

## Press Release

For Immediate Release

### ***Légendaire Parisian Taillevent*** **Michelin Two-Starred Guest Chef Alain Solivérès at WHISK**

**23 February 2011, Hong Kong:** The newly Michelin selected restaurant WHISK collaborates with **Michelin two-starred guest chef Alain Solivérès from Paris' legendary *Taillevent* restaurant** for a limited time only – **from 14 to 19 March 2011**, bringing magnificent modern French delicacies centre stage this March.

Chef Alain brings a wealth of culinary experience to WHISK. He has worked at *Taillevent* for over 8 years, and has always achieved the right balance between tradition and innovation. His extraordinary French cuisine has entranced dazzled royalty, heads of state and even world-famous celebrities such as Richard Nixon, Salvador Dali, Mikhail Gorbachev, Angelina Jolie and Brad Pitt.

Tempting palates with a mouthwatering degustation menu, Chef Alain prepares **Crab Remoulade with Dill, Lemon Fleurette Sauce; Steamed Duck Foie Gras, Mint and Green Peas; Lobster and Curry Risotto; and M7 Wagyu Beef Glazed with Soya Sauce, Winter Vegetables.** Chef Alain will take your senses for a joyride with his masterful cooking and gorgeous presentation.

Alternatively, enjoy a selection of authentic, delicious French dishes among the a la carte which has been exclusively created by Chef Alain. Highlights include **Smoked Eel with Sweet & Sour Beetroot; Roast Maine Lobster, Coconut Milk and Curry; Crispy Langoustines, Citrus Marmalade and Green Tea; Pigeon Pastilla Oriental Style, Baby Carrot with Cumin; the famed Duck Pie "Taillevent Tradition"; and Chocolate & Coffee Tart.**

Indulge in this modern French feast from 14 until 19 March 2011. Choose a la carte menu or the Tasting Menu at HK\$1,280\* per guest or the superb 3-course set lunch menu at HK\$460\* per guest.

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

\* Subject to a 10% service charge

#### **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 Modern French classics, with subtle Asiatic accents, 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 on the 5<sup>th</sup>, the exclusive al fresco lounge garden bar.

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For media enquiries please contact:

**Peggy Cheng**

Public Relations Manager | The Mira Hong Kong  
118 Nathan Road | Tsimshatsui | Kowloon | Hong Kong  
Tel +852 2368 1111 | Tel +852 2315 5456 (direct) | Fax +852 2369 0972  
peggy.cheng@themirahotel.com



Guest Chef Alain Solivères



Crab Remoulade with Dill,  
Lemon Fleurette Sauce



Chocolate & Coffee Tart