

Press Release

For Immediate Release

Modern Singaporean Cuisine Celebrity Chef Shen Tan at Yamm

29 July 2016, Hong Kong: Award-winning buffet restaurant of The Mira Hong Kong, **Yamm**, hosts **Celebrity Chef Shen Tan** who ditched her corporate suit at Forbes for a hawker's apron and brings her culinary skills and honored recipes of modern Singaporean cuisine for 5 days only from **10 till 14 August**.

If nasi lemak sounds like your kind of dish don't miss the stint of Chef Shen Tan at Yamm. A traditional Malay rice dish that is synonymous with the culinary heritage of Singapore and Malaysia is her absolute staple and a must-try when in the Lion City. So called 'rich rice' made with a sinful dose of coconut cream and spicy sambal to give it that extra zing is a delight for the taste buds and one of the 5 lunch buffet recommendations including several other iconic dishes from the world's trading hub in the Straits of Malacca such as: *Nasi Lemak with Beef Rendang, Curry Chicken / Fried Chicken (Malay style); Chicken Rice; Popiah; Laksa; and Mee Siam.*

Egg skin popiah is one of Chef Tan's favorite dishes: "Light yet satisfying with bamboo shoots and jicama braised in pork and prawn stock wrapped in handmade egg crêpe skins with a drizzle of sweet sauce, chili and garlic crisps, garnished with prawns and coriander it is one of the Singaporean hawkers' favorite foods," says the former Forbes executive who made a name for herself by swapping corporate life for hawker's apron and opened Madam Tan's Nasi Lemak in 2009. Over the years the self-taught chef transitioned from running her own busy food stall into serving her signature interpretations of Mod-Sin cuisine at her own bistro.

At dinner buffet, Yamm tops up its famous spread of seafood, which features a world of crabs in the month of August, with a duo of specialty dishes curated by Chef Shen Tan including *Singaporean style Chili Crab* and *Ngoh Hiang, or Five-spice Pork Prawn Rolls.*

A taste of celebrated Mod Sin cuisine by Chef Tan at Yamm is available from 10 – 14 August at lunch 12pm – 2:30pm, and dinner 6pm – 10pm.

Lunch Buffet

Wed – Fri: HK\$328 (Adult) / HK\$198 (Child)

Sat: HK\$368 (Adult) / HK\$248 (Child)

Sunday Brunch: HK\$438* (Adult) / HK\$288 (Child)

*with free-flowing sparkling wine and juices

Dinner Buffet

Wed – Thu: HK\$688 (Adult) HK\$418 (Child)

Fri – Sun: HK\$738 (Adult) HK\$448 (Child)

Child price is 3-11 years old inclusive. All prices are subject to 10% service charge.

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

About Chef Shen Tan

Chef Shen Tan ditched her corporate suit (former Events Director at Forbes magazine) for a hawker's apron at Maxwell Food Centre with Madam Tan's Nasi Lemak. She earned her cooking stripes with her award-winning (Makansutra, Business Times CEO Hawker Guide) nasi lemak – a traditional Malay rice dish that is synonymous with the culinary heritage of Singapore and Malaysia.

Chef Shen then expanded her repertoire at The Wok & Barrel to create exciting Mod Sin (Modern Singaporean) dishes like Lamb Char Siew, Ba Chor Mee Pasta, Shendol, Fish Curry Pasta and her signature Beef Rendang Pizza. With her return to the culinary world with Ujong at Raffles Hotel, Chef Shen created Mod Sin dishes like Hae Bee Hiam Mentaiko Capellini and Claypot Rice with Five Spice Pork. She has continued in her tradition of Mod Sin creativity with her current role as Culinary Director of Gastrogig, specialising in custom events and pop up events. She continues to delight with her Mod Sin innovations like Nasi Lemak Sushi, Buah Keluak Pasta with Twice Cooked Pork Belly, Ba Zhang Pie and Dark Chocolate Gula Melaka Caramel Tart.

Chef Shen is widely published in local and regional media and she was invited to be part of Discovery Channel Travel and Living Channel's (TLC) programme My Taste of Hong Kong, where she explored the wonderful fusion cuisine of Hong Kong and created several dishes which were inspired by her time in Hong Kong.

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 awards as one of the city's buffet hotspots famed for thematic culinary experiences.

About The Mira Hong Kong

The Mira Hong Kong is a smoke-free, designer hotel 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 a short walk from MTR stations and the Star Ferry.

From free high-speed Wi-Fi throughout entire hotel, complimentary on-the-go connectivity solutions, high-end Bose docking stations, wirelessly controlled on-screen infotainment, intuitive ambient lighting controls, to little details that make a difference, such as in-room safety box in which guests may charge their laptops, the hotel stands out among 21st century hospitality choices in Hong Kong.

The Mira Hong Kong is a member of Design Hotels™.
www.themirahotel.com



Modern Singaporean Celebrity Chef Shen Tan



Nasi Lemak with Beef Rendang by Chef Shen Tan



Fresh Boston lobsters reign supreme on Yamm's famous dinner buffet



This summer's crab-themed dinner buffet will be complete with Chef Tan's Singapore style Chili Crab

– ends –

Hi-res images available at: <https://we.tl/yaARfU6mhg>

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