

## Press Release

*For Immediate Release*

### **Inspired by Exotic Journeys New Degustation Menu “Voyage 2.0” by Chef Bjoern Alexander Arrives to WHISK**

18 March 2013, Hong Kong – WHISK, contemporary European dining concept of The Mira Hong Kong and recommendation of the Michelin Guide for three consecutive years, marks a seasonal change with a **second edition of the highly successful degustation menu Voyage**, allowing for a 5, 6 or 7 culinary stop-overs in European gourmet destinations.

While selection of ingredients and concepts were inspired by German Chef’s recent journey to Japan, Thailand and Abu Dhabi, the revamped menu is an exciting cruise from the shores of Scotland through the fjords of Finland ending in the homeland of chocolate, Belgium.

Menu “Voyage 2.0” surprises with visually stunning, playful presentation, creative combinations of flavors and textures matched with skillfully executed cooking techniques. **“Scotland”** is a slow-cooked salmon wrapped in nori and served with vibrant green and refreshing cucumber jus, mussels and seaweeds. **“Denmark”** offers delicate and slightly sweet premium langoustine accented by aromatic “floremano” edible flowers. The oyster covered with paper-thin green apple jelly in **“The Netherlands”** is balanced with fresh citrus leaves, lemon zest, and served on an abstract squid ink painting. Disembark on a sweet note in **“Belgium”**, where finest chocolate is layered with coffee and served with finely chopped lemongrass and meringue resembling caramelised ice-cream.

Exciting journey of **5, 6, or 7 courses** is priced at **HK\$820, HK\$960 and HK\$1,280** respectively and gives a grasp of European cuisine executed with finesse.

“The Netherlands”	<i>Green Apple, Pearl Oyster, Lime &amp; Citrus Leaves</i>
“Finland”	<i>Cranberry, Foie Gras &amp; Eel</i>
“Denmark”	<i>Langoustine with Tomato &amp; Floremano</i>
“Scotland”	<i>Salmon, Mussels, Cucumber &amp; Seaweeds</i>
“Germany”	<i>Horseradish, Beef Tongue, Chives &amp; Potato</i>
“France”	<i>Pigeon, Peanuts &amp; Coconut</i>
“Belgium”	<i>Chocolate, Coffee &amp; Lemongrass</i>

Journey of 5 Courses (Without “Denmark” and “Germany”)	HK\$820, Wine Pairing HK\$280
Journey of 6 Courses (Without “Denmark”)	HK\$960, Wine Pairing HK\$330
Journey of 7 Courses	HK\$1,280, Wine Pairing HK\$390

Book online at [www.themirahotel.com](http://www.themirahotel.com) or call **2315 5999** to be whisked away to a culinary heaven.

*All prices listed above are subject to 10% service charge.*

## About WHISK

Michelin recommended restaurant WHISK, one of the six unique dining concepts at The Mira Hong Kong, showcases the finest contemporary European cuisine served in a relaxed, ambient environment flickering with hundreds of candle lights in the evenings. From main restaurant to private dining rooms and reaching stellar heights at the famous Chef's Table, the menu of freshest delicacies enhanced by finest seasonal ingredients can be paired with a cellared collection of carefully selected, premium wines at most affordable prices when comparing to any other five star hotel gourmet restaurant in Hong Kong and across the region. WHISK transitions to Vibes, the exclusive open-air lounge bar in the fifth floor courtyard with comfortable seating and lush scenery, which also serves as al fresco dining alternative for WHISK's lauded Sunday Brunch with live DJ.

## 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 city's only Design Hotels member, easily connects to all parts of the vibrant metropolis.

*The Mira Hong Kong is a member of Design Hotels™, HIP Hotels, Tablet Hotels, Kiwi Collection, Minimo Hotels and The Chic Collection.*

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



**“Denmark”**

**Featuring delicately sweet langoustine**



**“Netherlands”**

**Pearl oysters in green apple and apple blossom**



**“Scotland”**

**Gently slow-cooked salmon with cucumber jus**



**“Germany”**

**Beef Tongue with Horseradish and Chives**



*More than 200 labels of exquisite vintages  
at an enviably affordable price point to wow with  
are available for creative pairing explorations*



**Observe the culinary spectacle through a one  
way see through glass at the exclusive  
Chef's Table**

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