

Press Release

For Immediate Release

Chef William Girard Unveils the Taste of White Asparagus

7 April 2011, Hong Kong: William Girard, Chef de Cuisine of WHISK unveils the delicacy of the season white asparagus **from Wednesday, April 20 through to Saturday April 30**. Beloved by ancient Egyptians, Greeks and Romans, the sublime white asparagus is the star of this stunning menu and pairs perfectly with Chef William's contemporary French cuisine.

Chef William showcases the finest white asparagus at the start of the season to take your senses for a gastronomic joyride. His white asparagus menu demonstrates the perfect balance between innovation and pay homage to the classics. Highlights include the silken ***French White Asparagus Velouté (HK\$165*)***, in which the Smoked Salmon Maki together with the chilled Quail Egg and Pistachio Pesto add a hint of Japanese accent and blend in well with the warm velouté. Sample the ***Roasted French Veal Rack (HK\$350*)*** complements with the pasta-strip like white asparagus cooked to perfection in carbonara sauce and fresh morels.

Other tantalizing specialties embracing ***Roasted White Asparagus with Poached Egg and Morel Ragout (HK\$220*)***; ***White Asparagus Risotto with Green Peas, Broccoli and Bacon (HK\$220)***; and ***Grilled Scottish Salmon with White Asparagus, Port Wine and Béarnaise Sauce (HK\$280*)*** are also featured to beguile guests' palates.

Indulge in this seasonal white asparagus feast from 20 until 30 April 2011. 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.

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French White Asparagus Velouté,
Smoked Salmon Maki, Quail Egg,
and Pistachio Pesto



Roasted French Veal Rack, White
Asparagus Carbonara, Fresh Morels

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