

Press Release

For Immediate Release

Three Nights with Chris Hannah, New Orleans' Finest Mixologist at Room One

29 July 2016, Hong Kong: Shortlisted among Top 10 American Bartenders of the Year in the reputable *Spirited Awards 2016*, Chris Hannah is the bartender extraordinaire at the classy **Arnaud's & The French 75 Bar**, the go-to spot for classic cocktails in New Orleans. Room One, the lobby bar of The Mira Hong Kong, presents you with a unique opportunity to imbibe in style for **3 nights from 11-13 August**, 7pm till late.

Following a 3 nights' stint of multi-sensory cocktail design back in June with Dennis Zoppi, named one of the top five bartenders of 2012 Diageo World Class competition, Room One gives you the bartender extraordinaire from another side of the globe with a much more classic approach to cocktails. What both stars have in common is enviable passion, immaculate precision and dedication in preparation of memorable cocktail experiences.

Renown for having the best classic cocktails in New Orleans, the cradle of mixology in the US, it's safe to say that Arnaud's & The French 75 Bar is an iconic drinks destination frequented by the locals and in-the-know drinks aficionados. And charismatic Chris Hannah has been at its helm for quite some time.

In its early days the bar was a watering hole of "gentlemen only". Think of a scene out of Mad Men TV series: staff in white tuxedos and black bow ties, live jazz band at the adjacent restaurant, polished dark wood interiors and classy fittings. There Chris Hannah – whom many consider to be the best barkeep in town – effortlessly mixes the perfect Old Fashioned and their signature Champagne and cognac based concoction named after the restaurant Founder's favorite drink, The French 75, dating back in history to the World War I along with other tipples that are steeped in history.

Exclusive cocktail menu by Chris Hannah is available at HK\$118 – HK\$168 per drink. Prices are subject to 10% service charge.

Booking enquiries: +852 2315 5888 or roomone@themirahotel.com
Room One, G/F Lobby, The Mira Hong Kong, 118 Nathan Road, Tsim Sha Tsui

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The French 75 Cocktail (\$168) - Martell, Perrier Jouet Champagne, Sugar, Lemon Juice

The French 75 was brought to Paris during WWI by the Lafayette Escadrille Allied Fighter-Pilot Outfit. The Pilot Outfit felt the French 75 millimeter canon was responsible for their safety during the raids, after which they would cheers Cognac and Champagne. The French and American soldiers created this drink which was then popularized by the English bartenders at Harry's New York Bar in Paris.

The Brandy Crusta (\$148) - Martell, Angostura, Maraschino, Ferrand Curacao

The Brandy Crusta is the first sugar-rimmed cocktail and it was created in New Orleans by Joseph Santini. In the 1850's Joseph Santini was tending bar in the Merchant Exchange Bar and Grill on St. Louis and Chartres streets. As the style of drink popularized one could find different Crustas, such as Gin and Whiskey Crustas in almost all cocktail books in the late 1800's and early 1900's.

The Creole Cocktail (\$118) - Canadian Club, Benedictine, Amer Picon

The Creole Cocktail came about between 1900 and 1920 in New Orleans. Benedictine and Vermouth were popular modifiers to Cognac and Whiskey cocktails by the bartenders in the French Quarter and with a short pour of Amer Picon made a perfectly bold and balanced cocktail we happily still make today. As the Amer Picon – a bitter-sweet French aperitif infused with gentian root and quinquina - ceased being made the same as its original bottling, and became less and less available, bartenders have taken upon themselves to re-create a blend of their own Amer in order to keep making cocktails such as the Creole Cocktail and the Brooklyn Cocktail.

The Hurricane (\$168) - Havana 7 years, Orange Juice, Passion Fruit

The Hurricane was created in 1941 at Pat O'Briens. Originally, it was made of large amounts of rum, then touched with Passion Fruit, Lemon and Lime Juices. The drink was rum-heavy because the O'Briens needed to sell plenty of rum in order to get the whiskey they wanted from distributors. The drink was named after the glass hurricane candle holder it was served in and it has since been one of the most iconic drinks in New Orleans.

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About Room One

Relax. Listen. Chat. Mingle. With its intimate interiors, signature drinks and original bar snacks, Room One is a cocktail lounge seamlessly woven into the chic hotel lobby. The perfect place to relax and enjoy a drink and a chat after a hectic day in Hong Kong, soothing, intriguing mood lighting is enhanced by the eclectic sounds. Room One offers a wide selection of classic and contemporary cocktails from award-winning mixologists and top bars around the world along with its own creative selection, wines and enviable choice of whisky. Room One's soothing, cocoon-like interiors are unique design collaboration between Hong Kong interior designer Andrew Choy of Atelier C+ and US lifestyle guru Colin Cowie®.

About The Mira Hong Kong

The Mira Hong Kong is a smoke-free, design-driven urban retreat 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



Chris Hannah mans the classy bar in New Orleans' famed for meticulous cocktails steeped in history



Sensuous setting of the cocktail bar Room One located in the chic hotel lobby

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