

## Press Release

For Immediate Release

### ***WHISK Rewrites Weekend Luxe with Summer Sunday Brunch***

July 2013, Hong Kong – WHISK's laid-back recipe for a smooth Sunday **branches out into two sittings** with a dining period that spans from 11am until 4:30pm. Catering to popular demand of early birds and late-comers alike there is now more time to celebrate the weekend with family and friends over **free-flowing champagne, wines and cocktails**, with **live DJ** upbeat tunes adding the cheer at the chic, contemporary European restaurant allowing for **outdoor seating in lush greenery as the only such venue in Tsimshatsui**.

Welcomed with a **bottomless glass of Veuve Clicquot champagne** begin the celebration of weekend luxe at **the caviar bar** and explore vast selection of the **buffet stations** hidden across modern interiors designed by Charles Allem. Choose from the assortment of light appetizers and salads, jet-fresh seafood and oysters shucked in front of you, handpicked collection of international cheese, charcuterie and homemade breads. **Mains** are made to order, rotate regularly and are a showcase of WHISK's gourmet flair available throughout the week a la carte.

Transition smoothly to the **live BBQ station** offering succulent cuts **in the green, open-air courtyard terrace** filled with frangipani trees and running waterways. Return to the tantalizing **Dessert Corner** where an artistic spread of pastries awaits together with a choice of premium ice cream and a station with frozen coffee that tastes best topped with Baileys Irish Cream.

Savor rest of the afternoon in the comfortable cabanas of the open-air lounge bar, Vibes, sipping on **unlimited, freshly muddled cocktails**, wines, beers and fresh juices. Join us for a celebration of weekend in fine style and share memorable moments with family and friends.

11am – 1pm	/	1:30pm – 4:30pm	Every Sunday
HK\$598	/	HK\$748	with free-flowing champagne and cocktails
HK\$498	/	HK\$588	with free-flowing soft drinks and juices
HK\$398	/	HK\$398	children (3-11 years inclusive)

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

Bookings: 2315 5999 or online at [www.themirahotel.com](http://www.themirahotel.com)

#### **About WHISK**

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



*Unveil all the gourmet stations spread among  
WHISK's chic, contemporary interiors*



*Transition to the open-air lounge Vibes  
enjoying freshly made cocktails and bubbles*



*Pair your caviar with crisp Veuve  
Clicquot bubbly or frosty vodka*



*Slow cooked Salmon with Cucumber  
Jus and Tearicy – a sample of  
WHISK's gourmet flair*



*Chocolate-Baileys Baba from  
the indulgent dessert corner*

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