

Press Release

For Immediate Release

Lobster L'Amour

WHISK presents the succulent modern French lobster menu

(15 Aug, 2011, Hong Kong) Lobster has been the number one favourite seafood for diners and has become part of the daily diet. This August, be prepared to be dazzled by the WHISK's Lobster L'Amour menu featuring the succulent lobster to stimulate your taste buds.

Chef William Girard has selected the freshest and best quality lobsters, to ensure diners will fall in love with the menu. To stimulate the appetite, feast on the **Lobster Salad with Cucumber, Radish & Almond Gazpacho** (HK\$250), followed by the seafood lover must try, main dish serving **Grilled Lobster Eggplant Caviar & Sauce Vierge** (HK\$410) or **Lobster Ravioli Bisque flavored with Star Anis** (HK\$190) and more!

Ladies who purchase any main course dinner from Monday to Thursday, will get a **glass of non-stop refilling Dehors Brut NV Champagne from France, on the house***.

Lobster L'Amour menu offers from 22 to 31 August 2011.

* WHISK's Happy ladies offers valid from now until 31 August 2011.

All price subject to 10% service charge.

For reservations, please call WHISK at 2315 5999.

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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Lobster L'Amour
Lobster Salad with Cucumber,
Radish & Almond Gazpacho



WHISK's Interior



Happy Ladies Promotion

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