

Press Release

For Immediate Release

Heavenly Hairy Crab Returns to Cuisine Cuisine at The Mira

5 October 2015, Hong Kong: The time all Hong Kong gourmands have been waiting for is upon us - rich and creamy hairy crab returns on the menus across the city – and over at the Cantonese restaurant of The Mira Hong Kong Chef Jayson Tang presents highly anticipated menu bringing out the best of all flavors of the exquisite hairy crab sourced from the Tai Wu Lake in China.

Expect Michelin-recommended dining experience steeped in some of the most revered culinary traditions, served with Cuisine Cuisine's signature contemporary twist as the richness of the hairy crab is revealed in all its splendor in a seasonal set dinner menu (HK\$880/person) and a short a la carte selection, both featuring 6 divine dishes including *Baked mushroom and onion stuffed with hairy crab's roe in hairy crab shell*.

For more picky diners who wish to sample selected dishes only, a short a la carte menu ranges from small bites, such as *Steamed minced pork dumpling with hairy crab's roe* (HK\$60/pc); dishes for sharing including *Steamed prawns with egg white and hairy crab's roe* (HK\$380/6pc) served with natural peach tree resin and *Crispy Alaska crab meat with hairy crab's roe* (HK\$360/8pc); and luxuriant *Braised imperial bird's nest with hairy crab's roe* (HK\$520/person).

Connoisseurs of aged Chinese wines will not be disappointed as Cuisine Cuisine's sommeliers propose an expert recommendation of Chinese yellow wines matured in clay for decades to pair with both menus, including such gems as *30-year-old Kuaijishan Hua Diao* wine. "In general, the older the wine, the more mellow and sweeter the taste, and silkier the texture", shares William Chan, restaurant manager and experienced sommelier. "We serve it slightly warmed, which helps to distribute the fattiness of the hairy crab on the palate."

Heavenly Hairy Crab Menu is available daily from 5 October until 30 November 2015, 6pm till 10:30pm.

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

Heavenly Hairy Crab Set Menu

Steamed minced pork dumpling with hairy crab's roe, asparagus lettuce and black truffle
Yue Zhou Jia Niang 10 years old

Baked mushroom and onion stuffed with hairy crab's roe in hairy crab's shell
Chen Nian Hua Diao 10 years old

Double-boiled abalone soup with vegetables and natural resin
Kuaijishan Hua Diao 20 years old

Sautéed spotted garoupa fillet with Sakura shrimp paste sauce
Xian Diao 25 years old

Braised Japanese noodles with hairy crab's roe and spring onion

Sweetened ginger and osmanthus soup with sesame dumplings

HK\$880* per person for 6 courses (Add HK\$340 for Chinese wine pairing)
Minimum order for 2 Guests. Additional Hairy Crab HK\$280 per piece.

All prices are subject to a 10% service charge

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



Baked mushroom and onion stuffed with hairy crab roe in hairy crab's shell



Steamed prawns with egg white and hairy crab roe



Chef Jayson Tang, Chef de Cuisine of Cuisine Cuisine at The Mira



Main dining hall of Cuisine Cuisine at The Mira by Miami-based interior designer Charles Allem features a spectacular chandelier of illuminated glass orbs

Download high-resolution images at: <http://we.tl/kyZobMQQ8r>

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