

Press Release

For Immediate Release

Worth a Detour: 2-Michelin-Starred Modern European Cuisine by Chef Rolf Fliegau

International Chef Showcase by MICHELIN Guide & Robert Parker Wine Advocate

16 Aug 2017, Hong Kong: The Mira Hong Kong continues the International Chef's Showcase of Michelin guide Hong Kong & Macau and Robert Parker's Wine Advocate hosting a triple 2 MICHELIN Star Chef Rolf Fliegau on **20 September** at its ingredient-driven Western restaurant WHISK.

Following the superb culinary experience with **Owner Chef Takagi Kazuo** who brought his celebrated imperial Kyoto cuisine to Hong Kong diners earlier this August, WHISK turns westward in search for the most distinguished culinary talents.

Highly accomplished young **Chef Rolf Fliegau** lets natural ingredients shine in his culinary masterpieces at 3 restaurants in Switzerland owned by prestigious Giardino Group – **ECCO Ascona, ECCO on Snow and ECCO Zurich** – all awarded with 2 precious Michelin stars.

With prior stops at high-end restaurants like **Noma in Copenhagen** and **The Fat Duck in Bray**, by 2012 German-born Fliegau was the youngest and the only chef in Switzerland with a total of four stars to his name, topped up with another two for his third ECCO restaurant in Zurich.

Chef Fliegau draws inspiration from the **area of Ascona**, one of Switzerland's 26 cantons located in a region featuring picturesque mountain valleys and sherbet-coloured lakesides with famous resorts such as Lugano and Locarno, where local cuisine is something of a hybrid and inspires playful creativity with ingredients, some of which – such as herbs and micro-salads – are grown especially for him.

Chef Rolf's approach to haute cuisine is down-to-earth seeking sophisticated individuality and craftsmanship in purely regional, unique produce, cleverly and carefully turned into unexpected and intense pleasures reaching a full potential.

At WHISK he will present virtuous modern European cuisine composed into a **4-course lunch** and an **8-course dinner** with such highlights as **Norway Lobster with Coconut, Citrus and Herbs**, as well as **Organic Celeriac and Black Truffle Gyoza with Onion Broth and Watercress**, paired with highly rated fine wines.

Chef Rolf's appearance at WHISK is part of the **International Chef Showcase**, a collaboration of **MICHELIN guide Hong Kong & Macau** and esteemed fine wine expert **Robert Parker Wine Advocate** (RPWA) with Melco Resorts and Entertainment as the Official Title Partner.

"We are proud to host both events of ICS in Hong Kong showcasing ingredient-driven cooking philosophy from the ancient capital of Japan and the heart of Europe in collaboration with Robert Parker Wine Advocate and MICHELIN guide Hong Kong & Macau. Given WHISK's profile and recommendation within the MICHELIN guide for the past 5 years, it is only natural we wished to elevate the dining experience to yet another level by bringing in accomplished guest chefs whose cooking exemplifies shared reverence for produce in its finest form," says Gerhard Aicher, General Manager of The Mira Hong Kong.

Modern cooking at **WHISK** fuses Western presentation, contemporary cooking methods and some of the best ingredients available from around the world delivering purity of taste in a clear, comprehensive and enjoyable manner. While its head chef Oliver Li often looks for inspirations in Japan as much as Europe and sources his produce within worldwide it is the focus on the quality of each ingredient that makes his cooking at WHISK attract the crowds.

Modern European Lunch (HK\$988 nett) and Dinner (HK\$2,088 nett) by Chef Rolf Fliegau
at WHISK are available exclusively on 20 September from 12 noon – 2:30pm (lunch) and 7pm – 10pm (dinner).

Online tickets are available on hotel's website: www.themirahotel.com

WHISK, 5/F, The Mira Hong Kong, Mira Place, 118 - 130 Nathan Road, Tsim Sha Tsui
Booking Enquiries: +852 2315 5999 or dining@themirahotel.com

MODERN EUROPEAN DINNER MENU by Chef Rolf Fliegau

"Big Eye" Tuna

Radish, Wasabi Mayonnaise, Tobikko
2015 Riesling Kabinett, 'Brauneberger', Fritz Haag, Mosel, Germany

Norway Lobster

Coconut, Citrus, Herbs

"Foie Gras Müsli"

Marinated & frozen / black current / cereals
2009 Château Rieussec, Sauternes, Bordeaux, France

Organic Celeriac

Black Truffle, Gyoza, Onion Broth, Watercress
2015 Chardonnay, 'Les Noisetiers', Kistler, Sonoma Coast, USA

Filet of Salmon

Slow cooked, Sepia, Cauliflower, Kaffir Lime
2015 Pouilly-Fumé, 'T' du Château de Tracy, Loire Valley, France

Braised Veal Cheek

Beetroot, Coffee
2014, Rosso di Montalcino, Banfi, Tuscany, Italy

Poached Pear

Salty Caramel, Walnut, Sorrel
2009 Château Rieussec, Sauternes, Bordeaux, France

Swiss Chocolate

Wild Mixed Berries, Yogurt, Herbs
2007 Graham's L.B.V. Port, Douro, Portugal

MODERN EUROPEAN LUNCH MENU by Chef Rolf Fliegau

"Big Eye" Tuna

Radish, Wasabi Mayonnaise, Tobikko
2015 Riesling Kabinett, 'Brauneberger', Fritz Haag, Mosel, Germany

Filet of Salmon

Slow cooked, Sepia, Cauliflower, Kaffir Lime
2015 Pouilly-Fumé, 'T' du Château de Tracy, Loire Valley, France

Braised Veal Cheek

Beetroot, Coffee
2014, Rosso di Montalcino, Banfi, Tuscany, Italy

Poached Pear

Salty Caramel, Walnut, Sorrel
2009 Château Rieussec, Sauternes, Bordeaux, France



Chef Rolf Fliegau representing ECCO restaurants will take over WHISK's Kitchen in September



Treating his restaurant like a haute cuisine workshop Chef Rolf never stops experimenting with temperatures, textures and novel presentation of his eye-candy dishes



Vibrant, colorful, fresh and inviting are the plates from a talented young chef based in Swiss Alpine valleys



Taking inspirations from the local cuisine and sourcing his produce strictly from the local villages Chef Rolf stays true to his locavore promise



Contemporary interiors of WHISK at The Mira Hong Kong



Chef Kazuo Takagi of 2 MICHELIN-starred Kyoto Cuisine Takagi in Ashiya serving his revered kyoryori kaiseki at WHISK in August 2017 as part of the ICS series

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High-resolution images and full bio available at: http://bit.ly/michelin_rolf_press

About Chef Rolf Fliegauf

German-born Fliegauf won his first Michelin star in 2007 at the age of 26, only six months after opening Ecco. The second star came in 2010. Then, in 2011, he opened Ecco in St. Moritz, to which Michelin saw fit to award two stars the following year, making him the youngest and only chef in Switzerland with a total of four Michelin stars to his name. Recently, his third restaurant (ECCO Zurich) had been awarded its second star.

Down to earth and humble and precisely because of these qualities he is so ambitious and passionate - Rolf Fliegauf and his culinary creations could not be similar. In the centre of the multi-award-winning aroma cuisine of Chef Fliegauf stands the natural taste of seasonal ingredients, which, cleverly combined, create an unexpected and intense pleasure. The young chef of the restaurant Ecco Ascona and Ecco St. Moritz – both part of the Giardino Hotel Group - gets his inspirations during creative forays through the local regions, particularly, when discovering small, local producers with often forgotten surprises and varieties in highest quality. Then, in his care, he carefully and respectfully processes the ingredients so that they jointly develop their full potential.

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 recognized with Award of Excellence 2015 & 2016 by *Wine Spectator*. The menus rotate with seasons and are served in a modern setting and relaxed atmosphere of the main restaurant or 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 modern space is a convivial wine lounge to relax in with small plates of WHISK's cuisine and a choice of 18 wines by the glass with premium picks served without uncorking the bottle.

About The Mira Hong Kong

The Mira Hong Kong is a design-driven urban retreat with a total of 492 boldly accented guest rooms, including a collection of 56 suites and meticulously designed specialty suites. Centrally located in Tsimshatsui, the heart of Hong Kong's commercial, shopping, dining and entertainment district and a close walk to the local underground, railway stations and the Star Ferry, the hotel easily connects to all parts of the vibrant metropolis. The Mira Hong Kong is a member of Design Hotels™ www.themirahotel.com

About MICHELIN guide

The MICHELIN guide selects the best restaurants and hotels in the 28 countries it covers. Providing a showcase of gourmet dining around the world, it highlights the culinary dynamism of a country, as well as new trends and emerging young chefs. Creating value for restaurants through the distinctions that it awards each year, the MICHELIN guide's ethos has been to acclaim local gastronomy, making cities and countries more attractive to tourists. Backed by its rigorous selection method and longstanding knowledge of the hospitality industry, the MICHELIN guide guarantees a dining experience of the highest quality.

About Robert Parker Wine Advocate

For more than 35 years, Robert Parker Wine Advocate has been the global leader and esteemed expert in fine wine. The brand was established by world-famous Robert M. Parker, Jr., the only critic in any field to receive the highest Presidential honour from three countries – France, Italy and Spain. Robert Parker Wine Advocate provides a wealth of information to its subscribers, including a searchable database of more than 300,000 professional wine ratings and reviews.

Robert Parker Wine Advocate and MICHELIN guide partnered in 2016 for a new series of dining events which aim to bring unique gourmet experiences to Hong Kong and Macau foodies. Robert Parker Wine Advocate is also in partnership with MICHELIN guide to expand their digital presence and online platform, complete with a searchable database of the Guide's full selection of restaurants, latest gourmet news and trends, and a handy mobile app.

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