

Press Release

For Immediate Release

Two Star Michelin Guest Chef Philippe Etchebest Grand Cru dining experience with a punch at WHISK

(12 January 2012, Hong Kong) – Modern French dining concept of The Mira Hong Kong awaits the arrival of an exceptional **Guest Chef** from the cradle of Bordeaux wine for an exclusive week of finest culinary experience. From **20 to 25 February 2012**, the Two Michelin Star Chef Philippe Etchebest from the five-star *Hostellerie de Plaisance* in Saint-Emilion will present guests with unique opportunity of sampling the most authentic contemporary French cuisine.

Chef Etchebest's approach to cooking as a daily passion derives from the love of sharing, "I enjoy discovering new things, testing myself and pushing the boundaries of my abilities."

Three elaborately designed menus prepared exclusively for his stay in Hong Kong offer a chance of tantalizing degustation and total indulgence.

The **3-course set lunch menu** at HK\$608* per person offers a choice of three starters, mains and desserts, with each position available for order a la carte. Amongst the highlights is the *Duck Foie Gras Marinated with St Emilion Red Wine. Mushroom Raviole and Black Truffle Emulsion* (HK\$248), showcasing adventurous combination of the finest wine and dine ingredients, as well as *Marinated and Poached Sturgeon, with Quinoa, Pomelo, Snow Peas, and Jasmine Mandarin Jus* (HK\$358). End your meal on a sugary high note with one of the stunningly plated desserts: *Apple, Chocolate, or Lemon*, hiding richness of flavours and textures behind elegant simplicity.

Two creatively composed **gourmet dinner menus** offer four-course (HK\$888*), or six-course (HK\$1398) whimsical journey with ten completely different dishes in total. Indulge in finest *Sturgeon Caviar*, crafted in South-West France, with *Green Apple Jelly, Quail Egg, Cauliflower and Celery*. The combination will surprise the palate of the most discerning connoisseurs. A very rare delicacy from the Gillardeau family in France *Special Gillardeau Oyster served with Oyster Ravioli, Seaweed, Almond, Apple Chutney, and Whiskey Emulsion* is another striking combination. Another recommended specialty for the true gourmards is *Steamed Atlantic Lobster* with round-shaped *Spaghetti, Celery, Raspberry Vinegar*, drizzled with *Butter and Crustacean Sauce*.

About Chef Philippe Etchebest

Awarded with Meilleur Ouvrier de France in 2000 and Second Michelin Star in 2008, as well as the title of "Grand Chef Relais & Chateaux", Philippe Etchebest completed a tour de France of the best restaurants. With classical education he honed his culinary skills under the finest: Firmin Arambide, Jean Bardet, Jacques Chibois, Jean-Marie Meulien, Dominique Toulousy.

Arrival of inspired and creative Chef de cuisine to the Hostellerie de Plaisance in 2004 completed success of the unique luxury hotel, which over the centuries has been a monastery overlooking the medieval village of Saint-Emilion in the heart of Bordeaux, now a Unesco World Heritage Site.

Basque in origins Philippe Etchebest is no stranger to Saint-Emilion. His cuisine is contemporary, respectful of the produce it uses and attentive to the architecture of dishes. Yet he attributes even more importance to the flavours and the perfect harmony between the dishes which make up the culinary

compositions. Delightful works of art often introduce new tastes from abroad which he has discovered on his travels

Passionate for both cooking and sport, he moved from rugby to boxing and by so doing found his personal equilibrium. He says of himself that he enters the kitchen as he would a stadium or a boxing ring, for the pleasure and excitement. He is a sensitive and sensible man as well as strong and demanding. And it all is reflected in his cooking.

As an extension of this remarkable culinary chapter, Chef Etchebest's signature menu will be available at WHISK from **26 February till 3 March**. This top flight event on Hong Kong's French dining calendar this season is organised in partnership with **Air France** airlines.

Advance booking is highly recommended. For more information and reservations, please call 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 cuisine, 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 al fresco lounge offering unique treasure of liquid delights and tapas a la carte.



Chef Philippe Etchebest

A fighter in the ring and in the kitchen, always pushing his limits and boundaries for a challenge



Culinary Creations of Chef Philippe Etchebest

Admired for stunning presentation and innovative combination of ingredients

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