

## Press Release

*For Immediate Release*

### Unrivalled Mooncake Masterpieces by Cuisine Cuisine Five Distinct Choices for Every Occasion

5 July 2017, Hong Kong: Mid-Autumn festival is the time to send your blessings along with a luxuriant box of cherished Chinese pastries. Michelin-recommended Cantonese restaurant of The Mira Hong Kong presents 5 artisan mooncake gift sets in timeless packaging tailored with silk and golden embellishments as a showcase of artistry, which make impressive gifts for your loved ones, family friends and business partners.

Skillfully hand-crafted with the secret and time-honored recipe of Cuisine Cuisine's intricate culinary art using the most premium salted egg yolks handpicked by its master Chefs, this season's Mid-Autumn Festival gifts include both the traditional and creative flavors with an appeal to health and calorie conscious connoisseurs of the iconic Chinese confectionery.

The most premium **White Lotus Seed Purée Mooncakes with Triple Yolks Topped with Gold Foils** (HK\$458) with a stylish cutlery set are a perfect choice for an influential corporate partner as an appreciation of their support, or the auntie who has been generous with the red pockets on every family occasion. Topped with gold foil from Japan, **White Lotus Seed Purée Mooncakes with Double Yolks with Gold Foils** (HK\$428) make a suitable gift for senior family members whom one wishes good health and longevity without burdening them with too many calories.

The ever-popular **Mini Egg Custard Mooncakes** (HK\$398) are a treasure worth keeping to oneself or unwrapping with the loved ones. Melt-in-your mouth, aromatic and silky custard filling in a buttery pastry shell is best enjoyed when gently warmed up, while the **Organic Blue Agave Mini Mooncakes with White Lotus Seed Purée and Egg Yolk** (HK\$398) are a conscious gift for the in-laws watching their blood sugar and cholesterol levels. Small in size and sweetened with agave nectar instead of the classic white sugar, it is a classic with a health-oriented twist, dictated by the modern-day trends.

"Elegantly rich, yet refreshing **Mini Rose Purée and Roselle Mooncakes** (HK\$398) make a wonderful treat for all the ladies, ideally paired with dried rosebuds tea which is known for improving the complexion", recommends William Chan, restaurant manager. Aside from being a delight to taste buds, slightly sour Roselle, or hibiscus flower, is a recognized medicinal herb often compared with cranberry for its potent antioxidant compounds locked within.

Available for collection from 12 September 2017 onwards at Cuisine Cuisine in Tsim Sha Tsui all mooncakes can be conveniently pre-ordered **online with a discount of up to 40% off on the original prices by 31 July and up to 25% off until end of August 2017.**

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Order Enquiries: +852 2315 5222 or [dining@themirahotel.com](mailto:dining@themirahotel.com)  
Online orders: [www.themirahotel.com](http://www.themirahotel.com)

### **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 350 wines – recognized with prestigious Best of Award of Excellence 2015 & 2016 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™*  
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***Cuisine Cuisine's traditional lotus seed paste mooncakes with egg yolks presented next to the mini versions with creative flavors***



***Made with the secret recipe mooncakes by Cuisine Cuisine feature premium salted egg yolks handpicked by the master chefs***



*Traditional Cantonese White Lotus Seed Purée Mooncakes with Triple Yolks Topped with Gold Foil from Japan come with a stylish set of cutlery*



*A healthier kind of indulgence Organic Blue Agave Mini Mooncakes*



*Rich and elegant, yet refreshing Mini Rose Purée with Roselle Mooncakes*



*Ever-popular Mini Egg Custard Mooncakes are the absolute favorite choice always sold out first every season*

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Download high-resolution images at: [http://bit.ly/CC\\_mooncake\\_media](http://bit.ly/CC_mooncake_media)

For media enquiries or additional images, please contact:

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