suites. Centrally located in Tsimshatsui, the heart of Hong Kong’s commercial, shopping, dining and entertainment district and a close walk to the local underground, railway stations and the Star Ferry, the city’s only Design Hotels member, easily connects to all parts of the vibrant metropolis.

*The Mira Hong Kong is a member of Design Hotels™, HIP Hotels, Tablet Hotels, Kiwi Collection, Minimo Hotels and The Chic Collection.*

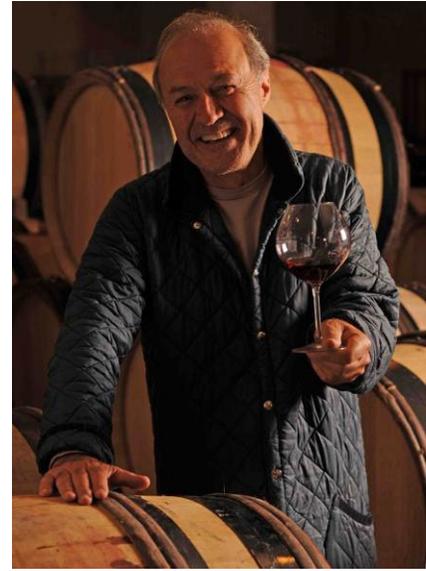
[www.themirahotel.com](http://www.themirahotel.com)



***Avant-garde contemporary European cuisine of top flights paired with “first growth” Burgundy wines  
Langoustine, Orange, Anise & Saffron (left) and Escargot, Parsley, Mushrooms & Pink pepper (right)***



*Ideal for romantic evenings, gatherings with friends, and wine dinners WHISK now offers even more ambient setting within its chic interiors*



*Robert Comte will share the story behind some of the most desirable Burgundy wines – a selection of five 1er Cru wines and one Grand Cru label*

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Please [click here](#) for the WHISK La Truffière Wine Dinner Menu.  
Please [click here](#) for press images enclosed.

For media enquiries, or images, please contact:

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