

Press Release  
For Immediate Release

## New Omakase Sunday Brunch at WHISK with Unlimited Fresh Oysters & Al Fresco Setting

15 January 2020, Hong Kong: To mark a new decade with new beginnings, WHISK has just unveiled its brand new Sunday brunch concept replacing its popular all-you-can-eat gourmet spread, launching from the **first weekend of February 2020**. In a laid-back setting of designer interiors, ever-creative Chef Oliver Li dishes out a trustworthy **5-course set menu** of innovative French fare infused with Japanese ingredients which – for a true celebration of the weekend – can be topped up with **unlimited freshly shucked French oysters** and **all-you-can-eat sweets** from the secret cheese and desserts room, and optionally be paired with **free-flowing wines for 3 hours** at an excellent bang for the buck.

Changing seasonally according to the best produce available sourced from trusted growers in Japan and beyond the **ever-changing menu** features satisfying plates such as refreshing **Hamachi sashimi** with dill oil, pomelo and edible flowers; beautifully marbled char-grilled **Ozaki wagyu beef** from Miyazaki with burnt carrots and shishito; and a picture-perfect combination of umami-laden **Japanese uni**, lobster jelly, abalone and kegani with shiso flowers served chilled on a lotus leaf. Each course offers a choice between 2 dishes, such as eel or duck, or French beef or Japanese Agu pork, each prepared in original way according to the Chef's inspiration.

For those with sweet cravings and insatiable appetites, more than a **dozen desserts including a selection of European cheese** await locked up in a secret room with freshly baked pastries, cakes and chocolate creations rotating regularly best enjoyed with house sparkling wine at the spacious and leafy al fresco terrace as the perfect finale to a Sunday celebration that satisfies the gourmet pleasure-seeking nature of local and international foodies.

The new omakase Sunday brunch at WHISK is available from 2 February 2020, from 12 noon until 3pm **from HK\$498 per person** for a 5-course set menu. All-you-can-eat oysters & unlimited desserts come with an additional HK\$120 while HK\$170 extra gets you all-you-can-eat oysters & unlimited desserts plus free-flowing wines & soft drinks.

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

### **About WHISK**

WHISK is an innovative French-Japanese restaurant in the heart of Tsim Sha Tsui which specializes in ingredient-driven dishes created with premium produce from around the world. Expert French cooking techniques infused with hand-selected Japanese ingredients are whisked into mouth-watering Omakase menus inspired by seasons and offered next to thoughtfully curated a la carte dishes. The food selection can be paired with eclectic wine list most recently awarded with "Best of Award of Excellence 2019" by *Wine Spectator*. Modern setting and relaxed atmosphere of the main restaurant and private dining rooms located on the fifth floor of The Mira Hong Kong are complemented by a spacious lounge, Vibes, hidden in the green courtyard which serves as al fresco setting for WHISK's lauded Sunday brunch.

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](mailto:dining@themirahotel.com) or [www.themirahotel.com/whisk/](http://www.themirahotel.com/whisk/)

## About The Mira Hong Kong

The Mira Hong Kong is a smoke-free, design-driven urban retreat 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)



**WHISK Omakase Sunday Brunch**



**WHISK Omakase Sunday Brunch - Hamachi**



**WHISK Omakase Sunday Brunch - Wagyu**



**WHISK Omakase Sunday Brunch – Uni, Abalone, Lobster Jelly**



**Open-air lounge bar Vibes adjoining WHISK offers the perfect setting for a laid-back Sunday Brunch chill-out**



**Designer interiors of WHISK overlooking greenery of al fresco lounge Vibes**

- ends -

Hi-res images available for download at: [http://bit.ly/WHISK\\_omakase\\_brunch\\_2020\\_PRESS](http://bit.ly/WHISK_omakase_brunch_2020_PRESS)

For media enquiries or additional images, please contact:

### Agnes Ma

Director of Communications | The Mira Hong Kong  
Tel +852 2315 5574  
[agnes.ma@miramar-group.com](mailto:agnes.ma@miramar-group.com)

### Jakub Lewandowski

Public Relations Manager | The Mira Hong Kong  
Tel +852 2315 5181  
[jakub@themirahotel.com](mailto:jakub@themirahotel.com)