

Press Release

For Immediate Release

Heavenly White Truffle Tempts at The Mira Hong Kong's Signature Dining Outlets

(1 November 2011, Hong Kong) – The two Michelin star Cuisine Cuisine at The Mira and the *Michelin Guide Hong Kong Macau 2011* newly selected restaurant WHISK celebrate the arrival of the white “diamond of the kitchen” with not-to-be-missed seasonal menus.

The highly anticipated by the gourmands all over the world culinary treasure will arrive to the tables of The Mira Hong Kong's fine dining outlets in two unique, equally fabulous creations:

Truffle Temptations

Elegant contemporary Cantonese cuisine elevated to the new heights with the touch of luxurious white truffle will be presented in a rich, mouthwatering à la carte selection. All the dishes, such as **Steamed shrimp and crab meat dumplings with egg white and white truffle**, **Sautéed scallops, asparagus and wild mushrooms with white truffle**, **Steamed fresh crab claw with white truffle in soy milk**, or ravishing **Tempura lobster with white truffle in green pepper sauce**, will play on the palate with the inimitable flavour and tantalize with fragrant aroma.

Dessert lovers have not been omitted by the master chefs behind the Cuisine Cuisine at The Mira, who created an irresistible **Glutinous rice dumpling filled with chocolate and white truffle** to finish off the feast with flair.

White Diamonds

Like precious gems, these white “diamonds of the kitchen” are stringently selected and only the finest produce is sourced by the demanding Chef the Cuisine at WHISK, William Girard.

For this fall season WHISK's culinary designer prepared a sensational tasting menu for genuine connoisseurs. Opening with **Tasmanian Scallop Sashimi with Avocado & Hazelnut oil**, followed by **Organic Poached Egg** accented with **Porcini & Iberico Ham**, creamy **Chestnut Gnocchi with Parsley & Pumpkin**, and culminating with **French Chicken Breast in Albufera Sauce** this harmonious menu is closed with signature **Flaky Apple Tart** with homemade **White Truffle Ice cream**. The HK\$1580 menu contains a generous portion of 8 grams of the finest white truffle.

For information and reservations, please call WHISK at **2315 5999**.

To sample culinary excellence of Cuisine Cuisine at The Mira, call **2315 5222**.

* *White truffle menus will be featured at WHISK until 20 November and at Cuisine Cuisine until 30 November with availability subject to market conditions.*

* *All prices mentioned above are subject to a 10% service charge*

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About WHISK

WHISK, one of the six unique dining concepts at The Mira Hong Kong, is located on the 5/F and showcases the finest modern French cuisine, masterminded by award-winning Chef de Cuisine William Girard. 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. WHISK transitions from the restaurant through to Vibes, the exclusive al fresco lounge garden bar.

About Cuisine Cuisine at The Mira

A two stars Michelin, modern Chinese eatery offering the finest Cantonese and Chinese delicacies, with a unique contemporary twist. Set against sleek modern interiors on the 3/F floor of The Mira Hong Kong, Cuisine Cuisine 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 famed signature dishes carefully showcase the art of Cantonese cuisine, while respecting the seasonality and unique taste of the ingredients.

About The Mira Hong Kong

The Mira Hong Kong is a smoke-free, designer hotel with a total of 492 guest rooms, including 56 suites and specialty suites, that is centrally located in Tsimshatsui, the heart of Hong Kong's commercial, shopping, dining and entertainment district. A close walk to the local underground, railway stations and the Star Ferry, the hotel connects easily to all parts of Hong Kong. Adjacent to the hotel are shopping malls, boutiques and eateries as well as the famous Kowloon Park.

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



***Steamed fresh crab claw with white
truffle in soy milk***
*Extraordinary delicacy from the 2 Michelin
star Cuisine Cuisine at The Mira*

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