

## Press Release

*For Immediate Release*

### The Mira Hong Kong Celebrates Le French GourMay with Champagne Attitude at WHISK & Cuisine Cuisine

*2 May 2017, Hong Kong:* The Mira Hong Kong celebrates the annual festival of French food and wine with spectacular dining at its Michelin-recommended restaurants: ingredient driven Western concept WHISK, and authentic Cantonese eatery Cuisine Cuisine. WHISK dishes out a one-night-only exclusive champagne pairing dinner featuring 4 revered labels, while Chinese fine dining restaurant teases local foodies with relaxed brunch gatherings on every Saturday of May where contemporary Chinese flavors are married with free-flowing vintage champagne.

#### **“Expression of 3 Grapes” Le French GourMay 2017 Champagne Dinner at WHISK**

WHISK’s Chefs take the opportunity to showcase their culinary flair alongside **4 champagnes** reflecting the 3 varietals of grapes - Pinot Noir, Chardonnay and Pinot Meunier - and their blends constituting celebrated sparkling wine from arguably the most popular region of France. The **5-course dinner set menu** includes a glass of Moët & Chandon Brut Vintage 2008, Ruinart Blanc de Blanc Brut NV, Veuve Clicquot Ponsardin La Grande Dame 2004, and Veuve Clicquot Ponsardin Rosé NV.

The menu opens decadently with “Oysters & Pearls”, an oceanic delight of freshly shucked oyster with French farmed caviar to be enjoyed in handsome company of **2008 vintage Moët & Chandon** blending all 3 grapes: 40% Chardonnay, 37% Pinot Noir and 23% Pinot Meunier to deliver a fresh, floral and fruity vintage.

The starter is followed by a summery plate of French organic white asparagus with summer black truffle, Iberico ham and lemon butter sauce – a delicate backdrop with notable earthy notes of praised fungus and cured ham from an ancient breed of pig revered for rich nutty flavor to sip with **Ruinart’s emblematic, crisp champagne** made exclusively from Grand and Premier Cru Chardonnay favored for its golden-yellow appearance, toasty nose, slight mineral notes and smoky citrus bouquet with elegant roundness.

The degustation continues with a rich serving of seared Landes duck foie gras with Maine lobster claw, and braised daikon sprinkled with toasted sesame to meet the **2004 vintage of Veuve Clicquot’s prestigious cuvée** – a blend of 69% Pinot Noir and 31% Chardonnay from eight Grands Crus. Finally, roasted Bresse pigeon with Muscovado sugar, red currant and sweet potato closes the tasting with a luminous **non-vintage rosé champagne** combining elegance and flair of a harmonious fresh red fruit aromas and dried fruit sensation on the palate carried by the dominant Pinot Noir of all 3 grapes used in the blend by Veuve Clicquot winery.

Gauging the bouquet of aromas, balance of acidity and sweetness, tart notes or creaminess of the body, lushness of fizz and lasting finish, WHISK's sommelier William Fu worked hand in hand with WHISK's Chefs to calibrate the perfect match for each of the dishes featuring seasonal and quintessentially French ingredients. "It's a fun and indulgent way of comparing different characters of each and be able to recognize the nuances. Even though our selection comes from some of the most famous champagne houses in the world, they are rarely compared side by side at one occasion. Our goal is to expand the knowledge of diners who experiment with prestigious champagnes, or are completely new to them," says William Fu.

Le French GourMay 2017 Champagne Dinner at WHISK is available on 25 May from 7:30pm – 10pm.

HK\$960 for 5 courses with 4 glasses of champagne

*\*All prices are subject to a 10% service charge*

See the menu: [http://bit.ly/lfgm2017\\_mira\\_press](http://bit.ly/lfgm2017_mira_press)

WHISK, 5/F, The Mira Hong Kong, 118 Nathan Road, Tsim Sha Tsui

Booking Enquiries: +852 2315 5999 or [dining@themirahotel.com](mailto:dining@themirahotel.com)

Online bookings: [www.themirahotel.com](http://www.themirahotel.com)

### **Le French GourMay Dim Sum Brunch with Unlimited Vintage Champagne at Cuisine Cuisine**

Every Saturday, contemporary Chinese restaurant of the urban lifestyle retreat in Tsim Sha Tsui puts a Cantonese spin on a western dining concept with its Oriental Brunch including freshly made all-you-can-eat dim sum and desserts served to table, an appetizer platter and selection of gourmet mains complete with premium grade teas made with Tuscan Aqua-Panna water and free-flowing wines for an exquisite family gathering.

Exclusively throughout this May, in celebration of Le French GourMay 2017, the restaurant enhances the experience with an option of decadent **upgrade to free-flowing Moët & Chandon Grand Vintage 2006**, elegant pale yellow champagne aged for 7 years described as ripe and clean with personality, exceptional nose and ample palate.

"This expressive champagne with pronounced minerality, crispness of just-ripened fruits followed by creamy richness, pairs perfectly with pristine flavor of shrimp dumplings; umami-driven whelk, squid and turnip in chili paste; as well as pan-fried Hokkaido scallop with egg white and ginger," recommends Cuisine Cuisine's manager and sommelier, William Chan.

**Unlimited dim sum selection** from the Dim Sum Sous Chef Ringo Wong includes a dozen of all-time favorites such as Har Gow – the crystal-skinned shrimp dumplings - and Xiao Long Bao Shanghai style soup pork dumpling, along with innovative veggie specialty of steamed wild mushroom and black truffle dumpling in translucent skins, luxuriously rich crispy taro puff with diced chicken and foie gras, or crispy spring roll stuffed with Matsuba crab and cheese.

A **choice of 3 mains** introduced on the new menu includes the latest culinary creations from master Chef Edwin Tang such as crispy Wagyu beef cheek with foie gras in brown sauce, pan-

fried Hokkaido scallop with egg white and ginger, and tender stewed duck breast with barbecued sauce, of which the premium seafood dish deserves the special attention accentuating vibrant notes found in the champagne and matching well with the meat texture.

Brewed with fine dining mineral water for enhanced flavor and purity of taste, the **premium tea** choices range from buttery top grade Oolong to smoky aged Pu Erh and soothing Iranian Rose Buds, prepared with greatest attention by the restaurant's experienced tea servers table-side.

"It's a unique offering available for a limited time only taking the popular Oriental Brunch at Cuisine Cuisine to another level where diners will be able to further complete the experience with evocative champagne. We were thrilled this season's French GourMay is themed around Champagne and we couldn't resist not to bring some of its celebrated riches to our Chinese restaurant in shape of a crisp, vintage champagne which pairs brilliantly with Cantonese cuisine especially in the early summer month!" reveals Somik Banerjee, Director of Food & Beverage, The Mira Hong Kong.

Le French GourMay Dim Sum Brunch with Unlimited Vintage Champagne at Cuisine Cuisine at The Mira is available on every Saturday of May from 11:30am till 2:30pm.

HK\$498\* per person with free flowing juice & soft drinks

Add HK\$250 for free-flowing Moët & Chandon Vintage 2006 champagne

Add HK\$150\* for free flowing wines

*\*All prices are subject to a 10% service charge*

See the menu: [http://bit.ly/lfgm2017\\_mira\\_press](http://bit.ly/lfgm2017_mira_press)

Cuisine Cuisine, 3/F, The Mira Hong Kong, 118 Nathan Road, Tsim Sha Tsui

Booking Enquiries: +852 2315 5222 or [dining@themirahotel.com](mailto:dining@themirahotel.com)

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### **About Cuisine Cuisine at The Mira**

An upscale, modern Chinese restaurant offering the finest Cantonese and Chinese delicacies, with a unique contemporary twist is set against the sleek modern interiors of the 3/F floor of The Mira Hong Kong. Cuisine Cuisine at The Mira showcases a dining experience that's steeped in some of the most exacting Cantonese culinary traditions, serving top quality, authentic fare crafted by master chefs. The restaurant's famed signature dishes carefully showcase the art of Cantonese cuisine, while respecting the seasonality and unique taste of ingredients. With a selection of over 350 wines – recognized with prestigious Best of Award of Excellence 2015 & 2016 by *Wine Spectator* – paired with friendly and attentive service, no detail is spared in setting the tone for the perfect dining experience. Views overlooking Kowloon Park lend a verdant touch that is echoed in the restaurant's interiors.

### **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 recognized with Award of Excellence 2015 & 2016 by *Wine Spectator*. The menus rotate with seasons and are served in a modern setting and relaxed atmosphere of the main restaurant or 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 modern space is a convivial wine lounge to relax in with small plates of WHISK's cuisine and a choice of 18 wines by the glass with premium picks served without uncorking the bottle.

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

The Mira Hong Kong is a smoke-free, design hotel with a total of 492 boldly accented guest rooms, including a collection of 56 suites and meticulously designed specialty suites. Centrally located in Tsimshatsui, the heart of Hong Kong's commercial, shopping, dining and entertainment district and a close walk to the local underground, railway stations and the Star Ferry, the hotel easily connects to all parts of the vibrant metropolis.

*The Mira Hong Kong is a member of Design Hotels™*

[www.themirahotel.com](http://www.themirahotel.com)



***French Organic White Asparagus Summer Truffle, Iberico Bellota Ham, Lemon Butter Sauce at WHISK***



***Seared Landes Duck Foie Gras, Maine Lobster, Sesame, Braised Daikon at WHISK***



***Unlimited serving of freshly made to order dim sum and desserts includes Cuisine Cuisine's all-time favorites and innovative morsels by Chef Ringo Wong***



***Premium Chinese teas include aged Pu Erh and superior Oolong, all brewed at the table with mineral water for purity of taste***





*Modern and elegant interiors of WHISK are perfectly suited for any champagne celebration*



*Main dining hall of Cuisine Cuisine at The Mira features jade green interiors matching the verdant Kowloon Park vistas and a spectacular rain of glass orbs as focal point*

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Download high-resolution images and complete menus: [http://bit.ly/lfgm2017\\_mira\\_press](http://bit.ly/lfgm2017_mira_press)

For media enquiries or additional images, please contact:

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