Press Release
For Immediate Release

Street Art Meets Edible Art at WHISK with Pop-artsy Cocktails Returning to Vibes

1 March 2019, Hong Kong: Celebrating Art Month returning to Hong Kong with the most awaited contemporary art shows of the season, the art-inspired menu by Chef Oliver Li at ingredient-driven restaurant WHISK reflects upon street art of a UK born, HK based visual artist SZABOTAGE whose pop-up exhibition “Reflections” will be presented at the restaurant’s wine lounge from 28 March till 22 April. Prior to the launch of the 6-course menu infused with not just street art aesthetics but also popular urban culture flavors, the accomplished artist will also transform elements of the dining space such as the mezzanine glass wall with his signature Koi jumping above an outline of Hong Kong’s dense cityscape.

WHISK’s Chef de Cuisine Oliver Li dived deep into the world of contemporary art in search of inspirations for his culinary creations compiled into a 6-course degustation menu titled “The Gallery of a Hong Kong Chef” paying homage to iconic pop-art, omnipresent street art and even cinematography classics. Within it, highly conceptual dishes such as Szabotage’s “Koi-D Black/Purple” graffiti-influenced grouper tinted with seasonal, local veggies entwine with East-meets-West gourmet interpretations of modern era cultural cross-overs translated into Asian take on a burger in crispy nori sheet wrapped soft Chinese-style bun hiding Japanese Wagyu beef.

To pair with the dining experience, the restaurant turns into a temporary exhibition space where Szabotage will present his “Reflections” for which - looking back at his prolific output as a visual artist - he has selected some of his most eye-catching and thought-provoking works deployed on various media around the city: from deteriorating walls of swanky Soho streets depicting his signature Koi fish to his “Can Can” collection in which deconstructed aerosol metal cans were mindfully used as canvas of his works created with preferred choice of spray paint, stencil and graffiti markers in an attempt to create further awareness of environmental sustainability issues.

Bringing a bright, bold and artfully intoxicating final touch to the experience are 4 colorful pop-artsy cocktails named after attention grabbing captions such as POP, WOW, SUPERB and YEAH, served at the adjacent open-air lounge bar Vibes. Perfect for pre-dinner conversations or after gallery hopping late night chill-out in spacious cabanas surrounded by lush bamboo groves and running waterways, each tipple created by talented mixologists packs a punch of flavors and offers visual stimulation to senses.

“The Gallery of a Hong Kong Chef” degustation menu by Chef Oliver Li will be available from 29 March until 27 April, Monday to Saturday, at dinner from 6:30pm – 10pm, at HK$890 for 6 courses.

Pop-up art exhibition “Reflections” by Szabotage will be on display at Decanter at WHISK (5/F, The Mira Hong Kong) from 28 March until 22 April.

Pop-artsy cocktails at Vibes are available from 29 Mar – 21 Apr at HK$128 each, and HK$88 each during Happy Hours from 6pm – 9pm.

All prices are subject to 10% service charge.
“The Gallery of a Hong Kong Chef” Degustation Menu

“CHEF SAID THE CANNED CORN HAS EXPIRED”
Chargrilled Sweet Baby Corn, Marmite, Honey Sauce, Caramelised Walnuts

For those raised on Wong Kar-Wai’s movies, the quote from “Chungking Express” about 30 cans of pineapple about to expire on 1st May 1994 does not need an introduction. Neither does the iconic “32 Campbell’s Soup Cans” by Andy Warhol. Just like love that also has an expiry date, according to the prolific HK director, this dish is best enjoyed served hot – “it’s sticky but tasty”.

“BAAU1”
East Meats West in Kagoshima

A soft, sweetly Chinese bun wrapped in dark nori sheet for contrast and served like an American food truck take-away burger, yet filled with premium Japanese Wagyu beef, culinary cultures clash artfully in this striking dish.

“HOT YUANYANG”
Quail & Pigeon in Bird’s Bouillon

Inspired with a Chinese proverb loosely translated as “Two Mandarin ducks playing in water”, Yuanyang, or Mandarin ducks, are a symbol of affection and fidelity, as they are believed to make lifelong, perfect pairs. Also a HK-style blend of coffee and milk tea – a fuel for many creative talents – this dish is served in a classic cha chaan teng tea cup.
“KOI-D BLACK/PURPLE”
*Grouper Fish, Local Seasonal Veggies*

Inspired with the colourful mixed media spray paint graffiti artwork by the UK-born visual artist who found his second home in Hong Kong, this plate offers delicate and much loved fish dominating Cantonese cuisine served with an expressive, edible splash.

“SIU LO MEI”
*Pork + Chicken + Duck*

Nothing pairs with street art like the street food! A classic combo of 3 types of roasted meats in a rice bowl, this dish pays homage to the vibrant street food culture of Hong Kong’s that is thriving on modernity while remaining deeply rooted in its tradition. Different day, different cuts...

“DOCTOR’S PRESCRIPTION”
*Ice Cream, Herbal Syrup, Haw Flakes*

“Sweet” (甜), the greatest medicine for your soul. A dessert bringing back childhood memories garnished with unmistakeable sweet & sour hawthorn flakes, believed to lower your blood pressure, served with an old-school parcel of string and paper that can be spotted in many TCM herbal shops dotting the streets of urban Hong Kong.
Pop-artsy Cocktails at Vibes

**Pop!!!**

**Medium:** Frangelico Liqueur, Cartron Vanilla Liqueur, Cartron Cacao White Liqueur, Boiron Blueberry Puree, Black Bamboo Powder, Cream + White Chocolate Topping  
**Method:** Shake & Strain  
**Canvas:** Pocket Glass Flask

**Superb!!!**

**Medium:** Gosling Dark Rum, Boiron Guava Puree, Fresh Lemon Juice, Pineapple Juice, Sugar Syrup + Guava Fruit Slices & Orchid Flower (served with mini donut)  
**Method:** Shake & Strain  
**Canvas:** Rock Glass

**Wow!!!**

**Medium:** Hendricks Gin, Mango and Passion Puree, Pineapple Juice, Cucumber Syrup, Fresh Lemon Juice + Slice of Cucumber  
**Method:** Shake & Strain  
**Canvas:** Sherry Glass

**Yeah!!!**

**Medium:** Pineapple Infused Absolut Vodka, Pineapple Juice, Sugar Syrup, Q Grapefruit Soda + Fresh Fruit Slices & Berries, Mint Sprig  
**Method:** Build  
**Canvas:** Glass Jar
About Szabotage

Szabotage (UK) is a visual artist, street artist and designer, who has become a prominent figure on the local Hong Kong art scene since his arrival in Asia five years ago. Inspired by Hong Kong's iconic style of urban architecture and emotive streetscapes, his pieces incorporate bright neon colours mixed with popular culture references. Through his artwork, he explores themes of personal freedom with a humorous play on words. Testament to his talent and popularity, the artist’s credits include a sold out exhibition in London, two successful solo shows and numerous group shows in Hong Kong. Szabotage originals have also been exhibited at the Asia Contemporary Art Show and the Affordable Art Fair in Hong Kong. Szabotage has painted for the HKWalls street art festival and was a finalist in the global phenomenon 'Secret Walls,' where he became notorious for his old-school graffiti style and onstage antics. These antics debuted on the TEDx stage in 2017 with his talk ‘Resilience is the Ultimate High'.
www.szabotage.com.hk

About Art Supermarket

Art is not just for people to appreciate from afar, but also to bring into their lives, to own. Art Supermarket is an unconventional art gallery with the ambition to bring excellent and original art into our daily lives. The gallery showcases a wide range of art works by emerging Asian and Western contemporary artists, and is known to be a forward-looking contributor to the Hong Kong scene. The gallery was founded in 2011 by its current director Michael Manzardo, and is located in the heart of Hong Kong’s Central district. Art Supermarket – Art for All. www.artsupermarketasia.com

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.

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

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
“Don’t Be Koi” © SZABOTAGE

Szabotage unleashing his creativity with graffiti markers on canvas

Art Supermarket located in Central on Hong Kong Island brings Art for All

Szabotage will transform the dining space at WHISK with his recognizable graffiti-style Koi

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