



## Press Release

For Immediate Release



### **William Girard Brings Michelin-Starred Training and Modern French Flair to WHISK**

**30 August 2010, Hong Kong:** Fresh from a two and a half year tenure at Al Mahara, the Burj Al Arab Dubai's fining dining restaurant, William Girard brings his signature contemporary French cuisine to WHISK, the modern European restaurant on the 5/F of The Mira Hong Kong. Originating from the Basque Country in the French Pyrenees, Girard has cultivated his cooking roots with the region's finest produce: Espelette Pepper, Bayonne ham cured in alt from the River Adour, and the finest natural ingredients.

"My cooking is contemporary French. Classical roots with an Asian twist. I pay particular attention to the product by not mixing more than three flavours in a dish. According to my philosophy, real cooking is the product of simplicity, the star is always the ingredients. Great cooking is principally a matter of choosing the best ingredients. But, anywhere I go, I always bring along with me the Espelette Pepper which is my number one ingredient: whole, in jelly, in powder, in syrup, from starters to desserts, tasty but not spicy. I also use modern cooking techniques such as slow vacuum packed cooking that reveals all the flavors and tenderness of the product."

Chef William has cut his teeth in some of Paris' finest Michelin-starred establishments, starting out at the single-starred Auberge du Cheval Blanc in Bayonne; prior to moving to Paris to work as Commis Chef at the two-starred Le Drouant under Louis Grondard. Stints as Chef de Partie at Le Bristol's single-starred Le Bristol restaurant, the two-starred L'Elysée at the Hotel Vernet, and the three-starred La Taillevent in Paris followed. Three years at the single-starred Les Muses restaurant at the Hotel Scribe in Paris sealed a stellar career in Paris, prior to his first tenure in Asia, at V9 at the Sofitel Silom, Bangkok.

#### **About WHISK**

Modern European cuisine with subtle Asiatic accents, served in a relaxed, refined setting. WHISK is located on the 5/F of The Mira Hong Kong and showcases the finest European gastronomy, masterminded by Chef William Girard and Consultant Chef Justin Quek, who has built an enviable reputation for WHISK. Set in a relaxed, ambient environment, Chef William unveils a menu of the freshest delicacies, served in the main restaurant as well as in WHISK's private dining rooms.

Modern French classics demonstrate culinary craftsmanship, with the finest meats enhanced by fresh and seasonal ingredients. The menu is paired with a cellared selection of carefully selected, reasonably priced European wines. WHISK transitions from the restaurant through to Vibes on the 5<sup>th</sup>, the exclusive al fresco lounge garden bar.

#### **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 is an award-winning 21st century metropolitan spa combining contemporary design with stylish, warming touches that delivers a sense of wellbeing and subtle stimulation. Treatments incorporate innovative technology to yield maximum results, via exclusive product ranges.

All 18,000 square-feet of MiraSpa encapsulate rejuvenating spa, beauty and hair services. Complete with a state-of-the-art fitness centre and 25-metre infinity-edge pool, a wet zone with sauna, steam, whirlpool, experience showers, waterbed lounge and nine spacious treatment rooms including two VIP Couples' Spa Suites.

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

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

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William Girard, Chef de Cuisine at WHISK