

Press Release
For Immediate Release

“A Love Letter to Loire” at WHISK by 2 MICHELIN Star Chef Christophe Hay, Owner of La Maison d'à Côté

18 June 2019, Hong Kong: With a menu that reads like an intimate letter to his beloved home region - the bucolic Loire Valley – accomplished French Chef Christophe Hay will appear at the ingredient-driven Western restaurant of The Mira Hong Kong, WHISK, on **2 nights in July**, right on the heels of the French GourMay festival that was all about the idyllic “royal river” region. Set on serving a taste of slow life to Hong Kong's spoilt for choice and fast-living gourmards, the owner of a 2 star Michelin restaurant will present an **8-course degustation** experience featuring favorite compositions from his signature menu offered at La Maison da Cote where he brings forth heritage ingredients in excellently cooked dishes that are worth a detour.

Humble, modest and fully engaged in interacting with his guests, Chef Christophe Hay takes it as a point of pride to take orders from his Guests in person at his **destination restaurant** which feels more like a stylish, convivial living room merged with the immaculate kitchen, rather than any countryside dining establishment. La Maison da Cote, a part of a 12-room family-run boutique hotel just off the Chambord castle, features tastefully appointed interiors accentuated with contrasting azure tones referring to the gently flowing river that has been providing abundance of flavors to royalty and countryside folk alike for centuries.

The **menu by Chef Christophe pays tribute to the local produce** as it is precisely woven with the riches of the riverbed of France's longest river which meanders from the heart of the country towards the Atlantic and many claim it is an exceptional reflection of cultural heritage dotted with UNESCO status chateaux in locations such as Angers, Blois, Orleans and Tours that are steeped in history.

“Within his gourmet restaurant Christophe Hay honors the Loire’s native products and the people who produce them to offer to his guests a cuisine culturally rich and intentionally simple in an atmosphere decisively modern.”



Back in France, his **signature tasting menu “A Fleur de Loire”** opens up with the delicate Loire Carp “A la Chambord” with gently cooked crayfish, aromatic truffles, and Cheverny wine sauce from the underrated appellation of Touraine wine region which produces wines full of character, **a rendition of**

which will be served at WHISK, along with Sologne caviar, highly sought-after fish roe from the clear lakes hidden away in pristine forests filled with game, complemented by radishes from Chef's own garden.



Sologne Caviar, Radish from the Garden, Leaf Cream

Chef Christophe Hay and his wife put tremendous efforts into incorporating sustainable practices in their vision of hospitality ranging from refraining from use of harsh detergents in their kitchen as much as growing their own food and supporting local circle of artisan growers and farmers. Among these for instance are sole breeders of praised G line de Touraine which Slow Food's Arc of Taste refers to as a precious part of the region's terroir and one of France's finest heirloom poultry races, now raised in limited quantities by a single farm only.

Though the freshwater catches including smoked pike fish roe spread (tarama) with white asparagus as well as grilled eel served with green peas and fried beef tripe – or *tablier de sapeur*, a Lyonnais specialty dish – seem to dominate the menu, it is not all about “seafood” as the chef brings in hearty Wagyu striploin with red onions from Florence along with quintessentially French and indulgently rich foie gras.

The distinguished participant of 2018 Asia-Pacific selection of the prestigious **Bocuse d'Or culinary competition**, Chef Christophe Hay, will serve his **dinner menu at WHISK on July 18 & 19**, from 6:30pm – 10pm, available at HK\$1,588 for 8 courses with optional wine pairing at additional HK\$380 (all prices are subject to 10% service charge).

DINNER MENU BY GUEST CHEF CHRISTOPHE HAY

Pike Perch “A la Chambord”

Truffle Crawfish, Cheverny Wine Sauce

Pike Tarama

White Asparagus, Smoked Pike Roe

Salted Foie Gras

Roasted Tomatoes & Hazelnut, Liveche

Sologne Caviar

Radish from the Garden, Leaf Cream

Grilled Eel

Green Peas, Tablier de Sapeur Tripe

Wagyu Striploin

Red Onion from Florence, Potatoes, Mustard

Valhrona Chocolate

In Variation, Praline, Cognac

'Mara des Bois' Wild Strawberries

In Tartar, Lime, Sologne Safran

About Chef Christophe Hay

Two Michelin-starred French Chef Christophe Hay has honed his skills in outstanding restaurants in the Paris region and abroad. His passion for cooking was directly influenced by the famous Chef Paul Bocuse in France before becoming a chef of one of his fine dining restaurants in Florida's Orlando, Monsieur Paul. In 2014, Christophe Hay turned his dream of returning back to his native region into reality by opening his own restaurant La Maison d'à Côté which quickly made a name for itself by winning its first Michelin star in 2015. As of 2018, Chef Christophe Hay holds two Michelin stars, three Gault & Millau toques and the title of Master Chef to his name. He was also elected "Grand de Demain" in 2016 by the Gault & Millau, a popular French restaurant guide that has been a valid reference since 1965. In his restaurant La Maison d'à Côté, Chef Hay offers creative, modern French cuisine, focusing on local products as well as home-grown fresh produce from his own garden located just a few meters away from his kitchen. Chef Christophe Hay brings a particular requirement to the welcoming of his guests, taking himself orders at their tables, to share a moment of conviviality with the entire room.



About La Maison da Cote

The great kitchen opens up to a lounge, plays on dark hues yet creating a cozy atmosphere. The rough woods confront the metal, the velvet seats and offers to this beautiful kitchen a unique working and sharing space. Large doors in walnut and brass can make this space cozier if necessary. The "aquatic" carpet, as a nod to the Loire dear to Christophe, brings warmth and comfort. The crafty Elitis Pleats wallpaper serves as a showcase for the beautiful drawings by Charlotte Payen depicting nearby castles and their architecture. A very beautiful contemporary wine cellar, like a wine cellar in a glass box, crowns the room and invites to the tasting. www.lamaisondacote.fr

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

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Daily harvests are a ritual for Chef Christophe Hay



Wagyu Beef with Garden Greens

Hi-res images available for download at: http://bit.ly/christophehay_WHISK

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