

Press Release

For Immediate Release

Cuisine Cuisine at The Mira Garners Gold Award At HKTB's 2016 Best of the Best Culinary Awards & welcomes new chef de cuisine – Chef Edwin Tang

26 July 2016, Hong Kong: Whipping up a culinary storm with the splendor of Cantonese fare with flair, the MICHELIN-recommended contemporary Cantonese restaurant, Cuisine Cuisine at The Mira welcomes new Chef De Cuisine – Chef Edwin Tang as it celebrates the accolade of the Gold Award under Crab Category at the **HKTB's Best of the Best Culinary Awards 2016**, Hong Kong's largest culinary pageant.

With the aim of identifying and showcasing the best of Chinese cuisine in town, the competition has raised the bar for cooking quality and innovation among local Chinese restaurants over the years. Whilst the culinary team of Cuisine Cuisine at The Mira, led by Chef Edwin Tang stole hearts of the judging panel of the Award with the **King Crab Claw** (「稻穀望潮」) - a rich and creamy dish as an all-time favourite for discerning diners cooked to perfection & served along with the highly praised fried glutinous rice with seafood, dried conpoy and fried shrimp, staging the award-winning gourmet for this year.

With over 16 years of experience and a passion for culinary perfection, Chef Edwin specialises in using the freshest of ingredients, presenting authentic Cantonese cuisine with a modern twist to discerning diners with a delicate touch that will elevate the dining experience by bringing it to the next level.

“Culinary scene in Hong Kong is simply glorious. With dining being one of the City's main attractions to discerning diners from around the world, The Mira Hong Kong is proud to receive the accolade as a tribute to our commitment to consistently deliver top quality cuisine that will leave guests with lasting impression,” said Gerhard Aicher, General Manager of The Mira Hong Kong.



**HKTB's Best of the Best Culinary Awards 2016
Crab Category - Gold Award King Crab Claw
(「稻穀望潮」)**



Chef de Cuisine – Chef Edwin Tang

Download high-resolution images at: <https://we.tl/lhZfB24LEu>

Cuisine Cuisine, 3/F, The Mira Hong Kong, 118 Nathan Road, Tsim Sha Tsui

Booking Enquiries: +852 2315 5222 or dining@themirahotel.com

Online bookings: www.themirahotel.com

About Cuisine Cuisine at The Mira

An upscale, modern Chinese restaurant offering the finest Cantonese and Chinese delicacies, with a unique contemporary twist is set against the sleek modern interiors of the 3/F floor of The Mira Hong Kong. Cuisine Cuisine at The Mira showcases a dining experience that's steeped in some of the most exacting Cantonese culinary traditions, serving top quality, authentic fare crafted by master chefs. The restaurant's famed signature dishes carefully showcase the art of Cantonese cuisine, while respecting the seasonality and unique taste of ingredients. With a selection of over 300 wines – most recently recognized with prestigious *Best of Award of Excellence 2015* by Wine Spectator – paired with friendly and attentive service, no detail is spared in setting the tone for the perfect dining experience. Views overlooking Kowloon Park lend a verdant touch that is echoed in the restaurant's interiors.

About The Mira Hong Kong

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

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

www.themirahotel.com

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