Grand Cru Classé Saint-Émilion Wine Dinner at WHISK with Guest Chef Bruno Grandclement of La Terrasse Rouge at Château La Dominique

10 May 2017, Hong Kong: On two nights in June WHISK at The Mira Hong Kong transports local gourmands to the South-West of France for a genuine dining experience complete with outstanding Bordeaux wines served by the executive chef of La Terrasse Rouge at Château La Dominique, Bruno Grandclement. The acclaimed French Chef, who honed his skills at the Eiffel Tower's Jules Verne restaurant under Michelin-starred chef Alain Ducasse at the helm, takes over the design hotel’s ingredient-driven Western restaurant to serve an exclusive wine dinner on June 2nd and a wine tasting menu on June 3rd paired with modern, well-crafted wines from a Grand Cru Classé Saint-Émilion estate matched with seasonal classics typical to the Aquitaine region.

The five-course menu composed by Chef Grandclement is a showcase of gems of the traditional Bordelais gastronomy and terroir of the South-West region appreciated for a combination of French fine produce and recipes of yesteryear. It includes classic dishes and region-specific highlight ingredients such as: confit of duck liver gently cut with delicately tart strawberry and rhubarb jelly; seared sea bass Duglére style topped with delicious buttery sauce; roasted veal with earthy black truffle sauce, a specialty of Perigord famed for the black diamonds; and the creamy, golden-brown sturgeon caviar from Aquitaine accentuating the sugar snap pea soup with spider crab with its inimitable brown butter flavor finish.

“The wine dinner is built around a vertical wine tasting experience of four vintages of Château La Dominique wines praised for their fleshy and round body with silky and precise tannins, and one vintage of the second label of Château La Dominique, Relais de la Dominique, characterized by its smoothness and expressive aromas of red fruits, black fruit and spices,” explains William Fu, WHISK’s sommelier.

“Following the Slice of Tuscany culinary experience with Chef Domenico Francone showcasing authentic flavors of Italy’s sunniest region only few months back, we are proud to welcome a culinary legend from a trend-setting Grand Cru Classé-designated estate in Bordeaux to plate an exclusive menu harmonized with 5 exquisite wines for Hong Kong gourmands to appreciate,” says Gerhard Aicher, General Manager of The Mira Hong Kong.

The five-course wine dinner will be hosted at WHISK on June 2nd, from 7pm till 10am, at HK$1,080 per person inclusive of 5 glasses of wine pairing. The same dinner menu at HK$1,080 per person (food only) with 3 wine recommendations (charged extra HK$360) is available on June 3rd, from 6:30pm – 10pm.

WHISK, 5/F, The Mira Hong Kong, 118 Nathan Road, Tsim Sha Tsui, Kowloon
Booking Enquiries: 2315 5999 or dining@themirahotel.com and online www.themirahotel.com
Château La Dominique Wine Dinner Menu (2 Jun)

Pea soup cream, spider crab and caviar from Neuvic
*Relais de La Dominique 2013*

Confit of duck liver, delicate strawberry and rhubarb jelly, Parisian brioche
*Château La Dominique 2010 [RP 94-95 pts]*

Seared bass fillet in Duglére style
*Château La Dominique 2007 [RP 90pts]*

Roasted veal medaillon, season’s vegetables, Périgueux sauce
*Château La Dominique 2005*

La Part des Anges
A smooth cream made with Grand Cru chocolate, crispy halzelnut praliné, salted Armagnac caramel, chocolate chips
*Château La Dominique 2001 [RP 90pts]*

HK$1,080 per person

Wine Pairing Menu by Chef Bruno Grandclement (3 Jun)

Pea soup cream, spider crab and caviar from Neuvic
*Relais de La Dominique 2013*

Confit of duck liver, delicate strawberry and rhubarb jelly, Parisian brioche

Seared bass fillet in Duglére style
*Château La Dominique 2007 [RP 90pts]*

Roasted veal medaillon, season’s vegetables, Périgueux sauce
*Château La Dominique 2005*

La Part des Anges
A smooth cream made with Grand Cru chocolate, crispy halzelnut praliné, salted Armagnac caramel, chocolate chips

HK$1,080 per person (Add HK$360 for 3 wines)
*All prices subject to 10% service charge*

About Chef Bruno Grandclement

Bruno Grandclement has worked in Paris at a number of different restaurants and mythical places such as the Orsay museum, and the Louvre museum. In 2000 he integrated the kitchen of the Michelin-starred Le Jules Verne on Eiffel Tour run by Alain Reix. In 2007, Alain Ducasse took over Jules Verne who deeply influenced him having shared similar values: passion, harmony, performance, rigour, curiosity, diversity, excellence, respect, audacity, and memory.

After 15 years of pursuing his career at Le Jules Verne, “it is more than a restaurant, it is a place which transmits dream and memories”, said Bruno, he decided to give a new dimension to his passion and joined the group of Nicolas Lascombes. Loving the challenges, he took over the kitchen of the beautiful restaurant of Chateau Dominique, La Terrasse Rouge, in Saint Emilion, the Bouchon du Cap Ferret, L'Hôtel de la Plage and "The 7" in the Wine City ("Cité du Vin") in Bordeaux.
About La Terrasse Rouge

La Terrasse Rouge, at Château La Dominique, is a recent addition to a scene of trendy restaurants in Saint-Émilion. Situated on top of the bright red cellars of the contemporary château designed by Jean Nouvel, with a panoramic terrace covered with beautiful red glass pebbles reminiscent of a bubbling cap of fermenting wine, the restaurant overlooks Château Cheval Blanc which is situated right next door. Owned by Clément Fayat, La Terrasse Rouge was opened in April 2014. Under the guidance of Chef Bruno Grandclement, they are committed to seeking for fresh produce to provide quality, fine taste of the South-West France.

About Château La Dominique

Château La Dominique, a 23 hectare Grand Cru Classé in Saint-Émilion, is located on a beautiful site, close to the border with Pomerol. Such illustrious neighbours include Château Cheval Blanc and La Conseillante. The Château has been owned by construction tycoon, Clément Fayat, since 1969. Nowadays, Château La Dominique skillfully harmonises modernity and tradition, with a high-tech cellar designed by Jean Nouvel and they have also introduced new techniques in the vineyard. These are intense, ripe and opulent clarets, which are hard to resist. http://chateau-ladominique.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 2015/6” 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 18 wines by the glass is offered along with creative small bites for big appetites 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
Chef Bruno Grandclement spearheads La Terrasse Rouge bringing decades of experience and culinary flair from acclaimed Parisian fine dining.

Situated atop the bright red cellars of the contemporary château the restaurant is a new addition to the trendy dining scene in Saint-Émilion.

Delectable dessert with rouge accents at La Terrasse Rouge.

A sample of fine taste from the South-West France served at La Terrasse Rouge.

Uniquely designed rooftop features panoramic terrace covered with red glass pebbles reminiscent of a bubbling cap of fermenting wine.

La Terrasse Rouge restaurant interior.

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