

Press Release

For Immediate Release

Discover Thai Taste at Yamm ***Unlimited Dinner Buffet Experience Bursting with Authentic Thai Flavors***

9 April 2015, Hong Kong: In celebration of Songkran, Thailand's most fun-filled Water Festival, the award-winning buffet restaurant of The Mira Hong Kong, Yamm, will be all about discovering Thai delights in partnership with the Tourism Authority of Thailand and Miramar Travel. From 13 April till 17 May, the restaurant's famed buffet will be serving a myriad of most authentic Thai dishes curated by Thai Sous Chef Danita Srisuwan while the first five nights of the dinner promotion (13-17 Apr) will be graced with a captivating performance by enchanting Thai dancers, courtesy of Thai Airways.

The Opening Night Ceremony on 13 April, which marks the start of the month long Thai promotion at The Mira Hong Kong's Yamm, will be honored by presence of Mr. Aroon Jivasakapimas, Consul-General of Royal Thai Consulate-General in Hong Kong; Ms. Titiporn Manenate, Director of Thailand Tourism Authority Office (TAT) in Hong Kong, Ms. Nonthakorn Trakulpa, General Manager of Thai Airways International to Hong Kong and Macau, Mr. Alex Lee, General Manager of Miramar Travel, and Mr. Gerhard Aicher, General Manager of The Mira Hong Kong.

Hailing from Northern Thailand's region of Chiang Mai, Chef Danita Srisuwan is Yamm's hidden gem Thai Sous Chef who honed her skills at the famous Peninsula in Bangkok and other five star hotels in the capital city often referred to as Venice of the East. Her inspirations come from the family-treasured recipes and all the dishes served at the buffet dinner will be created with greatest attention to details starting from the authentically sourced ingredients, fresh herbs and spices. Well-balanced flavors of time honored dishes such as made-to-order *Phad Thai Bolan*, freshly pounded *Som Tum* salad, and Roasted Spices Aromatic Pork Neck with Spicy Tamarind Sauce, or *Koa Moo Yang Nam Jim Jaew* on the carving station represent Thailand's all-time favorite culinary creations.

Along with Yamm's signature fresh Boston lobsters and fresh oysters, plethora of chilled seafood, live Japanese sushi and teppanyaki station, selection of international cheese and cold cuts, plus decadent dessert counter with chocolate fountain, diners will be able to discover the taste of specialty dishes served on rotation, including:

Salads: *Larb Moo* (Minced pork salad with roasted rice ground) / *Yum Gai Yang Nam Tok* (Roasted Chicken with roasted rice ground salad) / *Yum Nuea Yang* (Grilled beef salad with cucumber served with Thai sticky rice)

Hot Dishes: *Kang Massaman Gai Roti* (Massaman curry chicken with roti bread) / *Gaeng Keaw Wan Gai Ka Nom Jeen* (Green curry chicken served with Thai Laksa) / *Kao Phad Sub Pa Rod* (Pineapple fried rice with prawn & pork floss) / *Sen Mee Phad Kee Mao Talay* (Stir-fried spicy noodle with seafood & hot basil)

Thai Soup Live Station: *Tom Yum Goong* (Spicy Thai herbs flavor soup with river prawn) / *Tom Kha Goong* (Mild spicy & sour coconut milk soup with prawn) / *Tom Yum Talay* (Spicy Thai herbs flavor soup with seafood)

Desserts: Ripe Mango with Sticky Rice, Banana Cake with Shredded Coconut and 12 other traditional desserts

To complete the dining experience Yamm will be serving traditional Thai refreshments, including the famous Thai Iced Milk Tea, Iced Longan Drink and Iced Roselle Drink (HK\$55/glass) as well as a selection of Monsoon Valley wines produced at Hua Hin Hills Vineyard (HK\$98/glass).

Available from 13 April till 17 May, from 6:30pm till 10:00pm.

HK\$668 (Adult) HK\$398 (Child) | Monday – Thursday

HK\$698 (Adult) HK\$428 (Child) | Friday to Sunday, Public Holiday & Eve

*child price is 3-11 years old inclusive

Exclusive Thai Cooking Class with Chef Danita Srisuwan

Limited to 8 Guests only each, this fun and intimate cooking class will allow inquisitive diners to learn secrets behind preparation of some of the favorite dishes of Chef Danita. Each cooking class will include a welcome drink of Red Thai Roselle Tea, introduction of Thai ingredients, give-away menu along with recipe and live cooking demonstration of 2 dishes selected by the Chef.

24 April & 15 May (Friday) | 4pm-5:15pm

HK\$1,088* per person inclusive of buffet dinner at Yamm on the same day

**full payment in advance is required to reserve the seat*

Yamm, G/F Lobby, The Mira Hong Kong, 118 Nathan Road, Tsimshatsui

For booking enquiries, please contact +852 2315 5111 or dining@themirahotel.com

Online bookings with instant confirmation at: www.themirahotel.com

All prices listed are subject to 10% service charge

About Yamm

Yamm showcases an international buffet and à la carte menu, served throughout the day. The abundant breakfast, lunch, tea and dinner buffets offer Japanese, Indian, Southeast Asian and Western dishes, as well as delectable, handcrafted desserts. Yamm delivers an award-winning gourmet dining experience based on the concept of social buffet dining. The combination of stimulating, sophisticated interiors, dramatic lighting and simple, delicious food, drinks, juices and specialty teas is enhanced by ambient music and an intimate yet spacious setting. These qualities have earned Yamm a series of award as one of the city's buffet hotspots.

About The Mira Hong Kong

The Mira Hong Kong is a smoke-free, tech-friendly design hotel pioneer 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 just a short walk from MTR stations and the Star Ferry.

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

www.themirahotel.com

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Thai Sous Chef at Yamm, Danita Srisuwan honed her skills in five star hotels in Bangkok



A myriad of authentic Thai dishes will dominate Yamm's buffet for one month



Signature fresh Boston lobsters and a variety of premium chilled seafood



Traditional Thai refreshments - Iced Roselle Drink



Live cooking stations add the theatrical element to social dining at Yamm



Designer interiors at Yamm with its most prominent feature – giant brass chandeliers

Hi-res images available at: <http://we.tl/B9D0KVxPly>

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