

Press Release

For Immediate Release

Eat, Sip, Love Champagne Afternoon Tea Set at COCO

20 January 2017, Hong Kong: If love is effervescent, then The Mira Hong Kong's newest afternoon tea set comes just in time for the sweet month of romantic gestures. Available exclusively from **1 till 28 February 2017** at the hotel's chic café patisserie COCO, the stylish proposition by Executive Pastry Chef Jean-Marc Gaucher ticks off all the boxes featuring some of the most popular champagne cocktails of all times reimagined into bubbly-licious desserts bursting with fruity flavors.

This Valentine's Day and not only, couples – and pairs of foodies with everlasting love for all things sweet and bubbly – are teased with seductive desserts inspired with iconic *Bellini*, weekend brunch must-have *Mimosa*, and the French favorite *Kir Royal*, in their edible forms.

COCO's Moët & Chandon Champagne Afternoon Tea Set features **4 sweets passionately crafted with ephemeral bubbles**, including delicate Champagne Jelly with Cassis topped with gold leaf (**Kir Royal**), exotic Cointreau Mini Baba with Orange Supreme and a sip of champagne (**Mimosa**), a dome of Peach & Champagne Compote with Vanilla Mousse (**Bellini**), and the silky Grenadine Cream & Champagne topped with seasonal strawberry (**American Rose**). The sparkling flavor can also be found in one of the savories – the Smoked Salmon and Crab Meat Sushi served with Champagne Jelly.

Moët & Chandon Impérial Champagne is one of the world's most popular blends featuring almost equal measures of chardonnay, pinot noir and pinot meunier. "It has a refreshing, pastry-scented fizz with a hint of vanilla, which makes it a good companion for sweets and savories, as well as gracious ingredient," explains Chef Jean-Marc Gaucher. "Homemade preserves of floral Rose & Wild Strawberry Jam with Pink Cranberry Scone and luscious clotted cream pair exceptionally well with the bubbles."

Winter tea selection including Rose with French Vanilla or a choice of signature coffees complete the experience while the afternoon tea is designed to be experienced with a flute of perfectly chilled champagne.

Served on a custom-made tea stand shaped after a hand bag, afternoon tea at COCO has a distinctively feminine touch reflecting the spirit of Hong Kong's shopping mecca, Tsim Sha Tsui, where The Mira Hong Kong is a trendy haven from the city bustle.

Champagne Afternoon Tea Set is available daily from 3pm – 6pm at COCO (G/F Lobby); and on Saturdays at WHISK (5/F) restaurant overlooking green courtyard terrace Vibes.

EAT SIP LOVE CHAMPAGNE Afternoon Tea Set Menu

HOME-MADE PRESERVES

- Clotted Cream
- Rose & Wild Strawberry Jam
- Pink Cranberry Scone

BUBBLY SWEETS

- MIMOSA: Cointreau Mini Baba, Orange Supreme & sip of Champagne
- AMERICAN ROSE: Grenadine Cream Champagne

- BELLINI: Peach & Champagne Compote with Vanilla Mousse
- KIR ROYAL: Champagne Jelly and Cassis

SELECTED SAVORIES

- Smoked Salmon and Crab Meat Sushi with Champagne Jelly
- Beetroot Bread with Cream Cheese and Figs
- Teriyaki Shrimp & Avocado on Rice Cracker
- Semi-dried Tomato Cupcake with Crispy Purple Chips

HK\$488 per set for two Guests

Add HK\$198 for 2 glasses of Moët & Chandon Brut Impérial NV Champagne

All prices are subject to 10% service charge.

Booking enquiries: 2315 5566 or coco@themirahotel.com.

About COCO

COCO, the stylish café-pâtisserie of The Mira Hong Kong, showcases designer cakes, freshly-baked pastries, custom-made cakes and artisan chocolates. Accompanying these couture-like creations are COCO's signature coffees-to-go, brewed to perfection. COCO's sleek, jewel box-like interiors are a unique design collaboration between Hong Kong interior designer Andrew Choy of Atelier C+ and US lifestyle guru Colin Cowie.

About The Mira Hong Kong

The Mira Hong Kong is a smoke-free, designer hotel with 492 boldly accented guest rooms, including a collection of 56 suites and specialty suites. Overlooking the lush Kowloon Park and centrally located in Tsimshatsui, the heart of Hong Kong's commercial, shopping, dining and entertainment district, the hotel easily connects guests to all parts of the vibrant metropolis; being a short walk from MTR stations and the Star Ferry.

The Mira Hong Kong is a member of Design Hotels™, HIP Hotels and Kiwi Collection.

www.themirahotel.com



Stylish afternoon tea set at COCO features edible champagne desserts inspired with fizzy cocktails



Chic interiors of COCO café pâtisserie with jewelry-like display of creative pastries in the design hotel's lobby

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Hi-res images for [download](#)

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