

Press Release  
For Immediate Release

## Ring in the Spectacular Year of the Dog at The Mira Hong Kong with Spring Festival Dining at Cuisine Cuisine and Yamm

11 January 2018, Hong Kong: In anticipation of the Lunar New Year celebrations in Hong Kong, the city's flagship design-forward hotel and a dining destination in its own right, The Mira, reveals its exciting program of festive dining at MICHELIN-recommended Cantonese restaurant Cuisine Cuisine, and award-winning buffet restaurant Yamm, as well as 2018 collection of silky Chinese puddings – the perfect gifts for a prosperous new year.

### Chinese New Year Buffets at Yamm

Ring in the Lunar New Year of the Dog with a lip-smacking feast of traditional specials bringing good luck and fortune to the whole family at The Mira's acclaimed buffet restaurant showcasing mouth-watering Chinese BBQ meats, and a range of traditional Chinese dishes such as seafood Yusheng (Prosperity Toss). A vibrant Lion Dance performance on the first day of the Lunar New Year (16 Feb) along with a God of Fortune passing around treats will add cheer to the dining spectacle during the festive brunch.

### 2018 Chinese New Year Buffet Highlights include:

- Seafood "Yusheng" Prosperity Toss with Abalone (Live Station) [from 16 Feb]
- Roasted Eel with Salmon Sushi Roll and Bird's Nest (Sushi)
- Chinese Seafood and Conpoy Soup
- Braised Pork Knuckle with Sea Moss
- Braised Dry Oyster, Black Mushroom
- Deep Fried Crispy Chicken
- Pan-Fried Foie Gras with Sea Cucumber and Oyster Sauce (Teppanyaki) [except for 15 Feb lunch]
- Roasted Goose with Honey Osmanthus and Wolfberries (Carving) [dinner only]
- Festive Desserts Table with Edible Chocolate Kumquat Tree

Every family-friendly brunch and dinner buffet at Yamm is a showcase of the restaurant's signature seafood spread including freshly shucked oysters, chilled Boston lobster claws, clams, cooked prawns and black mussels on ice, selection of sushi, made a la minute regional specials from **newly added live cooking stations** with Asian Noodles, Chinese Wok Fry dishes and BBQ meats such as Char Siu (BBQ Pork), Indian delights from the Tandoor oven, as well as cheese & cold cuts, and a decadent dessert counter. Yamm's dinner buffet selection is additionally topped up with a show-stopping mound of freshly steamed Boston lobsters, premium seafood at the Japanese counter, flavorful meats from dry-aged beef cabinets, and matcha chocolate fountain with seasonal strawberries.

Chinese New Year Buffets at Yamm are **available from 15 – 19 February**, lunch (12pm – 2:30pm) brunch (11:30 – 2:45pm) and dinner (6:30pm – 10pm).

**Lunch (15 Feb):** HK\$328 (Adult) HK\$178 (Child)

**Brunch (16 – 19 Feb):** HK\$458 (Adult) HK\$288 (Child) inclusive of free-flowing sparkling wine for adults

**Dinner (15 – 18 Feb):** HK\$718 (Adult) HK\$428 (Child) & (19 Feb) HK\$668 (Adult) HK\$398 (Child)

Online bookings: [www.themirahotel.com](http://www.themirahotel.com)

Booking Enquiries: 2315 5111 or [dining@themirahotel.com](mailto:dining@themirahotel.com)

G/F, The Mira Hong Kong, Mira Place, 118 – 130 Nathan Road, Tsim Sha Tsui

## Modern Cantonese Chinese New Year Festival Gatherings at Cuisine Cuisine

MICHELIN-recommended Cantonese restaurant of The Mira Hong Kong rings in the Year of the Dog with auspicious delights masterminded by Chef de Cuisine, Edwin Tang, who showcases **2 distinct menus** for families and friends to enjoy over the spring festival available for a whole month **from 2 February until 2 March 2018**.

*Traditional Braised Fish Maw with Black Mushrooms in Oyster Jus*, delicate *Steamed Tiger Garoupa*, and *Crispy Chicken with Osmanthus Honey Sauce* are just some of the highlights of the **8-course set menu** designed for Chinese New Year gatherings and best enjoyed at one of the private dining rooms of elegantly styled jade-green interiors of the restaurant. The menu finishing off with a serving of *Sweetened Red Bean Soup with Sesame Dumplings* is priced at HK\$3,288 / HK\$4,688 / HK\$9,188 per table of 4 / 6 / 12 persons.

For those who yearn for exquisite culinary creations offered a la carte, Chef Edwin Tang has composed a menu of **6 seasonal specialty dishes**. Gourmands may pick from *Braised Duck stuffed with Eight Delicacies in Brown Sauce (HK\$1,288)*, or *Braised Fish Maw with Black Mushrooms in Oyster Jus (HK\$1,088)*, both equally stunning centerpieces for a family or company gathering dining table. This highly anticipated selection features both traditional dishes, such as *Braised Dried Oysters and Hairy Melon stuffed with Dried Scallops and Dried Black Moss (HK\$528)*, next to contemporary gourmet options including tender *Braised Mushrooms stuffed with Foie Gras and Kurobuta Pork in Abalone Jus (HK\$388)*. "Marrying premium ingredients such as creamy foie gras, intense abalone jus and premium breed of Japanese pork known for its fantastically rich marbling, tenderness, and flavor, in this non-traditional dish will surely pleasantly surprise any discerning palate," says Chef Edwin Tang.

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Booking Enquiries: 2315 5222 or [dining@themirahotel.com](mailto:dining@themirahotel.com)

3/F, The Mira Hong Kong, Mira Place, 118 – 130 Nathan Road, Tsim Sha Tsui

## Luxurious Chinese New Year Puddings from Cuisine Cuisine

Meticulously crafted with premium ingredients by master chefs of Cuisine Cuisine, the hotel's acclaimed modern Cantonese restaurant, three luxuriant Chinese New Year puddings are presented in elegant gift boxes and made locally, perfect for gift-giving. The three exquisite flavor types feature in this season's collection include **Osmanthus and Coconut Pudding topped with Bird's Nest and Gold Foil (HK\$420)**, featuring interlacing fragrant layers of osmanthus pudding and creamy coconut milk pudding topped with premium bird's nest; **Turnip Pudding with Parma Ham (HK\$380)**, a refined version of a traditional turnip pudding with Chinese ham and crispy Parma ham; and **Coconut Cream Pudding with Okinawa Brown Sugar (HK\$320)**, a nutrient-rich alternative to the traditional sugar cane pudding scented with charcoal-grill scent of molasses-rich brown sugar from Japan's tropical island.

Cuisine Cuisine's Chinese New Year Pudding vouchers are available for purchase online from now until 7 February and also sold directly at both branches of the restaurant located at ifc mall and The Mira while stocks last. Orders made before end of January enjoy 15% discount on the entire range.

Online purchase: [http://bit.ly/CNYPudding\\_web](http://bit.ly/CNYPudding_web)

Order Enquiries: 2315 5885 or [dining@themirahotel.com](mailto:dining@themirahotel.com)

Collection from 7 – 13 February, 2018

*All prices are subject to 10% service charge (except for Chinese Puddings)*

## About Cuisine Cuisine

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 – recognized with prestigious Best of Award of Excellence 2015 - 2017 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 modern interiors masterminded by Miami-based interior design prodigy Charles Allem of CAD Int'l boutique studio.

Cuisine Cuisine at The Mira

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### **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.

G/F, The Mira Hong Kong, Mira Place, 118 – 130 Nathan Road, Tsim Sha Tsui  
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### **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. The Mira Hong Kong is a member of Design Hotels™.

[www.themirahotel.com](http://www.themirahotel.com)



***Turnip Pudding with Parma Ham is a combination of crunchy turnip and quality Chinese preserved ham to be topped with Parma ham crisps upon pan-frying***



***Coconut Cream Pudding with Okinawa Brown Sugar is recommended cut into thick pieces and pan-fried to savor the original flavor and aroma of black sugar***



*Braised Mushrooms stuffed with Foie Gras and Kurobuta Pork in Abalone Jus by Chef Edwin Tang is just one of 6 indulgent dishes available a la carte on Cuisine Cuisine's festive menu*



*Private dining rooms at Cuisine Cuisine can accommodate groups of up to 24 Guests and some of the rooms overlook the lush greenery of the Kowloon Park*



*Yamm's signature seafood selection at dinner features an imposing mound of freshly steamed Boston lobsters*



*All you can eat Seafood Yusheng with Abalone is one of the buffet highlights over the Chinese New Year at Yamm*



*Among newly added live-cooking stations at Yamm's culinary theatre is a cabinet of freshly BBQ meats including local favorites of roasted duck and char siu*



*Each year a spectacular Lion Dance in front of the hotel entrance and throughout its dining venues announces the arrival of the Lunar New Year*

– Ends –

High-resolution images and full menus available for download here: [http://bit.ly/CNY2018\\_PRESS](http://bit.ly/CNY2018_PRESS)

For media enquiries or additional images, please contact:

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