

Press Release

For Immediate Release

Yamm's Exclusive Fresh Oyster Opulence for Summer

5 July 2013, Hong Kong: In July and August seasonal fresh oysters from around the Pacific Rim alongside with oyster creations from live cooking stations will dominate Yamm's dinner buffet. The Mira Hong Kong's multi-award winning international kitchen, consistently attracting crowds of most discerning local foodies, will be **one of the very few 5 star hotel buffet restaurants serving freshly shucked oysters and fresh Boston lobsters at the same time** this summer.

Among irresistible oyster delights praised for plump and delicious silky texture, three types of freshly shucked oysters take the center stage: renowned throughout the world for their sensational "sweet ocean" taste **Rock Oyster** from pristine and cool waters of Smoky Bay, and slightly stronger in taste but equally refreshing and salty with sweet aftertaste **Pacific Oyster** from Coffin Bay, premier oyster growing region for South Australia. For a contrasting experience the pure, slightly sweet **Etajima Oyster** from Hiroshima Bay in Japan available only for a few months of summer has been selected.

Yamm's Chefs recommendations include *Grilled Oyster with Miso Sauce*, *Tempura Japanese Oyster*, as well as *US Half Shell Oysters Roasted with White Wine Sauce* and *Teppanyaki Style Oysters Roasted with Soy Sauce or Sake*.

Luxuriate further with pan-fried foie gras featured at the hot station, Yamm's signature **live Boston lobster**, snow crab legs, and mussels alongside with 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.

Pure oyster indulgence dinner buffet will be available from 8 July until 25 August 2013, 6:30pm till 10:30pm.

HK\$598 (Adult) / HK\$368 (Child) Mon – Thu
HK\$648 (Adult) / HK\$398 (Child) Fri - Sun, Public Holidays and Eve
**Prices are subject to 10% service charge*

Birthday Celebration at Yamm, Cuisine Cuisine and WHISK

Until end of August 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!

T&Cs apply:

- Promotion valid until 31 August 2013 is applicable for Yamm, WHISK and Cuisine Cuisine for dinner only.
- Advance booking is required and offer is subject to availability.

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

About Yamm

A multi-award winning 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 Cuisine Cuisine at The Mira

A One Star Michelin 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 lend a verdant touch that is echoed in the restaurant's interiors.

About WHISK

Michelin recommended restaurant 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 and reaching stellar heights at the famous Chef's Table, the menu of freshest delicacies enhanced by finest seasonal ingredients can be paired with a cellared collection of carefully selected, premium wines at most affordable prices when comparing to any other five star hotel gourmet restaurant in Hong Kong and across the region. WHISK transitions to Vibes, the exclusive open-air lounge bar in the fifth floor courtyard with comfortable seating and lush scenery, which also serves as al fresco dining alternative for WHISK's lauded 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



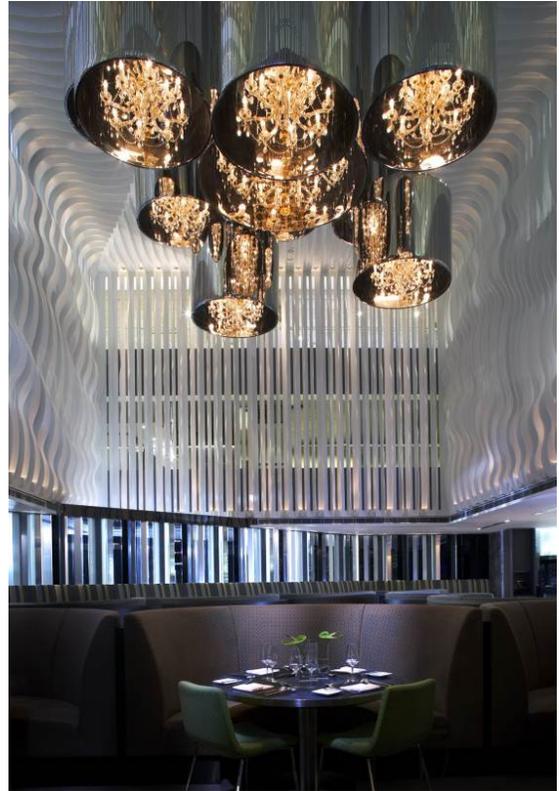
Freshly shucked plump oysters from the seas of Pacific Rim



Chefs at Yamm



Yamm's signature fresh seafood buffet



Designer interiors at Yamm

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