

Press Release

For Immediate Release

Summer Strawberry Mania and Exotic Mango Temptations at COCO

4 July 2013, Hong Kong: The Mira Hong Kong's elegant café-pâtisserie COCO tempts with limited, seasonal collections of scrumptious pastries and chocolate creations incorporating aromatic summer flavours: French strawberry in July and exotic mango in August.

Strawberry Mania collection designed by one of Hong Kong's most accomplished pastry chefs, Jean-Marc Gaucher, features the much sought after, seasonal *Mara de Bois* variety from France.

Available until 31 July only the artful selection delectable confections includes *Strawberry Orchard* (HK\$78/pc) petit gateau, encased in a fun and edible chocolate "tin can" tart with fresh strawberries, vanilla "cremeux", marshmallow and pistachio streusel with fresh herbs. Adorable strawberry macaroon with eggless strawberry marshmallow (HK\$25/pc) and *COCO's Fraisier*, a decadent but light olive oil sponge cake with fresh strawberries adorned with strawberry macaroon (HK\$310/lb) complete the collection.

For an exotic summer treat, nothing quite matches the sweet, tangy taste of aromatic Thai **Mango Temptations** arriving in August and available for one month only.

Visually stunning *Mango Tango Macaroon* (HK\$25/pc) is a contrast of bamboo charcoal black macaroon and passion fruit and mango cream, while silky mango mousse on Brittany cookie, the *Mamouang Tart* (HK\$288/pc), will satisfy larger sweet cravings. A sweet deviation for those counting calories, delicate petit gateau *Donut* (HK\$44/pc) combining low fat yogurt, fresh mango and coconut, is the perfect choice for a flavorful and exotic summer.

For more information and orders, please contact COCO at **2315 5566** or coco@themirahotel.com

Located in the Ground Floor lobby of The Mira Hong Kong at 118 Nathan Road, Tsim Sha Tsui, COCO is open daily from 7:30am – 8:30pm.

**Prices above are subject to 10% service charge for dine-in*

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.

Executive Pastry Chef Jean-Marc Gaucher formerly ran his own traditional French bakery in Nice. Following his apprenticeship and bakery business on the French Riviera, he honed his creative flair under internationally renowned pastry chef Didier Berlioz at 'La Panetiere' French fine dining restaurant in New York. For the past decade, he has established his reputation as an award-winning pastry chef at luxury hotels in Bangkok, Langkawi, Dubai and Macau.

About The Mira Hong Kong

The Mira Hong Kong is a smoke-free, design hotel with a total of 492 guest rooms, including a collection of 56 suites and specialty suites, which is centrally located in Tsimshatsui, the heart of Hong Kong's commercial, shopping, dining and entertainment district. A close walk to the local underground, railway stations and the Star Ferry, the hotel – overlooking the lush Kowloon Park – easily connects to all parts of the vibrant metropolis.

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

www.themirahotel.com



Strawberry Orchard (HK\$78/pc)



Mango Tango Macaroon (HK\$25/pc)

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