

Press Release

For Immediate Release

Guest Chef Davy Tissot to star at WHISK

Michelin-starred guest chef from Lyon invites to a culinary journey

(7 November 2011, Hong Kong) – The Mira Hong Kong's modern French fine dining concept, WHISK, will welcome exceptional guest **Chef Davy Tissot** from Lyon, France, for an exclusive week of cuisine of "encounters and exchanges at a crossroad between mountain and sea".

From **21 to 26 November 2011**, one of the best craftsmen of France, or "Meilleur Ouvrier de France" (2004), and head chef of *Les Terrasses de Lyon* at five-star hotel Villa Florentine in Rhône-Alpes region will tempt with a sumptuous menu elaborately designed for his exclusive visit to Hong Kong.

An elegant fusion of flavours signed by Davy Tissot will be available in a form of a lunch set and a special degustation dinner menu. Among culinary scenarios, the 3-course set lunch menu at HK\$508* per person unveils **Confit Turnips Cannelloni with Roasted Boston Lobster with Citrus and Tomato Carpaccio, Roasted Challans Duck Breast with Fig Confit, Turnips and Colombo Jus with Green Tea, and Guanaja Chocolat Mousse with Cacao Biscuit and Peanuts Ice Cream** with other combinations available.

On the mouthwatering degustation dinner menu (HK\$1188*), Chef Davy Tissot gracefully presents: **Prawn Tiramisu; Pan Fried Hokkaido Scallop with Black Truffle and Hazelnut Oil in Barigoule Jus; Roasted French Seabass with Carrot Gnocchi, Spiced Beetroot Purée, and Matelote Jus; Pan Fried M7 Wagyu Beef Sirloin with Cèpes French Toast, Green Apple and Diable Jus, and uplifting Espresso Delight with Spiced Biscuit and Cinnamon Ice Cream.**

Most fastidious gourmands will also be able to choose from Chef Davy's exquisite creations a la carte: **Langoustine Tartar with Lychee & Peppermint; Roasted King Prawns with Salty Butter, Baby Artichoke, and Coconut Milk Emulsion; Roasted Venison Tournedos with Foie Gras, Almond, Salsify, and Passion Fruit Jus.** Those craving for sweet sensations will be lifted to the new heights of indulgence with delights such as **Poached Pear with Cinnamon, Caramel Parfait, Almond Tuile, and Pear Sorbet, or Apple Tarte Tatin with Crunchy Fondant and Muscovado Ice Cream.**

Always in pursuit of creating new palatable emotions, 1-star Michelin Chef Davy Tissot holds a long and impressive list of distinctions and awards as he accumulated extensive work experience at numerous Michelin-starred top restaurants of France. Most recently, he has earned the prestigious title *Grand Chef Relais & Châteaux 2010*.

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

* All prices mentioned above are subject to 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 classics, 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 garden lounge offering unique treasure of liquid delights and tapas a la carte.



Chef Davy Tissot

“Meilleur Ouvrier de France” or “One of the Best Craftsmen of France” is a unique reward for special abilities and the title is retained for life



Creations by Davy Tissot

Utterly exceptional presentation and best possible ingredients are immanent to his cuisine

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