

For Immediate Release

CHEF ALEXANDRE VIRIOT HELMS POPINJAYS AS CHEF DE CUISINE



Hong Kong SAR, China, 23 April 2020 – The Murray, Hong Kong has appointed Alexandre Viriot as Chef de Cuisine of Popinjays, the rooftop restaurant and bar located with panoramic views of Central. With his recent appointment, Chef Alexandre will be responsible for designing and curating the culinary offerings of the modern European establishment.

Born in Dallas, Texas, to chef parents, Chef Alexandre's passion for cooking runs in his blood. Chef Alexandre cut his teeth in fine dining in Las Vegas, where he took on the role of sous chef-tournant at Restaurant Guy Savoy in Hotel Caesars Palace, the first fine dining Guy Savoy restaurant to open stateside, for three years. He then moved on to three Michelin-starred Joël Robuchon at the Mansion in MGM Grand Las Vegas for another two years as the meat sous chef.

Most notably, Chef Alexandre spent six years working under respectable French culinary legend Chef Alain Ducasse. Their time together began in 2011 at miX by Alain Ducasse in Saint Petersburg where he started as an executive sous chef and earned a promotion to executive chef before joining IDAM and MIA Café by Alain Ducasse in Doha. In 2017, he became the Executive Chef at Air France's Salon La Première in Paris-Charles de Gaulle Airport, where he had the opportunity to cook for President Emmanuel Macron and President Vladimir Putin at Château de Versailles. He then joined the opening team as the executive chef for both Voyages by Alain Ducasse and the two Michelin-starred Alain Ducasse at Morpheus in Macau.

To date, Chef Alexandre regards Chef Ducasse as one of the greatest influences in his cuisine and his cooking continues to be guided by the philosophy that produce should always come first. The new menu he designed for Popinjays sees his unweaving focus on the finest ingredients gifted by the season, with meticulous pairing of flavours and textures, presented in a modern and refreshing arrangement.

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A refresher on the palate to begin the meal, **Wild Sea Bream Carpaccio** (HKD 198) is seasoned with homemade leche de tigre, shallot, sumac and chilli. Pistachio bits are sprinkled on top for an added toasted flavour and crunchiness.

Roasted Duck Breast (HKD 268) is a modern interpretation of classic French flavours where duck meat is commonly paired with beetroot and sherry vinegar to tone down the richness. To offer a touch of umami to the dish, miso is blended into the beetroot puree. For an extra Asian kick, Sichuan pepper subtly shines through a mix of spices such as star anise, juniper, coriander seeds and black pepper in the savoury sauce.

Steamed Skrei Cod (HKD 268) spotlights the wild flavours and buttery texture of the seasonal Norwegian Arctic Cod. Slow cooked on steam at 55 degrees Celsius for 20 minutes, the dish requires highly skilled control of temperature and timing to retain the moistness and succulence of the meat. A refined version of the classic peas à la française, pea pod skin is pureed for a layered texture, and baby gem is added for a hint of freshness. Enhancing the sea flavour is the creamy bone sauce made from the roasted cod bone, spices and white wine.

A traditional favourite in Italy and southern France, the generously portioned **Suckling Pig "Porchetta"** (HKD 388) is perfect for sharing. The suckling pig is deboned whole and stuffed with rice, minced pork, spinach, olives and piquillo pepper. The meat roll is then slow steamed at 72 degrees Celsius for 12 hours, followed by roasting to produce crispy skin while keeping the meat moist and tender.

With nearly 20 years of culinary experience under his belt, Chef Alexandre looks forward to his next challenge at The Murray, Hong Kong: "Embracing Hong Kong's multicultural and dynamic dining landscape and its unparalleled access to premium ingredients, I look forward to creating a dining experience that will bring joy to our diners at Popinjays."

Prices are subject to 10% service charge. For reservations and enquiries, please email themurray@niccolohotels.com, call +852 3141 8888 or visit niccolohotels.com.

High-resolution images are available at:

<https://www.dropbox.com/sh/149wm8r89q4vf5g/AADrfLJVedBPN6-P16CbhCIUa?dl=0>

Popinjays

Popinjays is a contemporary lifestyle rooftop restaurant and bar offering European gastronomy. Reflecting Hong Kong's vibrant, cosmopolitan style, the lifestyle destination is designed to attract the city's flamboyant, fashionable crowd and leaders in style. Popinjays, a term once assigned to parrots, takes its name from the resident cockatoos along neighbouring Garden Road, Hong Kong Park and Hong Kong Zoological and Botanical Gardens. Naturally drawn to being part of a flock, and rarely flying solo, the habits of these birds embody Popinjays' sociable spirit. As the hotel's lifts open onto the rooftop, guests are drawn to the stylish bar and wraparound terrace that frames the restaurant. The 420 square meter outdoor terrace provides the perfect vantage point to appreciate the most Instagram-worthy views. Along with a world-class selection of classic cocktails, bespoke creations and specialty spirits, guests can choose from a variety of bar snacks. Those seeking an intimate dining experience will appreciate The Aviary. A private room ideal for business gatherings, celebratory occasions or exclusive dinners for up to 20 guests.

The Murray, Hong Kong, a Niccolo Hotel

Named as the top hotel in Hong Kong in Condé Nast Traveler's 2019 Readers' Choice Awards and one of Time Magazine's 100 Great Places in 2018, The Murray, Hong Kong is a high-profile preservation project by British international studio for architecture and integrated design, Foster + Partners. The

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hotel, part of Hong Kong SAR's Conserving Central initiative, was previously the stand-alone Murray Building, one of the city's most iconic landmarks. The US\$1 billion contemporary sanctuary features 336 oversized rooms and suites spanning 25 floors, a swimming pool and spa, a stunning rooftop bar with breath-taking views of the central business district and the green oasis of Hong Kong Park, a series of signature restaurants and bars, and creative meeting and event spaces, making it the epicentre of luxury events in the city. Further details on The Murray, Hong Kong are available at niccolohotels.com.

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