



Press Release
For Immediate Release

Guest Chef David Tamburini from Bangkok's La Scala Brings 'Naturally' Modern Italian Fine Dining Menu to WHISK

13 June 2018, Hong Kong: Modern Italian fine dining is Chef David Tamburini's forte. No wonder he just hosted a much-anticipated pop-up with super-chef Umberto Bombana at the refined interiors of world-famous Milan opera-inspired La Scala restaurant, hidden within the manicured grounds of The Sukhothai Hotel in Bangkok. Taking over WHISK's Kitchen on **3 nights from 12 – 14 July**, Tuscany-born **One Michelin Star Chef** will showcase his personal favourite **seasonal specials in 6 acts** bringing forth bountiful regional Italian produce in dishes that are "all-new, yet legendary".

Drawing inspiration from its namesake - the grand **La Scala Opera Theatre** in Milan - the concept for the new La Scala is "The Great Theatre for Marvelous Moments", where extraordinary moments engage patrons in a full sensory experience of cuisine, design, glamour and service. The space is designed to stage the culinary team's performance, showing the chef as the lead act, where guests eagerly anticipate moments of pleasure as they take their cues from the wide open theatre-like kitchen.

Chef Tamburini's unique creations selected for his performance at WHISK express his personal take on Italian cuisine and culinary creativity, **following what the season dictates** – summery, fresh, light yet tantalizing plates filled with free-spirited accents of regional ingredients from all over Italy.

Pomodoro E Mozzarella is Chef Tamburini's signature interpretation of a classic caprese made with milky, elastic, white-marble soft cheese – the one-of-a-kind D.O.C Buffalo mozzarella – married with 2 types of ripe Sicilian tomatoes: Piccadilly and small, date-shape Datterino with their sweet, rich taste and inviting aroma.

Picking only the best ingredients, for the classic beef tartare, Chef Tamburini selected the world-famous Fassone beef from Piemonte in north-west Italy, revered for its tender texture, finely chopped and dressed with marinated egg yolk as well as sweetly parmigiano. His spaghetti takes the world's most popular Italian pasta to the next level, cooked in eggplant water and served with hard ricotta cheese.

Inspired with "Potacchio" a preparation typical of Marche region using rosemary, olive oil, garlic and dry white wine, the monkfish tail comes with a highly reduced roasted potato jus, and Pantelleria capers from the volcanic island off the coast of Sicily salted with prized sea salt from Trapani.

Simply roasted to let the authentic flavor shine, the gentle milk-fed veal comes with seasonal vegetables, while the veal jus is scented with aromatic chamomile flowers and extremely hard-to-find Black Trumpet mushrooms with their sweet apricot-like aroma lending an incredible scent to the composition. As an alternative, Chef Tamburini recommends more intense guinea fowl, balanced with vine leaves preserved with rosemary, sweet pumpkin, and slightly bitter, small light-brown Leccino olives originating from Tuscany.

For the sweet finale of the well-composed dinner, Chef Tamburini casted one of his personal favorite dishes dating back to his time in Italy, bringing the essence of the Mediterranean basin stretching all the way to the Middle-East. His half-frozen, creamy dessert with a presentation that is a tribute to a famous poem blends in masterfully notes of lemon, sesame and honey complimented by intense and vivid, lemon rind scented liqueur with a distinct full-bodied flavor Sicily is famed for, the Limoncello.

Guest Chef David Tamburini will appear at WHISK exclusively on 3 nights of July 12, 13 & 14, from 6:30pm – 10pm at dinner service.

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“NATURALLY” DINNER MENU BY GUEST CHEF DAVID TAMBURINI

What season suggests...

POMODORO E MOZZARELLA

Campania Buffalo Mozzarella Bavaroise

Piccadilly & Datterino Tomato, Basil

Gavi di Gavi, Fontanafredda “Stripes”, Piedmont, Italy 2016

BATTUTA DI FASSONE, ASPARAGI, UOVO E PARMIGIANO

Italian Fassone Beef Tartare

Green Asparagus, Marinated Egg Yolk, Crispy Parmigiano

Collina Serragrilli Langhe Grillo Rosso, Piedmont, Italy 2011

SPAGHETTI ALLE MELANZANE BRUCIATE

Spaghetti in Slightly Smoked Eggplant Juice

Sicilian Datterino Tomatoes, Hard Ricotta Cheese

PESCATRICE E PATATE ARROSTO

Monkfish Tail Glazed with Roasted Potatoes Consommé

Pantelleria Capers and Rosemary

FILETTO DI VITELLO, VERDURE PRIMAVERILI

European Veal Tenderloin

Black Trumpet Mushrooms Jus, Spring Vegetables “Vignarola”

OR

FARAONA, ZUCCA GIALLA E OLIVE

Roasted Guinea Fowl

Yellow Pumpkin, Leccino Olives, Vine Leaf

Taurasi, Vesevo, Campania, Italy 2011

MILLE E UNA NOTTE – 1000 AND 1 NIGHTS

Sesame and Honey Semifreddo, Lemon Puree

Ilva Saronno Isolabella Limoncello, Sicilia, Italy

HK\$890 for 6 courses

Add HK\$380 for 4 glasses of wine pairing

All prices are subject to 10% service charge.

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 Chef David Tamburini

Prior to joining The Sukhothai Bangkok, Chef David has been awarded twice with one Michelin star when he was the Executive Chef at Ristorante La Gazza Ladra di Palazzo Failla Hotel (2013-2015) and at Ristorante Casa Grugno (2011-2013) in Sicilia, Italy. His increasing interest in Asia led him first to Hong Kong where he was hired as the Executive Chef at the renowned Giando Italian Restaurant and Bar in 2015. Spearheading the Italian fine dining outpost of The Sukhothai Bangkok since summer 2016, Chef Tamburini has been making the waves on the culinary scene, most recently hosting a gourmet event of the season with no else than super-chef Umberto Bombana.

Born in Vinci, Tuscany, Chef Tamburini honed his skills following his passionate love for food and among most influential encounters and episodes of his early career he lists experiences with Chef Pietro Leemann of Joia restaurant in Milan and Chef Paolo Lopriore at Il Canto della Certosa di Maggiano – a Relais & Chateaux property in Siena.

About La Scala

Since 2002 La Scala has been serving classic Italian cuisine to food connoisseurs in a setting of innovative interior design. The first in Bangkok to introduce internationally-acclaimed guest chefs to local gourmards, La Scala was second home to a long list of Michelin and celebrity chefs featured in the Sukhothai's signature series "The Art of Dining". The restaurant has since served 220,000 guests from around the world in its 15 years of operation. Following an extensive 6-month renovation and reopened in November 2017, the all new La Scala marks its return as the award-winning restaurant to the center stage in Bangkok's culinary scene, boasting artful interiors of contrasting hues and textures and an open cooking theatre delivering memorable moments.

About The Sukhothai Bangkok

Nestled in the heart of Bangkok's business district, The Sukhothai Bangkok offers regal escapism and modern indulgences. Named after the first capital of Siam Kingdom and influenced by the period considered the country's "golden age" for architecture and art, this celebrated urban retreat boasts spacious courtyards and symmetrical low-lying buildings entwined with tropical vegetation.

About WHISK

Michelin-recommended 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 2015-7" 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.

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



Guest Chef David Tamburini has been awarded with One Michelin Star twice while honing his skills in Italy



A sample of culinary flair by Chef David Tamburini, signature Pomodoro e Mozzarella



Modern, stylish, yet timeless just like the famed opera house of Milan, La Scala promises an unforgettable dining experience



A sample of culinary flair by Chef David Tamburini, Fassone Beef Tartare with Green Asparagus

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

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