



Press Release

For Immediate Release

Summer Seafood Fiesta at The Mira Hong Kong

22 May 2013, Hong Kong: Dive into a seafood fiesta this summer with light, jet-fresh seafood delights at The Mira Hong Kong's award-winning outlets Yamm and Cuisine Cuisine. For a refreshingly light summer Yamm's chefs prepare spellbinding scallops spread on a dinner buffet while perfect for sharing platters of exotic seafood mastered with contemporary twist take the stage at Cuisine Cuisine. Birthday celebration dinner parties at WHISK, Yamm and Cuisine Cuisine enjoy complimentary bubbles and cake!

Spellbinding Shellfish at Yamm

Yamm presents an ultimate feast of premium scallops in a variety of guises best enjoyed with the whole family or a crowd of friends: from Japanese scallop sushi and tempura scallops to decadent *Pearl Scallops Angel Hair With Olive Oil & Chilli* from the live cooking stations and *Grilled Japanese Scallops With Eel Sauce*. Yamm's signature live Boston lobster, snow crab legs, oysters and green mussels await alongside a rich selection of charcuterie, international cheese, homemade breads and an indulgent dessert counter of handcrafted pastries by Jean-Marc Gaucher including a playful teppanyaki ice cream station.

Available from now until 23 June, 6:30pm till 10:30pm.

HK\$598 (Adult) / HK\$368 (Child) Mon – Thu HK\$598
HK\$648 (Adult) / HK\$398 (Child) Fri - Sun, Public Holidays and Eve HK\$648

For information and reservations: 2368 1111 or www.themirahotel.com

In the Mood for Seafood at Cuisine Cuisine

One Michelin Star Cuisine Cuisine this summer invites for a bounty of seafood, perfect for sharing among friends. A dazzling array prepared with a masterful contemporary twist includes *Spicy Snails Cooked in Chinese Wine*, *Sautéed Geoduck with Garlic Shoots in Home-made Spicy Sauce*, as well as *Poached Whole Tiger Garoupa with Chinese Yam and Bean Curd in Supreme Soup* available on a seasonal a la carte seafood menu.

Available from now until 30 June, 6pm till 10:30pm.

For information and reservations: 2315 5222 or www.themirahotel.com

Birthday Celebration at WHISK, Yamm and Cuisine Cuisine

Until end of June guests celebrating at Yamm, Cuisine Cuisine or WHISK over a decadent dinner **within the week of their birthday** can enjoy **a complimentary glass of sparkling wine and a birthday cake** for their party of friends. At Cuisine Cuisine, groups of 8 and above receive a complimentary upgrade to an exclusive private dining room. The more the merrier!

For information and reservations: 2368 1111 or www.themirahotel.com

T&Cs apply:

- Promotion valid until 31 August 2013 is applicable for Yamm, WHISK and Cuisine Cuisine for dinner only. Blackout dates: 15, 16 June 2013.

- Advance booking is required and offer is subject to availability.

**All prices listed above are subject to 10% service charge*

About Cuisine Cuisine at The Mira

An upscale, modern Chinese eatery offering the finest Cantonese and Chinese delicacies, with a unique contemporary twist. 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. Views overlooking Kowloon Park complete the experience.

About Yamm

A multi-awarded international kitchen offering a varied array of global and pan-Asian cuisines. Yamm showcases a mouthwatering international buffet and a 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. Innovative, exciting and fresh. Yamm's cooking stations make dining a living experience, serving à la minute specialties and global bistro favorites.

About WHISK

WHISK, one of the six unique dining concepts at The Mira Hong Kong, showcases the finest contemporary European cuisine served in a relaxed, ambient environment flickering with hundreds of candle lights in the evenings. From main restaurant to private dining rooms reaching stellar heights at the famous Chef's Table the menu of freshest delicacies enhanced by finest seasonal ingredients is paired with a cellared collection of carefully selected wines at best value prices. WHISK opens up to Vibes, the exclusive open-air lounge bar on the fifth floor that also serves as al fresco dining alternative for WHISK's famous Sunday Brunch with live DJ.

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 city's only Design Hotels member, easily connects to all parts of the vibrant metropolis.

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

www.themirahotel.com



Grilled Jumbo Scallops at Yamm



Hokkaido Scallop Sushi at Yamm



***Cuisine Cuisine at The Mira
designed by Charles Allem***



Chefs at Yamm



***Sautéed fresh prawns in spicy sauce
at Cuisine Cuisine***



***Sautéed fresh scallops with white asparagus
in XO chili sauce at Cuisine Cuisine***

- ends -

For media enquiries, or images, please contact:

Agnes Ma

Marketing Manager | The Mira Hong Kong

Tel +852 2368 1111 | Tel +852 2315 5574 (direct) | Fax +852 2369 0972

agnes.ma@miramar-group.com

Jakub Lewandowski

Assistant Public Relations Manager | The Mira Hong Kong

Tel +852 2368 1111 | Tel +852 2315 5181 (direct) | Fax +852 2369 0972

jakub@themirahotel.com