

Press Release

For Immediate Release

Chef Justin Quek Unveils a Heavenly White Truffle Menu at The Mira Hong Kong's New Signature Eateries WHISK and Cuisine Cuisine at The Mira

16 October 2009, Hong Kong: From October 24 until November 7, WHISK, the new contemporary fine-dining European restaurant at The Mira Hong Kong and its modern Cantonese counterpart Cuisine Cuisine at The Mira celebrate the arrival of seasonal delicacy, the Alba White Truffle.

Award-winning chef Justin Quek, the mastermind behind WHISK, imports the rare *tuber magnum pico* from Piedmont in Northern Italy, applying a simple, pared-down approach when creating dishes with this culinary treasure.

"I like to use white truffles in simple dishes that use quality ingredients and let the spectacular aromas and intense flavour of the truffles speak for themselves," said Chef Justin. "It's not about overly-complicating cuisine. One of the dishes that I've created for WHISK – Fried Organic Egg, Spanish Ham, Onion Confit, Parmesan Foam with Truffle Shavings – is beautiful in and because of its fragrant simplicity."

Chef Justin's especially created 6-course, White Truffle menu, priced at \$1,300, is also available to WHISK diners à la carte.

Dishes include the Tuna Toro Ceviche with Truffle Salt and White Truffle Shavings; and a delicious Asian twist to Chef Justin's repertoire with the Steamed Rice Roll, Duck Confit and Foie Gras, with Chinese Sausages, Truffle Jus and White Truffle Shavings. Pasta gets a delicate, fragrant twist with the Tagliatelline in White Truffle Cream with White Truffle Shavings; meanwhile, a succulent Pan-Roasted US Rib-Eye with Wild Mushrooms and Shallot Confit Sauce lends body to the menu. Those with a sweet tooth will crave Chef Justin's White Truffle Ice-Cream with Praline and Caramelised Hazelnut.

For an additional \$580, WHISK pairs a selection of Champagne and select Italian wines with each White Truffle dish. These include a 2005 Schiopetto Mario Schiopetto from Friuli; a 2006 Jermann Were Dreams Chardonnay from Collio; a 2005 Fattoria Le Pupille Poggio from Valente; a 2004 Argiano Solengo from Tuscany; and a 2004 Tamellini Recioto di Soave Vigna Morogne from Veneto.

Set on the 5/F of The Mira Hong Kong, WHISK guests can also enjoy their White Truffle lunch or dinner al fresco, at the newly launched terrace garden, Vibes.

A fresh interpretation of the White Truffle is also showcased at Cuisine Cuisine at The Mira, the modern Cantonese restaurant on the 3/F of The Mira Hong Kong.

“Despite its fine-dining pedigree, the White Truffle is too unique an ingredient to be limited to European cuisine alone,” said Chef Justin. “As a gourmand’s delight, we have tried to infuse its inimitable flavour into a selection of Cantonese dishes available at Cuisine Cuisine at The Mira.”

An à la carte selection of Classic Cantonese favourites get a contemporary twist with the White Truffle, including Sautéed Prawns with White Truffles and Milk in Egg White; Braised South African Abalone with White Truffles in Oyster Sauce; Sautéed Scallops and Assorted Fungi with White Truffles, and Sautéed Asparagus and Pigeon with White Truffles.

About WHISK

Located on the 5/F of The Mira Hong Kong, WHISK showcases a fresh new approach to European fine-dining, masterfully executed by Chef Justin Quek. Showcasing a selection of over 200 well-priced wines, diners can lounge at the bar, eat al fresco at Vibes, the 5/F garden lounge, or take their party to the private dining rooms. In a relaxed, contemporary setting, Chef Justin unveils a menu of the freshest delicacies. Well-composed European classics demonstrate culinary craftsmanship, with the finest cuts of meat enhanced by fresh and seasonal ingredients.

About Cuisine Cuisine at The Mira

Established, upscale Cantonese dining takes a great leap forward at Cuisine Cuisine at The Mira. In a contemporary Asian setting on the 3/F of The Mira Hong Kong, carefully selected, quality ingredients make an artful appearance, incorporated into seasonal, expertly-crafted dishes that showcase the height of nouveau Canton. Boasting stunning views overlooking Kowloon Park, the bar at Cuisine Cuisine at The Mira invites wine connoisseurs to indulge in a selection of over 200 of the finest wines and rare vintages.

About The Mira Hong Kong

“Mira” signifies a giant, red star in the constellation of Cetus. It means “foresight” in Spanish and “perfection, peaceful and prosperous” in Latin. With such a directional name, it is anticipated that The Mira Hong Kong will soar, prosper and shine.

Centrally located on Nathan Road in Tsimshatsui, The Mira Hong Kong is situated in the heart of Hong Kong’s commercial, shopping, dining and entertainment district. Located close to the local Mass Transit Railway (MTR), railway stations and the Star Ferry, the hotel connects easily to all parts of Hong Kong. Adjacent to The Mira Hong Kong are a retail

promenade of branded boutiques, large-scale shopping malls, bargain outlets and upscale eateries.

MiraSpa, opening November, will be a 21st century new spa concept managed by the hotel. Complemented by the indoor infinity-edge pool and fitness centre, the spa will encompass 18,000 square-feet of total fitness, beauty and wellness.

www.themirahotel.com

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