



Alpine Encounter

MICHELIN-STARRED TAKE-OVER
BY CHEF ARNAUD DUNAND

24 & 25 Apr | 6:30pm - 10pm

Venture into the Alps with Michelin-starred Chef Arnaud Dunand Sauthier of Bangkok's Maison Dunand who takes over WHISK Dining Atelier for two nights only. Expect a peak of spring tasting journey — elegant, ingredient-led, and fleeting like the season's mountain harvest, hosted at The Mira by evian® in celebration of its 200 years' anniversary!

#evian200YearsYoung #AlpineEncounter

@maisondunand @evianwater

@whiskHK @themirahotel

the mira

HONG KONG

Michelin-Starred Take Over Menu by Chef Arnaud Dunand



Mushroom Tea

Liquorice, Brioche

Nicolas Feuillatte, Grande Reserve Brut NV

Bricelet

Pike Perch, White Fish Roe

Omble Chevalier

White Asparagus, Fir

Domaine des Ardoisieres Cuvee Argile Blanc 2024

Morel

Amaretto, Swiss Chard

Saint Aubin blanc, Roux Père & Fils, "Champtirant" 2021

Vacherin Raviolis

Lemon, Savory

Domaine de l'Ecu Taurus 2020 (Orange wine)

Milk Fed Lamb

Carrot, Bear Garlic

Château d'Armailhac 2014

Menton Lemon

Buttermilk, Basil

Château Lafaurie Peyraguey, Sauternes 2001

HK\$1,288 per person

**HK\$480 for 4 glasses* / HK\$680 for 6 glasses of wine pairing*

Subject to 10% service charge.



TOAST TO 200 YEARS OF PRISTINE TASTE

evian® is proud to be present on the tables of some of the world's finest and most celebrated restaurants around the world. This year, evian celebrates 200 years since first bottling its natural mineral water in 1826, marking a once-in-a-generation milestone with celebrations at the source in Évian-les-Bains and across Asia honoring the brand's heritage.
