Press Release
For Immediate Release

The Chosen 8 Omakase Menu at WHISK
An Inventive Take on Premium, Primarily Japanese Ingredients in Season

12 July 2019, Hong Kong: A part of eclectic The Mira Hong Kong - a design-driven hotel and a dining hot spot in Tsim Sha Tsui - WHISK serves innovative Western cuisine infused with highest pedigree, seasonal ingredients primarily from Japan, but not only. Put your trust into the skillful hands of Chef Oliver Li who has just revamped his 8-course tasting dinner menu celebrating premium ingredients prepared according to an artful form of Japanese haute cuisine, yet creatively presented in Western style at WHISK’s refined setting.

Curated 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, never frozen, is prepared using highly regarded ikejime technique to ensure superior quality of taste while glossy cabinet at WHISK’s entrance proudly displays top quality beef dry-aged in-house for up to 90 days.

The latest seasonal menu by Chef Oliver Li featuring Enshui Murasaki sea urchin, gentle eel, tender duck, Okinawa’s agu pork, and delicate meat of Queensland spanner crab reveals some of the most sought-after ingredients hand-picked to create a symphony of flavors that progresses with every small plate.

Thoughtfully created to pair flawlessly with the Wine Spectator-awarded wine list, the menu opens with a visual eye-candy in a form of Chef Oliver’s interpretation of uni that is a pure expression of umami. Bright orange pockets of iodine-rich sea urchin served in its spiky shell are submerged under lustrous lobster jelly and topped with an elegantly sculpted dollop of French farmed caviar with a touch of gold.

Among the highlights is flaky, melt-in-your-mouth Amadai fish, which Japanese chefs love to serve as tempura dish with no batter to show off the color and crispy golden skin which perks up creating a unique pattern; and highly sought-after Miyazaki Wagyu beef from the farm of Mr Ozaki available in just a handful of restaurants in Hong Kong.

Beautifully marbled A4 grade Miyazaki Wagyu beef from Mr Ozaki’s farm is fed on a mix of grass and grains for up to 36 months when the meat reaches sublime mature flavour with distinctive texture and sweetness without being overwhelming. Served with burnt onion puree, charred shishito, bamboo shoot and decorated with a single dill flower it is a true connoisseur’s delight and one of the definitive show-stoppers of this tasting set available as an upgrade choice (+HK$280). The more premium version of the final savory course comes as a replacement of otherwise served tenderly pan-seared Sichuan pepper and honey-crusted duck breast, accompanied by earthy beetroot and yogurt dip.

The sommelier’s selections trace Europe’s finest wine-growing regions. From fresh, intense yet delicate white wine from Collio of Friuli made with 100% hand-picked Pinot Grigio grapes in an Italian estate founded by innovative winemaker Mario Schiopetto, the mineral, straw-pale wine prepares the palate for the gentle yet rich slow-cooked abalone.
Complex 2016 Ürziger Würzgarten Kabinett Riesling from a 10th generations old German house of Markus Molitor, where ungrafted vines, some more than 100 years old, grown on impossibly steep slopes with up to 80% inclination are meticulously cultivated by hand forming the basis for incomparable, fine Mosel Rieslings, is an excellent interlude between the pure fillet of amadai fried to golden hue, and Okinawa’s coveted Agu Pork - the only indigenous to Japan breed of pig - which comes covered with shavings of summer black truffles.

Full-bodied, well-structured Tempranillo blend of opulent Rioja Reserva 2014 from Bodegas Muga – a famous family-owned winery located in the historic wine district of Haro in Rioja Alta, Spain – with notes of red fruit, spice and hints of coffee is the selected accompaniment to beef or duck which comes right on the heels of a plate of creamy eel topped with pan seared duck foie gras.

“There is nothing more exciting about dining out than leaving your menu choices to the Chef. It’s a meaningful sign of mutual trust and respect of culinary flair which Japanese Chefs and diners have a special reverence for, which is wholeheartedly inspiring as it creates a cherished connection between the kitchen team and our patrons,” says Chef Oliver Li, Chef de Cuisine at WHISK, who turns seasonal white asparagus into delicious scoops of veggie ice-cream served in a minimalistic fashion as the final course of his degustation menu.

THE CHOSEN 8 OMAKASE MENU BY CHEF OLIVER LI
Uni, Abalone, Crab, Amadai, Eel, Agu, Duck or Wagyu (+HK$280), Asparagus

Available nightly, Mon – Sat, 6:30pm – 10pm, until mid-September.
HK$890 for 8 courses (HK$1,170 with Wagyu Beef)
Add HK$380 for 4 glasses of Sommelier’s Selection
Advance booking is required. Prices are subject to 10% service charge.
See the menu: http://bit.ly/omakase_menu_whisk

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 most recently 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.

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

- ends -
Minimalistic presentation of Miyazaki Wagyu Beef exposes purity of flavor.

Chef Oliver Li’s take on Uni is stunningly sublime in its simplicity yet abundantly rich and rewarding.

Not your usual serving of white asparagus, at WHISK it comes in a shape of frozen dessert.

Back to the “chopping board” – omakase menu at WHISK is all about fresh ingredients of utmost quality.

Chocolate brown and silver interiors of WHISK designed by Charles Allem of Miami CAD International with striking red abstract artworks.

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


For media enquiries or additional images, please contact:

Agnes Ma
Director of Communications | The Mira Hong Kong
T: +852 2315 5574
agnes.ma@miramar-group.com

Jakub Lewandowski
Public Relations Manager | The Mira Hong Kong
T: +852 2315 5181
jakub@themirahotel.com