



Press Release  
For Immediate Release

## Michelin-starred Guest Chef David Tamburini of Bangkok's La Scala Returns to WHISK

Seasonal Modern Italian Fine Dining Menu Available on 2 Nights Only

9 October 2019, Hong Kong: Right on the heels of the 10<sup>th</sup> Anniversary 4 Hands Menu hosting Guest Chefs from Taiwan and Thailand, WHISK is about to welcome back a modern Italian fine dining prodigy, **One Michelin Star Chef David Tamburini** who on a day-to-day basis orchestrates culinary spectacles at the refined interiors of Bangkok's institution - La Scala - the world-famous Milan opera-inspired restaurant hidden within the manicured grounds of The Sukhothai Hotel. Taking cues from nature and her subtle suggestions, Tuscany-born Chef will showcase his **signature specials served in 6 acts** putting bountiful regional Italian produce into the spotlight on **November 8 & 9, 2019** at dinner.

The Sukhothai Bangkok's flagship restaurant inspired with the *La Scala* Opera Theatre in Milan is "The Great Theatre for Marvelous Moments" where dining is a full sensory experience of cuisine, design, glamour and service with the talented chef taking a leading act at the wide open kitchen.

Chef Tamburini's "all-new, yet legendary" dishes to be showcased at WHISK are a **colorful expression of autumn** through each and every plate where earthy produce mingles with late harvest fruit and regional ingredients from all over Italy. The menu starts with a medley of beloved kales including Tuscany's favored *Cavolo Nero*, wittily deep fried to resemble seaweed, which serve as a cold season, vegetal backdrop to pan-seared Hokkaido scallop.

Duck breast and yellow pumpkin salad with red spinach is a true invitation to late autumn combining in-house cured for 1 month tender fowl thinly sliced as if parma ham with delicate shavings of sweet pumpkin arranged as "flowers" and zesty tang from the pomegranate which adds freshness to the dish.

Sicily remains close to Chef Tamburini's heart as seen in his signature take on classic Sicilian pasta which takes one on a culinary journey. Instead of being covered with toasted breadcrumbs as if cheese, his original spaghettini is made of toasted breadcrumbs and semolina, reminding of Japanese soba in texture, yet served with bits of sardines, pine nuts and raisins in an authentic Sicilian way.

Minimalism reigns supreme in the brined than oven-baked cod glazed with thick and aromatic sauce of char-grilled capsicum and spicy Nduja, or peppery Italian salami from Calabria, which comes with a side of black chickpeas from Spinazzola, simply seasoned with strong Tuscan olive oil, salt and pepper.

Intense in flavor char-grilled Kagoshima wagyu beef may be one of the exceptional exceptions of ingredients sourced from outside of Italy. Chef David brings in one of his favorite ingredients, grilled eggplant, turned into a rich and smoky *demi glace* sauce, to dress the meat combined with sun-kissed oven baked tomatoes from the south of Italy.

In the sweet finale, Chef Tamburini marries the Italian love for classic flavors of coffee, vanilla, chocolate and gelato. A sweet, yet uplifting and rewarding ending to the symphony of flavors comes with a

surprising twist where coffee beans imitating chocolates are filled with ice cream coated with light and aromatic espuma infused with coffee.

**Guest Chef David Tamburini will appear at WHISK exclusively on 2 nights on November 8 & 9, with his signature menu available from 6:30pm – 10pm.**

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## **“NATURALLY” DINNER MENU BY GUEST CHEF DAVID TAMBURINI**

### ***What Season Suggests...***

CAPASANTA E CAVOLI

#### **Pan seared Hokkaido scallop**

kales from green to black

*Corte Giara Prosecco Millesimato 2018*

ANATRA DA “SERBO”

#### **In house cured duck breast, yellow pumpkin salad**

pomegranate vinaigrette, red spinach

*Contratto For England Rose Pas Dose 2011*

SPAGHETTINI DI MOLLICA ALLA MODA SICILIANA

#### **Toasted breadcrumb spaghetti**

sardine Sicilian way, pine nuts and raisin

*Poggio Al Tesoro Solosole 2016*

MERLUZZO AUSTRALE LACCATO AI PEPERONI DI SENISE, CECI NERI ALL’OLIO TOSCANO

#### **Patagonian cod, char grilled capsicum and spicy Nduja glaze**

Spinazzola black chickpea salad

*Capannelle Solare 2011*

TAGLIO DI MANZO GIAPPONESE, FONDO DI MELANZANE, POMODORI INFORNATI

#### **Roasted Kagoshima wagyu beef**

eggplant “demi glace”, baked tomatoes from the south of Italy

*La Spinetta Barbaresco Bordini 2014*

AFFOGATO AL CAFFE

#### **Tahiti vanilla ice cream in dark chocolate shell**

white coffee bean foam

*Allegrini Giovanni Recioto Della Valpolicella 2011*

HK\$998 for 6 courses

Add HK\$388 for 6 glasses of Italian wine pairing

*All prices are subject to 10% service charge.*

### **About Chef David Tamburini**

Prior to joining The Sukhothai Bangkok, Chef David has been awarded twice with one Michelin star when he was the Executive Chef at Ristorante La Gazza Ladra di Palazzo Failla Hotel (2013-2015) and at Ristorante Casa Grugno (2011-2013) in Sicilia, Italy. His increasing interest in Asia led him first to Hong Kong where he was hired as the Executive Chef at the renowned Giando Italian Restaurant and Bar in 2015. Spearheading the Italian fine dining outpost of The Sukhothai Bangkok since summer 2016, Chef Tamburini has been making the waves on the culinary scene, most recently hosting a gourmet event of the season with no else than super-chef Umberto Bombana. Born in Vinci, Tuscany, Chef Tamburini honed his skills following his passionate love for food and among most influential encounters and episodes of his early career he lists experiences with Chef Pietro Leemann of Joia restaurant in Milan and Chef Paolo Lopriore at Il Canto della Certosa di Maggiano – a Relais & Chateaux property in Siena.

### **About La Scala**

Since 2002 La Scala has been serving classic Italian cuisine to food connoisseurs in a setting of innovative interior design. The first in Bangkok to introduce internationally-acclaimed guest chefs to local gourmands, La Scala was second home to a long list of Michelin and celebrity chefs featured in the Sukhothai's signature series "The Art of Dining". The restaurant has since served 220,000 guests from around the world in its 15 years of operation. Following an extensive 6-month renovation and reopened in November 2017, the all new La Scala marks its return as the award-winning restaurant to the center stage in Bangkok's culinary scene, boasting artful interiors of contrasting hues and textures and an open cooking theatre delivering memorable moments.

### **About The Sukhothai Bangkok**

Nestled in the heart of Bangkok's business district, The Sukhothai Bangkok offers regal escapism and modern indulgences. Named after the first capital of Siam Kingdom and influenced by the period considered the country's "golden age" for architecture and art, this celebrated urban retreat boasts spacious courtyards and symmetrical low-lying buildings entwined with tropical vegetation.

### **About WHISK**

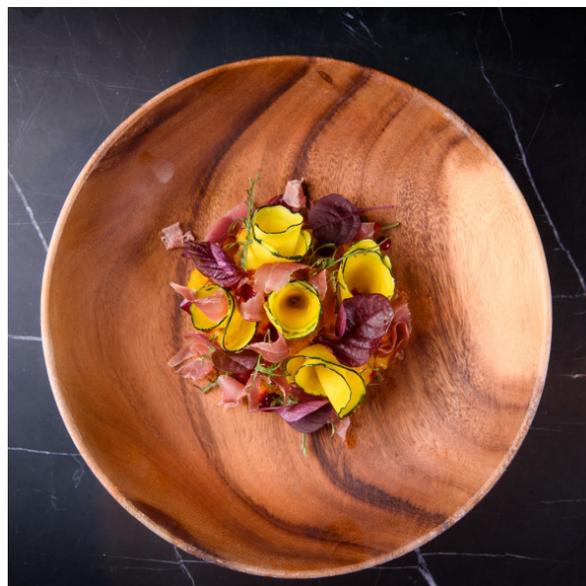
Michelin-recommended WHISK is an ingredient focused, contemporary Western restaurant in the heart of Tsim Sha Tsui offering simple, exciting and fresh, seasonal cuisine revolving around quality meats, fish and eclectic wines awarded with "Best of Award of Excellence 2019" by *Wine Spectator*. The menus 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.

### **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](http://www.themirahotel.com)



***Guest Chef David Tamburini has been awarded with One Michelin Star twice while honing his skills in Italy***



***Autumn Dish by Chef David Tamburini  
In-house Cured Duck & Yellow Pumpkin Salad***



***Modern, stylish, yet timeless just like the famed opera house of Milan, La Scala promises an unforgettable dining experience***



***Autumn Dish by Chef David Tamburini  
Toasted Breadcrumb Spaghettini***

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Hi-res images available for download at: [http://bit.ly/DavidTamburini\\_WHISK\\_PRESS](http://bit.ly/DavidTamburini_WHISK_PRESS)

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