



## Press Release

For Immediate Release

### **Cuisine Cuisine at The Mira Celebrates Landmark Two-Star Win and WHISK a Notable Mention in the *Michelin Guide* *Hong Kong Macau 2011***

**9 December 2010, Hong Kong:** The Mira Hong Kong is celebrating a landmark Michelin-starred victory for its restaurants Cuisine Cuisine at The Mira and WHISK in the latest *Michelin Guide Hong Kong Macau 2011*. Netting a coveted two Michelin stars, Cuisine Cuisine at The Mira's distinctive modern Cantonese fare drew the attention of the Guide's team of inspectors. A full page in the 2011 *Guide* was also devoted to modern French eatery WHISK, which garnered critical acclaim under Chef de Cuisine William Girard.

Applauding the city's best dining experiences in this, the hotly anticipated third Hong Kong Macau edition of the *Michelin Guide*, Cuisine Cuisine at The Mira was one of only nine restaurants in Hong Kong and Macau to be recognised with two coveted Michelin stars that equate to "excellent cooking, worth a detour." Five criteria adhered to when awarding Michelin stars are product quality, preparation and flavours, the cuisine's personality, value for money, and consistency over time and across the menu.

A restaurant that receives one or more stars is, according to the Michelin Guide, "not only one of the best in its country but also one of the best in the world."

"To have won not just one, but two Michelin stars in our first year of operation at Cuisine Cuisine at The Mira is testament to the standards that we have set for The Mira Hong Kong's restaurants. Cuisine Cuisine at The Mira's reputation was built on the legacy of our sister restaurant at ifc," said Martin Chung, General Manager of The Mira Hong Kong. "We commend the efforts of Chef Ken Yu who spearheads the kitchen at Cuisine Cuisine at The Mira, as he continues to rework the classics of the Cantonese culinary lexicon with a surprising new twist."

The Michelin Guide's inspectors also singled out WHISK as one of the 2011 *Guide*'s newly selected restaurants. The Mira Hong Kong's contemporary French restaurant was chosen as a prime example of gastronomic excellence among the city's plethora of dining establishments.

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

To book your table at WHISK, call **2315 5999**.

### **About Cuisine Cuisine at The Mira**

An upscale, modern Chinese eatery offering the finest Cantonese and Chinese delicacies, with a unique contemporary twist. Set against the sleek modern interiors of the 3/F floor of The Mira Hong Kong, Cuisine Cuisine at The Mira 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 restaurant's famed signature dishes carefully showcase the art of Cantonese cuisine, while respecting the seasonality and unique taste of ingredients. Views overlooking Kowloon Park complete the experience.

### **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.

### **About the Michelin Guide**

For more than a century, MICHELIN guides have helped travellers enjoy better mobility by offering qualified restaurant and hotel recommendations throughout Europe. Now representing 23 countries and three continents, the collection of 26 MICHELIN guides includes more than 45,000 addresses. Its team of highly trained inspectors visits establishments anonymously, applying Michelin's international standards for quality across many categories. In Asia, the company has introduced the MICHELIN guide for Tokyo Yokohama and Kamakura, Hong Kong and Macau, as well as Kyoto, Osaka and Kobe. For more information, please visit [www.michelin.com](http://www.michelin.com) <http://www.michelin.com> or [www.cartesetguides.michelin.fr](http://www.cartesetguides.michelin.fr)

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

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For media enquiries, or food images, please contact:

#### **Olivia Toth**

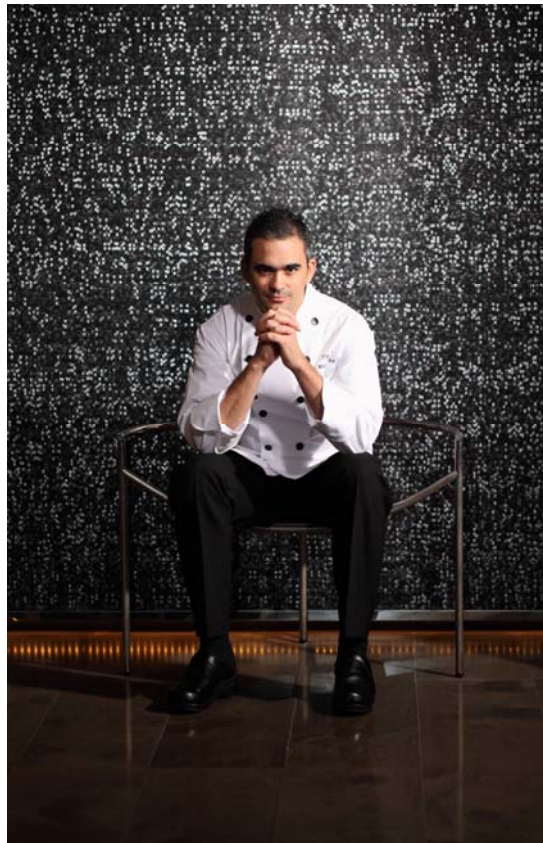
Director of Communications | The Mira Hong Kong  
118 Nathan Road | Tsimshatsui | Kowloon | Hong Kong  
Tel +852 2368 1111 | Tel +852 2315 5329 (direct) | Fax +852 2369 0972  
[olivia.toth@themirahotel.com](mailto:olivia.toth@themirahotel.com)

#### **Peggy Cheng**

Assistant 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](mailto:peggy.cheng@themirahotel.com)



Chef Ken Yu at Cuisine Cuisine at The Mira



Chef de Cuisine William Girard at WHISK