

Press Release

For Immediate Release

Mira-thon of Magical Delights at The Mira Hong Kong

14 November 2013, Hong Kong – Celebrate Christmas in fine style and usher in 2014 at The Mira with a sparkling Mira-thon of Magical Delights. Be spoiled for choices for the whole family with one of Festive Menus at WHISK, Yamm and Cuisine Cuisine, while sweet gift galore of delightful Christmas Goodies awaits chocoholics at COCO alongside with a choice of Christmas Hampers overflowing with gourmet surprises ideal for gift-giving.

Get in tip-top shape for the party season with one of blissful treatments at MiraSpa including Christmas Double-up Pampering and you are sure to look dazzling at the Electrifying All-Nighter New Year's Eve Countdown Party at Vibes and Room One.

Festive Celebrations at Yamm

In the sleek hotel lobby and Yamm's entrance the jolly spirit of the festive season will be ushered by the **school choir** performing modern renditions of Christmas Carols on 24 and 25 December from 7pm - 8:20pm with short intervals.

Santa Claus and **Balloon Twister** will be spreading the cheer at **Yamm** during Christmas Eve and Christmas Day Buffet Dinner feasts offering irresistible spread of freshest seafood including *live lobsters, Tasmanian oysters, Alaskan king crab legs*, and carvery of *roasted turkey with rosemary gravy and roasted ribs with black truffle sauce*. The sumptuous Dessert Counter will be extended to café patisserie COCO featuring irresistible selection of desserts and pastries including chocolate fountain, homemade *Stollen Bread, Christmas pudding, Flambeed Spices Crème Brûlée* and a live station of *Yule Log Cake "au metre"*.

24 Dec 2013

Christmas Eve Buffet Brunch

11:30am – 3:00pm

HK\$428 (Adult) HK\$268 (Child)

Christmas Eve Buffet Dinner

first round 5:30pm – 8:00pm

HK\$888 (Adult) HK\$598 (Child)

second round 8:30pm – 11:00pm

HK\$998 (Adult) HK\$648 (Child)

Inclusive of one glass of wine, beer, juice or soft drink.

Santa Claus and Balloon Twister will be spreading the cheer!

25 Dec 2013

Christmas Day Buffet Brunch

first round 11:30am – 1:30pm

HK\$488 (Adult) HK\$298 (Child)

second round 2:00pm – 4:00pm

HK\$408 (Adult) HK\$248 (Child)

Inclusive of one glass of wine, beer, juice or soft drink.

To make the sumptuous feast even more cheerful, Santa Claus will be spreading the joy!

Christmas Day Buffet Dinner

first round 5:30pm – 8:00pm

HK\$828 (Adult) HK\$538 (Child)

second round 8:30pm – 11:00pm

HK\$938 (Adult) HK\$598 (Child)

Inclusive of one glass of wine, beer, juice or soft drink.

Santa Claus and Balloon Twister will be spreading the cheer!

26 Dec 2013

Boxing Day Buffet Brunch

11:30am – 3:00pm

HK\$428 (Adult) HK\$268 (Child)

Inclusive of one glass of wine, beer, juice or soft drink!

31 Dec 2013

New Year's Eve Buffet Dinner

first round 5:30pm – 8:00pm

HK\$598 (Adult) HK\$368 (Child)

second round 8:30pm – 11:00pm

HK\$828 (Adult) HK\$538 (Child)

Inclusive of one glass of wine, beer, juice or soft drink.

Balloon Twister will be spreading the cheer!

Second round Adult ticket includes **FREE entry** to the Countdown Party at Vibes!

1 Jan 2014

New Year's Day Buffet Brunch

11:30am – 3:00pm

HK\$408 (Adult) HK\$248 (Child)

New Year's Day Buffet Dinner

6:30pm – 10:00pm

HK\$658 (Adult) HK\$408 (Child)

Festive Celebrations at WHISK

Michelin-recommended WHISK and Chef Bjoern Alexander will be teasing with “whisk me to heaven” dinner menu on 25 and 26 December featuring Christmas spices in dishes like *Oyster with Orange, Fennel, Tarragon and Star Anise*, or *Smoked Foie Gras Terrine, Red Apple and Glühwein Jelly*.

Semi-buffet spreads for lunch and dinner fashioned in the ever-popular Whisk holiday brunch style with fresh oyster and caviar bar, lobster medallions, healthy corner with Christmas salads such as *Poached Pears in Red Wine with Cranberries* or *Almond Eggplant with Cinnamon, Chili and Honey*; and an array of dazzling dishes and fun bite-sized portions, including *Bayonne ham and suckling pig* plus free-flowing bubbles and live DJ will keep you in a jolly good mood.

24 Dec 2013

Christmas Eve Semi-Buffer Dinner

6:00pm – 10:00pm

HK\$1,288 (Adult) HK\$698 (Child)

Expect a vast buffet of seafood including fresh oysters, crabs and caviar, BBQ corner, selection of mains made to order, a decadent dessert station, free flowing champagne, cocktails, wines, juices and soft drinks!

25 Dec 2013

Christmas Day Semi-Buffer Brunch

first round 11:00am – 1:00pm

HK\$698 (Adult) HK\$428 (Child)

second round 1:30pm – 4:30pm

HK\$888 (Adult) HK\$468 (Child)

Celebrate over a vast buffet of seafood including fresh oysters, crabs and caviar, BBQ corner, selection of eggs and mains made to order, decadent dessert station and free flowing champagne, cocktails, wines, juices and soft drinks. Resident DJ on the decks will put you in a merry mood!

Christmas Day Dinner

6:00pm – 10:30pm

HK\$1,688 per person

6-course set menu and short a la carte menu available.

26 Dec 2013

Boxing Day Semi-Buffer Brunch

12:00nn – 3:00pm

HK\$748 / HK\$588* (Adult) HK\$398 (Child)

Celebrate over a vast buffet of seafood including fresh oysters, crabs and caviar, BBQ corner, selection of eggs and mains made to order, decadent dessert station and free flowing champagne, cocktails, wines, juices and soft drinks!

**without alcoholic beverages*

Boxing Day Dinner

6:00pm – 10:30pm

HK\$1,688 per person

6-course set menu and short a la carte menu available.

31 Dec 2013

New Year's Eve Semi-Buffer Dinner

8:00pm – 11:00pm

HK\$1,588 (Adult) HK\$748 (Child)

Indulge in an abundant dinner inclusive of free flowing champagne, cocktails, seafood buffet, BBQ and more! Adult ticket includes **FREE entry** to the Countdown Party at Vibes!

Limited early bird tickets from now until 24 Dec at HK\$1,388 / HK\$698 (Adult/Child)

1 Jan 2014

New Year's Day Semi-Buffer Brunch

12:00nn – 3:00pm

HK\$748 / HK\$588* (Adult) HK\$398 (Child)

Celebrate New Year over a vast buffet of seafood including fresh oysters, crabs and caviar, BBQ corner, selection of eggs and mains made to order, decadent dessert station and free flowing champagne, cocktails, wines, juices and soft drinks!

**without alcoholic beverages*

Festive Celebrations at Cuisine Cuisine at The Mira

For a Michelin-starred Christmas feast head over to Cuisine Cuisine to discover two gorgeous Chinese fine dining menus of eight courses featuring an assortment of delicacies such as *braised bird's nest soup*, *sautéed beef teppanyaki*, *seafood in lobster broth*, and *braised abalone with goose web in oyster jus*.

24, 25, 31 Dec 2013

Christmas Dinner and New Year's Eve Dinner

6:00pm – 10:30pm

HK\$788 or HK\$988 per person (minimum order for 2 persons)

Choice of 8-course set menus and a la carte menu available.

Festive Celebrations at COCO

Find the perfect excuse to celebrate the holidays or successful Christmas gift shopping with family and friends over a **Festive Afternoon Tea** festooned with a splash of winter spices. Fashioned by Executive Pastry Chef Jean-Marc Gaucher the tea set features *Foie gras and Cranberry in Bamboo Charcoal Profiterole, Irish Coffee Caviar and Blini* as well as *Chocolate Santa-Pop* lollipop and it is available **throughout December** (except 24 & 25 Dec) at HK\$188/HK\$338 per set for one or two persons.

The Mira Festive Counter setup in the hotel lobby will be distributing festive dining tickets for WHISK and Yamm, New Year's Party tickets for Vibes, as well as taking orders for COCO's Christmas goodies and Christmas roasts throughout the **month of December**. Book online at www.themirahotel.com or call 2315 5885.

Terms and Conditions:

- Prices quoted above are subject to change without prior notice
- Full amount must be paid upon reservation
- All prices listed above are subject to 10% service charge, unless stated otherwise
- Child price is 3 to 11 years old inclusive

New Year's Eve Countdown Party at Vibes and Room One

For all Hong Kong hedonists The Mira Hong Kong lined up an Electrifying All-Nighter. Kick-off the biggest night of the year with an exhilarating party under the stars at Vibes with BBQ and countdown to 2014, followed by more revelry at Room One until sunrise with live band and international DJs.

Time:

9pm – 2am (Vibes)

2am – 4am (Room One)

Entertainment:

Live band and DJs: Kid Gweilo (France), VISA (France), Shannon (US), Fun Key (France), AWI (VJ)

Dress Code: Hedonist Chic

Tickets:

HK\$488 per person (14 – 25 Nov) including 3 drinks

HK\$738 per person (26 Nov – 24 Dec) with open bar*

HK\$888 per person (25 – 31 Dec) with open bar*

Cabanas:

Entry for 10 guests with unlimited house pours, one bottle of Champagne and one fruit shisha

HK\$10,988 (1 Nov – 23 Dec) / HK\$11,988 (24 – 31 Dec)

**Unlimited selected cocktails, spirits, beers, wines and two glasses of champagne*

Christmas Gifts Galore at COCO

Christmas Goodies

COCO's jewelry boxes will be filled like stockings with sweet gems crafted by The Mira Hong Kong's Executive Pastry Chef, Jean-Marc Gaucher. Satisfy your sweet cravings with heavenly log cakes: *Mont-Blanc Yule Log Cake* and *Framboisine Yule Log Cake* rolled with chestnut cream or raspberry

(HK\$360/lb), homemade *Xmas Stollen Bread* (HK\$68/pc), playful chocolate *Snowman* (HK\$88/pc), and bursting with winter flavors macaroon shaped *Xmas French Burgers* (HK\$24/pc).

Christmas Hampers

COCO presents three heavenly hampers priced at HK\$1,988, HK\$2,988, and HK\$3,988 elegantly wrapped in faux leather boxes and brimming with irresistible festive treats for the ultimate gourmet Christmas. Gift your friends and family with premium delicacies including luscious Valrhona Chocolate, Iberico ham and decadent whole duck foie gras, perfectly complemented by fine wine and champagne.

Christmas Roasts

Surprise your loved ones with succulent meats and accompaniments prepared by the master chefs of The Mira Hong Kong and make them the centerpiece of your Christmas Brunch or Dinner at the family table. Select from *Roasted turkey with chestnut and apple stuffing* (starting from HK\$1,188 for 14-16 lbs) or *Beef Wellington wrapped in foie gras, truffle paste, and parma ham* (HK\$1,388 for 5 lbs).

Pre-order now on 2315 5566 or www.themirahotel.com and collect from COCO from 1 to 25 December.

The Mira Hong Kong Festive Pampering

Prepare for the festivities in fine style with a night to remember in a luscious Mira Spa Suite complete with very own private in-room Jacuzzi and steam bath for round-the-clock pampering. Luxuriate further with a refreshing 60-minute spa treatment for two at MiraSpa VIP Suite for Couples. Festive fun starts from HK\$4,100 and it is available until 31 December 2013.

Terms and Conditions:

- Minimum 2 consecutive nights of stay is required.
- Rates are per room per night and subject to 10% service charge.
- Offer is subject to availability.

Bookings 2315 5605 or online at www.themirahotel.com

Christmas Double-Up Pleasure at MiraSpa

Throughout December melt away at The Mira with a blissful shared spa experience at HK\$1,988 for 2 persons. Enjoy any 60-minute massage treatment for two, including afternoon tea served poolside and receive a special festive gift of sparkling beauty products from one of the partnering brands of MiraSpa: Aromatherapy Associates, Anne Semonin, Somme Institute, or Five Senses.

Price is subject to 10% service charge and offer is valid for weekday bookings from 1pm-5pm only (excluding Public Holidays).

Bookings 2315 5500 or online at www.themirahotel.com

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 and Kiwi Collection.
www.themirahotel.com



WHISK's Christmas Dinner Set Menu features winter spices and edible blossom
Carabinero prawn with crispy bread, veal head, mustard and anchovies (left); and Oyster with orange, fennel, tarragon and star anise (right)



COCO Collection of Festive Goodies is a playful interpretation of most authentic recipes to satisfy every kind of sweet cravings

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