



Press Release  
For Immediate Release

## Double Anniversary Special at The Mira Hong Kong Four Hands Double Guest Chef Dinner with Chef Vanessa Huang (Ephernité, Taipei) and Chef Thitid Tassanakajohn (Le Du, Bangkok)

16 August 2019, Hong Kong: On 2 exclusive nights at WHISK, **20 & 21 September**, The Mira Hong Kong turning 10 this season in collaboration with San Pellegrino celebrating its 120<sup>th</sup> Anniversary will jointly present cooking together side by side for the first time: **Chef Vanessa Huang** of **Taipei's Ephernité**, one of the pioneers of "farm to table" concept in Taiwan; and accomplished Thai Chef **Thitid "Ton" Tassanakajohn** most recently awarded with 1 Star Michelin for his **Le Du in Bangkok**, ranked at #20 on Asia's 50 Best Restaurants list released in 2019.

This September at The Mira, Hong Kong gourmards will have a unique opportunity of **getting a taste of the evolution of a new generation of award-winning Asian chefs** who push the culinary boundaries with their inventive concepts where seasonality is key and cooking may be rooted in modern French techniques, yet they proudly incorporate the best of the home-grown produce and flawlessly infuse authentic flavors of their upbringing.

Chef Vanessa, named one of **Asia's Top 9 female chefs by Michelin Guide in 2019** for carving out a name for herself in a male-dominated industry, is a film-making and art major whose path led her to become one of the **"Bebes Barbot"** – culinary new stars of the future trained by Chef Pascal Barbot of **3 Star Michelin Astrance** in Paris. Following her culinary education, she opened her own restaurant back in Taiwan in 2015, where she is at the forefront of "farm to table" dining movement, celebrating the local produce by transforming it into awe-inspiring gourmet creations with a distinctive feminine touch.

Young but successful Chef "Ton" has built a small culinary empire starting with Le Du where progressive Thai, French-influenced dishes rooted in tradition reflect his exposure to some of the finest, star-studded dining institutions of the world such as **Eleven Madison Park** and **Jean-Gorges in New York** where he trained in his early days.

For their special appearance at The Mira Hong Kong, both chefs will contribute **4 dishes each composing a** never served before **8-course dinner menu** paying homage to the passing time. Each of the dishes will be reflecting upon their evolution over the past decade and referring to a meaningful milestone in their careers. One may anticipate delicate, artful plates of fresh ingredients from Chef Vanessa whose daily made vegetable terrine caught the palate of Michelin inspectors, interlaced with masterfully balanced creations of Chef Ton whose signature 'khao chae' – shrimp and pork pate with pickled radish, roasted chilli and a scoop of fragrant jasmine ice cream – redefines modern Thai cooking as we know it.

With a strong interest in wine from Chef "Ton" – a certified sommelier from his days in New York City – and Ephernité's manager and wine expert, Claude Chen - Chef Vanessa's French-born Taiwanese partner in business and life – also to be present at WHISK, fine dining lovers may expect a sophisticated wine and

food pairing experience befitting the round 10<sup>th</sup> Anniversary of Hong Kong's design hotel pioneer and dining destination in Tsim Sha Tsui, and enviable 120<sup>th</sup> Anniversary of an Italian brand recognized for adding sparkle to spectacular dining events at the best restaurants in the world.

Limited-seats menu will be served **at WHISK on September 20 & 21**, from 6:30pm – 10pm, available at **HK\$1,788 for 8 courses** with optional wine pairing at additional HK\$380 (all prices are subject to 10% service charge).

### *4 Hands Double Guest Chef Dinner Menu by Chef Vanessa Huang x Chef Ton*

#### **"À la plage"** by Chef Vanessa

Deep-fried Mini Crabs, Edamame Bean Curd Tempura

#### **Smoked Barracuda & Thai Rice Wine** by Chef Ton

#### **"Cerise"** by Chef Vanessa

Wild Cherries Foie Gras Mousse

#### **Abalone & Cucumber** by Chef Ton

#### **"Farm to table"** by Chef Vanessa

Terrine of 20 Different Farm Vegetables

#### **Snowfish & Chu-chee Curry** by Chef Ton

#### **Lobster in 2 Ways** by Chef Vanessa & Chef Ton

#### **A Duo of Pork** by Chef Vanessa & Chef Ton

#### **"Riz au lait à la mangue"** by Chef Vanessa

Mango Rice Pudding

#### **Jackfruit & Its Seed** by Chef Ton



### **About Chef Vanessa Huang and Ephernité**

Taiwanese Chef Vanessa Huang studied film-making and art in France, but her strong curiosity about French gastronomy led her to completing a culinary program in Ferrandi Paris, School of Culinary Arts, following which she was privileged to train under chef Pascal BARBOT in Astrance, a 3 Star Michelin restaurant. In 2014, she returned to Taiwan and opened her own restaurant "Ephernité", a concept born out of play on words marrying ephemerality and eternity. In 2015, Business Weekly TAIWAN has described Vanessa as one of the chefs with the greatest potential for Modern French Cuisine in Taiwan along with three other famous local chefs. That same year, in an article by French media "Omnivore World Tour FRANCE" Vanessa Huang has been nominated together with 24 Michelin-starred chefs worldwide as one of the "Bebes BARBOT", future culinary new stars trained by Chef Pascal BARBOT.

Restaurant Ephernité is one of the pioneers of "farm to table" concept in Taiwan, where the ingredients are sourced from the fringes of the city. Chef Vanessa works only with the fresh vegetables and seasonal fruits, which are all selected, harvest and sent directly from Mt. Yang Ming Shan by a trusted farmer to cater to the needs of the 20-seater restaurant where one tasting menu per day is served and changes

depending on the produce delivered. In addition, Ephernite takes efforts to lower the environmental shock growing herbs in their own garden while its impressive wine collection offers an impressive selection of natural wines.

<https://www.ephernite.com>

### **About Chef Thitid “Ton” Tassanakajohn and Le Du**

Still in his early thirties, Thitid Tassanakajohn, known as Chef Ton, trained at the Culinary Institute of America before cutting his teeth at world-class US restaurants including Eleven Madison Park, The Modern and Jean-Georges in New York. Fascinated by wine, Chef Ton has also become a certified sommelier having completed his training at the Court of Master Sommeliers in New York. While Le Du is Chef Ton's playground for combining quality ingredients from local farmers with modern cooking techniques, and turning them into something tastefully fanciful and extraordinary. Entrepreneurial and hungry for success young Chef makes a daily appearance in his second family-style restaurant Baan, where he often cooks with his brother, and Backyard, the latest endeavor serving authentic Thai flavors in a non-fuss setting.

Le Du may sound French at first glance but it actually derives from the Thai word for 'season,' and seasonal Thai ingredients are the focus in this modern Thai-inspired eatery where progressive, French-influenced dishes are also rooted in tradition defined as a culinary heritage of centuries-old cultures that have prospered off the agricultural bounty. Le Du was hence borne out of a firm belief that Thailand is one among the best places on earth for the finest ingredients. Chef Ton sources only quality ingredients from local farmers who grow their amazing produce with love and care, which are then combined with modern cooking techniques, and turned into something tastefully fanciful and extraordinary.

<http://www.ledubkk.com/>

### **About S.Pellegrino and Acqua Panna**

S.Pellegrino, Acqua Panna and Sanpellegrino Sparkling Fruit Beverages are international trademarks of Sanpellegrino S.p.A. which is based in Milan, Italy. Distributed in over 130 countries through branches and distributors in all five continents, these products represent quality excellence by virtue of their origins and perfectly interpret Italian style worldwide as a synthesis of pleasure, health and well-being. Founded in 1899, Sanpellegrino S.p.A. is the leading company in the beverage sector in Italy with its range of mineral waters, non-alcoholic aperitifs, drinks and iced teas. As a major Italian producer of mineral water, it has always been committed to enhancing this primary good for the planet and works responsibly and passionately to ensure that this resource has a secure future.

### **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](mailto:dining@themirahotel.com) and online [www.themirahotel.com](http://www.themirahotel.com)

### **About The Mira Hong Kong**

The Mira Hong Kong is a smoke-free, design-driven urban retreat 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™. Rebranded and refurbished with a USD65 million investment in September 2009, the hotel celebrates its 10<sup>th</sup> Anniversary this year. [www.themirahotel.com](http://www.themirahotel.com)

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*Chef Vanessa Huang*



*Chef Thitid "Ton" Tassanakajohn*



*Delicate and ambitious creations at Ephernite infuse Chef Vanessa's background from Astrance and her passion for the freshest produce from the fringes of Taipei*



*Chef Ton's tastefully fanciful take on modern Thai cooking spruces up from his impeccable skills honed at 3-star establishments in NYC and a firm belief Thailand grows some of the best produce on the planet*



Hi-res images available for download at: [http://bit.ly/themira\\_doubleguestchef\\_press](http://bit.ly/themira_doubleguestchef_press)

For media enquiries, menu details or additional images, please contact:

**Agnes Ma**

Director of Communications | The Mira Hong Kong

T: +852 2315 5574

[agnes.ma@miramar-group.com](mailto:agnes.ma@miramar-group.com)

**Jakub Lewandowski**

Public Relations Manager | The Mira Hong Kong

T: +852 2315 5181

[jakub@themirahotel.com](mailto:jakub@themirahotel.com)