

Press Release  
For Immediate Release

## Aged is the New Fresh at WHISK! Chef Oliver Li Launches New Summer Edition of The Chosen 8 Omakase Menu Introducing Aging Techniques

**18 June 2020, Hong Kong:** The newest omakase dinner menu by Chef Oliver Li at innovative French-Japanese WHISK puts into the spotlight aging techniques that bring out naturally intensified flavors of ingredients such as farmed tuna, amadai and pigeon each aged in a different way. Featuring seasonal produce such as the Iwagaki oyster – a rewarding summer delicacy from Fukuoka now at its peak – and WHISK's signature must-haves such as the indulgent oven-fried Soja bread – the **8-course tasting dinner menu** celebrates premium ingredients treated with time-honored Japanese techniques, yet cooked and presented in a modern French way. The menu is available nightly from 29 June.

For each omakase menu designed by Chef Oliver Li original dishes are prepared daily in highly limited quantities and cooked to order with utmost respect for the produce. All fish, delivered live or chilled, is first prepared using highly regarded *ikejime* technique to ensure superior quality of taste and freshness while glass cabinet at WHISK's entrance proudly displays top quality beef dry-aged in-house for up to 90 days next to which hang neatly folded pigeons.

"While freshness is the key, Chef's curation of the highest grade of ingredients prior to cooking using various methods can elevate the tasting experience to a next level. Preparation becomes more time-consuming and requires understanding of the nuances of each type of produce but it pays off greatly with rewarding flavors," says Chef de Cuisine of WHISK.

The progressive menu opens up with celebrated **Enshui Murasaki uni**, submerged in lustrous lobster consommé jelly and topped with French farmed sturgeon caviar. This impressive marriage of fanciest sea flavors is followed by gently sake-steamed plump and flavorful **Ebisu Iwagaki oysters** which are harvested only after maturing for 2 years, meaning each mollusk can reach up to 150g per piece feeding slowly on the plankton of cold and fertile Japanese seas.

A nest of thick, gentle **farmed tuna** ribbons sitting atop creamy avocado puree drizzled with light yet spicy soy and radish sauce offers intense flavors enhanced by skillful aging techniques as the prized fish is first marinated with sake, mirin and soy sauce for 3 – 5 days before getting suspended for dry-aging from one week up to 2 months depending on the cut, before serving.

Pivoting the palate toward slightly yeasty flavors coated in a golden crust is the **dense soja bread** served with seaweed butter which gathered a cult following of fans since its introduction on the a la carte menu as a must-try.

Arriving next is a portion of **delicate Amadai** with beautifully flaky texture and inimitable golden-white scales perched on its crispy skin that was gently bathed with sizzling hot oil over and over until done to perfection. The fish, just like the tuna has been aged in kelp, this time using the *kombu-jime* technique, kept overnight wrapped in sheets of kelp to remove excess of moisture from the fillets. Its intense flavors are balanced by the clean taste of seasonal local greens cooked to vibrant al dente texture.

For the final seafood dish offering rich mouthfeel with every bite and complementing one another creamy textures is the **torch-flamed eel** brushed with sweet soy sauce reduction with pan-fried foie gras and earthy burdock roots bringing together quintessentially Japanese and French flavors.

While the hand-picked ingredients create a symphony of flavors that progress with every small plate the final savory dish arriving to the golden-rimmed table is **wood pigeon, dry-aged in-house** for 3 – 5 days. As the meat darkens and becomes denser in texture, the intensity of flavors immediately jumps a few steps up on the scale. Roasted till golden-brown, the neatly folded pigeon breast sits atop a handful of carefully arranged Koshihikari premium rice simmered in pigeon bouillon and covered with generous shavings of fresh black summer truffle from France.

The menu ends on a sweet but light note with a touch of savory flavor from **homemade koji ice cream**. One of the mysterious ingredients that some of the most iconic Japanese foods and drinks such as miso, sake and soy have been developed with over the centuries, koji finds a multitude of applications in the kitchen of a creative chef who, at WHISK, turns cooked rice inoculated with a fermentation culture into a silky smooth dessert reminiscent of a delicate rice pudding with a twist. "The fermentation in two stages takes more than 2 weeks to complete. Quite an effort for a scoop of ice cream which carries a hint of saltiness and rice flavor," smiles Chef Oliver Li.

#### **THE CHOSEN 8 OMAKASE MENU BY CHEF OLIVER LI**

**Uni**  
**Ebisu**  
**Farmed Tuna**  
**Soja Bread**  
**Amadai**  
**Eel**  
**Aged Pigeon**  
**Koji**

Available nightly from 29 June 2020, Mon – Sun, 6:30pm – 10pm

HK\$890 for 8 courses

Add HK\$380 for 4 glasses of Sommelier's Selection

*Advance booking is required. 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: 2315 5999 or [dining@themirahotel.com](mailto:dining@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](http://www.themirahotel.com)

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*Aged Farmed Tuna Ribbons, the fish was marinated then dry-aged in-house for one week minimum*



*In-house Dry-aged Pigeon with Rice and Black Summer Truffle*



*Stunning Amadai Fish has been cured in kelp to remove excess moisture and enhance the flavor*



*Subdued light and modern mocha-color table tops with golden rims create ambient setting for the gastronomic experience*

**Hi-res images available for download at:** [https://bit.ly/whisk\\_omks\\_S2020\\_media](https://bit.ly/whisk_omks_S2020_media)

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