

Press Release  
For Immediate Release

## Craft on the Table

A New, Gourmet Lunch Experience by Chef Oliver Li at WHISK

1 March 2021, Hong Kong: Defying a myth that gourmet lunch experience should be reserved to weekends only, innovative French-Japanese restaurant WHISK of The Mira Hong Kong has launched a new 5- or 8-course lunch set menu showcasing culinary craftsmanship of Chef Oliver Li.

The newest menu, which bridges the gap between an elaborate omakase dinner and a satisfying business lunch that has been available at WHISK until now, features creative dishes such as strikingly light Crystal Sushi with Tuna Toro, Chef Oliver's recognizable "Umami" made with delicate Kegani, lobster jelly, sweet Ama Ebi sashimi and Japanese sea urchin served on a vibrant lotus leaf on Ice, as well as Kamouiton Pork and WHISK's popular Melted Camembert with Truffle Ice Cream which ends a mid-day meal on a sweet and savory note with a rich taste and long finish.

Inspired with Japanese cuisine and modern French cooking techniques, smartly executed dishes with a well-defined flavor profile showcase sophisticated methods of preparation of food that are essential to the culinary artistry at WHISK, from fermentation to **kobujime** and **ikejime** techniques applied to the fresh seafood such as Kinmedai, and **aging** of the meats such as Pigeon or rare wagyu cuts.

The new lunch menu is inclusive of **Chef's "Fermentation"**, a glass of homemade kombucha, and a **seasonal Amuse Bouche**, which could feature anything from moreish Duck Kushiyaki to Oyster Royale with Caviar, Shiso and Dashi.

"Craft on the Table" menu is available at lunch, every Monday to Saturday, from 12pm – 2:30pm, and ranges from **HK\$440 for 5-courses** to **HK\$890 for 8 courses** with optional wine pairing (HK\$380 for 3 glasses) introducing boutique Japanese wines and sake by the restaurant's sommelier.

### CRAFT ON THE TABLE – LUNCH MENU

| Taste of Craft (5-courses)          | Craft Experience (8-courses) |
|-------------------------------------|------------------------------|
| "FERMENTATION"                      | "FERMENTATION"               |
| AMUSE BOUCHE                        | AMUSE BOUCHE                 |
| UMAMI (+HK\$120)<br>OR<br>FOIE GRAS | CAVIAR, UNI                  |
| "SIGNATURE"                         | "SIGNATURE"                  |
| "IKEJIME"                           | SCALLOP                      |
| WAGYU, ABALONE (+HK\$120)<br>OR     | "IKEJIME"                    |
|                                     | PIGEON AU SANG               |

KAMUITON PORK  
FROMAGE, TRUFFLE(+HK\$60)  
OR  
EXOTIC  
**HK\$440**

OZAKI WAGYU  
FROMAGE, TRUFFLE  
KOJI  
**HK\$890**

*Advance booking is required. All prices are subject to 10% service charge.*

### **About WHISK**

WHISK is an innovative French-Japanese restaurant in the heart of Tsim Sha Tsui which specializes in ingredient-driven dishes created with premium produce from around the world. Expert French cooking techniques infused with hand-selected Japanese ingredients are whisked into mouth-watering Omakase menus inspired by seasons and offered next to thoughtfully curated a la carte dishes. The MICHELIN-recommended food selection can be paired with eclectic wine list most recently awarded with "Best of Award of Excellence 2020" by *Wine Spectator*. Modern setting and relaxed atmosphere of the main restaurant and private dining rooms located on the fifth floor of The Mira Hong Kong are complemented by a spacious lounge, Vibes, hidden in the green courtyard which serves as al fresco setting for WHISK's lauded Sunday brunch.

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) #whiskHK @whisk.hk

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

The Mira Hong Kong is a 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 the Design Hotels™ and a partner hotel of the Marriott Bonvoy program most recently awarded with 2020 Travellers' Choice by Tripadvisor .  
[www.themirahotel.com](http://www.themirahotel.com) #themirahotel @themirahotel

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*Kombu Cured Kinmedai (Kobujime)*



*Craft on the Table menu revolves around core cooking methods such as Ikejime and Kobujime*



*Wagyu*



*Pigeon*



*Signature (Crystal Sushi with Tuna Toro)*



*Umami*



*WHISK's Chef de Cuisine – Oliver Li*



*Contemporary, designer interiors of WHISK*

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

For media enquiries or additional images, please contact:

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