The Mira Hong Kong Sets the Stage for Dazzling Christmas & Magical New Year’s Eve Celebrations

7 November 2019, Hong Kong: With the merriest time of the year on the horizon, The Mira Hong Kong in Tsim Sha Tsui sets the stage for dazzling Christmas and magical New Year’s Eve celebrations with decadent menus at WHISK, sumptuous family buffets at Yamm, and a glamorous countdown party at Vibes! In the spirit of “Deck the halls!”, all guests seeking festive revelry at the hotel’s award-winning restaurants on the night of Christmas Eve and Christmas Day, will not only be greeted by cheeky little festive gnomes adorning the hotel lobby but also witness a cheerful Christmas Choir performance by Heung To Middle School students, artistic ballet dance performance by Nessa Dance Studio and a pop-up of Hong Kong Orchestra young artists!

Chic chocolate gifts and traditional Christmas pastries await at COCO along with a festive afternoon tea starting from December 1 while all the foodies may share joyous moments at Yamm featuring delightful roasts on its lunch and dinner buffets topped with more delicacies throughout the month in anticipation of Christmas Eve. WHISK’s Christmas Day Caviar & Champagne brunch is a must for any serious gourmand as the spread is to brim with premium ingredients including French farmed sturgeon caviar, jet fresh seafood, Christmas Turkey and unlimited mains from the kitchen. Those who prefer to get up late may opt for late brunch-style dinner buffet with just a tad lavish selection.

Welcoming 2020 is no small feat and the swanky venues gear up for embracing a new decade in style with a spectacular celebration buffet with a live band and a magic performance at Yamm, elegant Cantonese dinner set at Cuisine Cuisine, and a show-stopping dinner degustation menu at WHISK inclusive of a free entry to Vibes’ countdown party with live DJ, open bar, LED dance floor and countdown to midnight by a live band under the stars.

To help you with the X’mas gifts shopping, MiraSpa offers beautifully scented gift sets from Aromatherapy Associates and a winter pampering spa package for the loved ones combining warm revitalizing massage with hot stone and deep heat body wrap; while COCO’s Santa’s helpers prepared a range of modern Christmas pastries, a gourmet hamper for business partners and family friends, and a Christmas Turkey take-away set for those who vote for hassle-free family gatherings.

For more details, visit: https://www.themirahotel.com/christmas-new-years-eve-celebrations-2019/
Festive Bookings Hotline: +852 2315 5885 or dining@themirahotel.com
Online Tickets to Selected Events: www.themirahotel.com

All prices listed below are subject to 10% service charge unless specified otherwise.
Festive Afternoon Tea for Two at COCO (1 – 30 Dec)

Nothing rings in the holiday mood like a set of sweet and savory delights enjoyed with a cup of afternoon tea or a wintery frothy latte. Pick your way through aromatic cinnamon scones with cranberry, Kumamoto chestnut Mont-Blanc eclair, smoked turkey salad bruschetta and foie gras California roll with truffle mayo! Festive tea set at COCO (G/F Lobby) is available daily from 1 - 30 Dec (except 24, 25 Dec) from 3pm to 6pm at HK$428 for two guests and +HK$120 per person for a flute of perfectly chilled bubbly.

COCO’s Afternoon Tea Set is filled with festive surprises such as Kumamoto chestnut Mont-Blanc eclair

Winter Cocktails! (4 Nov – 1 Jan)

Make merry and meet with friends after gift-shopping in Tsim Sha Tsui or come to simply chill out – whatever is your excuse to visit the open-air lounge bar Vibes, the bar crew has whipped up 5 deliciously potent cocktails (starting from HK$138) with a tropical twist that are far from the cookie cutter. Sip on peachy “Winter Elixir” shaken with dark rum, or guava and ginger-flavored “Bayabas Sour” and make sure you try the coconut rum-based “Milk Sweet Corn” – a cocktail inspired with world-famous Philippine dessert, Mais Con Yelo, as you share laughs with friends around lotus-shaped open fires and frangipani trees adorned with festive décor creating an exclusive drinking den.

Winter cocktails at Vibes with a tropical twist

Al fresco setting with open fires and running waterways hidden in Tsim Sha Tsui
Chocolate Gifts, Festive Hamper, Turkey Take-away (25 Nov – 26 Dec)

From luxuriant Christmas gift hamper stacked with gourmet goodies to succulent festive roasted turkey for the family table celebrations, and original chocolate creations to surprise your loved ones with – this season of gift-giving COCO café-patisserie has got you covered! Sprinkle your holiday with a bit of Christmas magic with contemporary chocolate creations such as the silky and nutty Kumamoto chestnut mousse cake Santa’s Belly (HK$398) – an alternative to the traditional yule log cake. For fun-loving folks, opt for surprising X’mas Mini Bomb (HK$168) filled with dark chocolate truffle, or adorable X’mas Dwarf (HK$188) hiding a wealth of assorted candies. More sweet goodies including the traditional German marzipan stollen bread and Italian X’mas panettone are available from 25 November until 26 December.

Gourmet Gift Hamper from The Mira (HK$2,288) available through 1 – 26 December is any foodie’s dream basket featuring a bottle of champagne, Provencal goose terrine, dry-cured Spanish serrano ham, X’mas brandy pudding and Italian sweet loaf among hand-picked sweet and savory delights.

Roasting a 12-pound X’mas turkey to golden perfection is a heavy-duty task even for a seasoned cook, so why take up the challenge if you can leave the task to our skillful chefs who have an exquisite set ready to be served on your family table? Homemade Christmas Turkey Take-away Set (HK$1,488 / 12-14lbs) is ready for pick-up from 24 November until 26 December so that you can impress your loved ones with a succulent roast complete with orange-scented chestnuts, cranberry sauce, giblet gravy and all the trimmings.

Minimum 24hrs advance notice for orders is required.
Order enquiries: 2315 5566 or coco@themirahotel.com
Order online: www.themirahotel.com

Winter Pampering & Spa Gifts from MiraSpa (1 Nov – 31 Dec)

Ease away tension and warm up your senses with a truly relaxing day of pampering encompassing Warm Revitalize Massage (60mins) utilizing essential oils and hot stone, followed by a Deep Heat Body Wrap (30mins) which is a total body treatment designed to nourish your skin, relieve tension and bring you to balance. A warm cup of Winter Detox, 20% off retail spa products and all-day
access to glamorous infinity pool, swanky gym and heat facilities with free parking for 3 hours is the perfect gift for yourself or your loved ones! Available from 1 November till 31 December, 10am – 9:15pm (last booking) at MiraSpa (B/3 Level) with holiday special price of HK$1,100 on weekdays and HK$1,200 on weekend & public holiday.

This festive season MiraSpa also allows you to shower your loved ones (literally) with heavenly scented X’mas gift sets by beloved Aromatherapy Associates! Pick from Winter Wind-Down or Serene Sleep Collection featuring bath ritual and massage oils made with the finest botanicals harnessing the powers of the evergreen forests available with 15% discount, or enjoy 20% off when you buy 2 sets or more! Gift sets are available from 1 November until 31 December ranging from HK$115 up to HK$445 per set.

Booking & Order Enquiries: 2315 5500 or miraspa@themirahotel.com

^T&C Apply. Advance booking is required. Price is subject to 10% service charge.

31 Days of Festive Buffets at Yamm (1 – 31 Dec)

It’s a month of delicious joy at Yamm for all Hong Kong foodies who wish to satisfy their X’mas cravings. Festive lunch and dinner buffets will be stacked with roasted ribs and turkey with chestnut stuffing and cranberry sauce for starters and if you can hold your appetites with early Christmas celebration till 7 December, dinner buffets will be doused with even more festive highlights such as red prawn and Hokkaido scallop sashimi, seared foie gras with caramelized apple, uni on silky tofu, and freshly shucked Japanese oysters! Don’t miss the a la minute cooking action at the live stations with Asian noodles, Chinese BBQ meats, and Indian delights from an authentic Tandoor oven.

Available from 1 – 31 Dec, at lunch and dinner, at Yamm (G/F).

Lunch Buffet: from HK$368 (Adult) / HK$238 (Child)
Dinner Buffet: from HK$728 (Adult) / HK$428 (Child)
Magical Christmas Buffets at Yamm (24 & 25 Dec)

Santa Claus is coming and his little helpers make X’mas buffets at Yamm truly magical! Spot the Jolly Old Man in Red on Christmas Eve & Christmas Day and witness a Christmas Choir performance on 2 nights of 24 & 25 Dec while celebrating the most enchanting time of the year with family and friends. On the all-you-can-eat Christmas Eve and Christmas Day dinner spread pick your way through festive roasts and delicious seafood as Yamm’s buffet tables will be heavy with whole Pacific tuna sashimi carving, fresh Japanese oysters, Hokkaido scallop sashimi, steamed live Boston lobsters, and King Crab Legs. Meat-lovers will be in heaven with golden-roasted X’mas turkey with chestnut stuffing, Roasted Ribs with Sea Salt and Thyme, Roasted Crispy Tronchetto di Porchetta, and Roasted Suckling Pig with Spices Mayo. More seafood in Asian style awaits with Steamed Abalone with Ginger and Spring Onion and Fresh Lobster Bisque with Bird’s Nest. Leave room for desserts as Hazelnut Praline Yule Log Cake, English Christmas Fruit Cake, and German Marzipan Christmas Stollen Bread are just some of the dozen of treats.

Christmas Brunch buffet also features 3 roasted meats with turkey, ribs and Italian-style porchetta, and pan-seared foie gras with caramelized apple, while seafood fans will return for unlimited servings of freshly shucked Japanese oysters, Boston Lobsters, Snow Crab Legs, Red Prawn and Hokkaido Scallop sashimi. Cantonese food fans will revel in braised sea cucumber with conch in oyster sauce Over 20 types of desserts will be displayed at the adjacent COCO Café with creative Dulcey Panna Cotta with Mango next to spectacular Hazelnut Praline Yule Log Cake.

24 Dec – Christmas Eve Brunch Buffet (with Santa & Balloon Twister)
1:30am – 2pm | HK$588 (Adult) / HK$328 (Child)
2:30pm – 4:30pm | HK$488 (Adult) / HK$318 (Child)
inclusive of free-flowing sparkling wine / juice

24 Dec – Christmas Eve Dinner Buffet (with Choir, Santa & Balloon Twister)
5:30pm – 8pm | HK$1,198 (Adult) / HK$598 (Child)
8:30pm – 11pm | HK$1,298 (Adult) / HK$598 (Child)
inclusive of free-flowing sparkling wine / juice

25 Dec – Christmas Day Brunch Buffet (with Santa & Balloon Twister)
11:30am – 2pm | HK$678 (Adult) / HK$328 (Child)
2:30pm – 4:30pm | HK$528 (Adult) / HK$328 (Child)
inclusive of free-flowing sparkling wine / juice

25 Dec – Christmas Day Dinner Buffet (with Choir, Santa & Balloon Twister)
5:30pm – 8pm | HK$968 (Adult) / HK$598 (Child)
8:30pm – 11pm | HK$998 (Adult) / HK$598 (Child)
inclusive of one glass of wine, beer or juice

Christmas buffets at Yamm feature a wealth of fresh and cooked seafood from fresh oysters and lobsters, to steamed abalone with ginger & spring onion

Festive Roasts at Yamm’s Christmas Dinner buffet feature golden-roasted turkey, ribs rubbed with thyme, Italian-style porchetta and suckling pig

Cantonese Taste of X’mas & New Year’s Eve at Cuisine Cuisine (24, 25, 31 Dec)

With Christmas turkey dominating the town in December, Cuisine Cuisine at The Mira serves a taste of holiday season in Cantonese fashion. To ring in X’mas or the New Year Chef Edwin Tang prepared a succulent set menu featuring 7 courses such as inventive Crispy Sea Cucumber with Minced Pork and Shrimp Roe offering a mouthful of textures, Stir-fried Boston Lobster with Lemongrass and Chilli, and tender meats including Baked Pork Spare Ribs with Honey and Black Pepper. The menu ends on a high note with a Chilled Champagne Jelly and Mango Pudding with Coconut Cream and Raspberry, a signature dessert theatrically served in a cloud of jasmine-scented smoke!

24 & 25 Dec – Christmas Dinner (with Christmas Choir & Santa) | 6pm – 10:30pm
31 Dec – New Year’s Eve Dinner | 6pm – 10:30pm

HK$1,988 for 7-course festive set for 2 Guests (minimum order) including 1 glass of champagne each Festive a la carte menu also available.
Christmas Dinner at WHISK (24 & 25 Dec)

Exchange holiday blessings with your loved ones on Christmas Eve at WHISK’s delicious dinner served in 4 or 8 courses adorned with lobster, uni and caviar. Or shower your loved ones with festive gifts on Christmas Day over a brunch-style festive dinner spread! Whichever you pick, both nights feature a magical X’mas choir performance with Santa making a guest appearance.

On Christmas Eve, WHISK’s short festive dinner set menu starts off with Murasaki Uni with Abalone, Snow Crab & Lobster Jelly beautifully presented in a lotus leaf, followed by Duck Foie Gras with Red Fruit compote, and Melted Camembert with Truffle Ice Cream. But to put your taste buds in a truly merry mood, opt for the 8-course degustation menu by Chef Oliver Li which features Abalone Isoni, Hokkaido Scallop A la Plancha with Farmed Sturgeon Caviar, beautifully marbled Miyazaki “Ozaki” Wagyu Beef with Charred Vegetables, and homemade Panettone with Chestnut cream and Baileys Ice-cream.

Call it a late brunch, WHISK’s Christmas Day dinner spread is one of the hottest tables in town. Abundant in premium ingredients and signature small plates, this festive celebration is for those who like to be the masters of their own plates complete with jet-fresh seafood on ice such as Atlantic Snow Crab and freshly shucked oysters, carving of roasted X’mas turkey, Blow-Torched Australian Wagyu on a Rock, unlimited main courses from the Kitchen featuring decadent Beef Wellington and Lobster Thermidor, and a dedicated room of desserts dashed with festive flavors!

24 Dec – Christmas Eve Set Menu (with Christmas Choir & Santa)
6pm – 8pm | HK$690 for 4 courses (festive set)
8:30pm – end | HK$1,188 for 8 courses (degustation menu)
with a welcome glass of sparkling wine
See the menu

25 Dec – Christmas Day Buffet Dinner (with Christmas Choir & Santa)
6:30pm – 10:30pm | HK$688 (Adult) / HK$398 (Child)
with free-flowing soft drinks & juice
Add HK$280 for free-flowing G.H. Mumm Champagne & wine

See the menu

**Murasaki Uni with Abalone, Snow Crab & Lobster**

Jelly served in a lotus leaf features on WHISK’s *Christmas Eve menu*

**Seductively marbled Miyazaki Ozaki Wagyu Beef with Charred Vegetables** is a highlight main course of the festive degustation menu at WHISK on Christmas Eve

**Holly Jolly Christmas Brunch at WHISK (25 Dec)**

Make merry and rush to WHISK on Christmas Day where Chef Oliver Li plays Santa serving unlimited golden-roasted X’mas Turkey and Beef Wellington from the Kitchen, while the spread will be heavy with BBQ seafood including Boston Lobsters, Fresh Abalone and Hokkaido Scallops, signature Roasted Suckling Pig, Seared Duck Foie Gras with Red Fruit Compote, 30 Months-aged Iberico Ham and low-Torched Australian Wagyu Beef. But the real highlight is the fresh seafood spread with shucked oysters and unlimited French farmed sturgeon caviar with mini blini which pair decadently with free-flowing champagne!

For die-hard fans of brunching out with friends, Boxing Day is for dry-aged beef specials including 28+ Days Dry-aged Organic Irish Beef & Truffled Mac & Cheese in Veal Jus as unlimited mains, signature roasted suckling pig, made-to-order bite-size mains from the kitchen, and a secret room of all-you-can-eat cheese and desserts.

**25 Dec – Holly Jolly X’mas Caviar & Champagne Brunch (with Santa)**
12nn – 3pm | HK$988 (Adult) / HK$498 (Child)
inclusive of free-flowing Perrier-Jouet Brut NV Champagne, wines & cocktails / juice

*Add HK$300 for unlimited G.H. Mumm Rose NV & Perrier-Jouet Blanc de Blancs champagne, cocktails & wines*

See the menu

**26 Dec – Dry-aged Beef Boxing Day Brunch**
12nn – 3pm | HK$688 (Adult) HK$398 (Child) with free-flowing juice & soft drinks

*Add HK$280 for unlimited G.H. Mumm champagne, wines & cocktails*
Rise and shine on Christmas Day as WHISK serves its gourmet Caviar & Champagne Brunch with free-flowing bubbly.

Boxing Day Brunch at WHISK is a premium buffet with unlimited dry-aged beef specials.

New Year’s Eve Dinner & Hangover Brunch at WHISK (31 Dec & 1 Jan)

Toast to the year gone by in fine style at WHISK which sets the tables with your favourite festive ingredients. To make the most out of the night out, opt for the 2nd seating and enter the ravishing countdown party with open bar at Vibes free of charge. The degustation menu by talented Chef Oliver Li is nothing short of a gourmet fireworks show with 6 courses starting with a delicate “Umami & Pearls” combination of caviar and sea urchin with lobster jelly, Maine Lobster with Abalone, Lavender & Honey Roasted Duck with Sichuan Pepper Sauce, Ozaki Wagyu Beef, and White Asparagus Ice Cream with Gold. If you have other countdown plans already, you can still opt for the early 4-course festive set featuring WHISK’s signature Queensland Wagyu Beef Tartare, Eggplant Veloute with Cepes Mushroom, and Aussie M5 Wagyu Beef Striploin with Burnt Onion.

On the first day of 2020 welcome new beginnings with fresh energy at a lazy hangover brunch with free-flowing cocktails and champagne stretching for 4 hours. This boozy Hangover Brunch featuring a hearty spread of fresh seafood with fresh oysters, roasted meats with suckling pig, roasted bone-in USDA beef, and dry-aged organic Irish beef from the kitchen, and signature small plates of Japanese specials such as Onsen Egg With Roasted Mentaiko Cocotte will help you soak up the effect of the day after will bar team serves free-flowing Bloody Mary cocktails with bacon, wines, and unlimited champagne best enjoyed at the alfresco lounge Vibes to prolong the party!

31 Dec – New Year’s Eve Dinner
6pm – 8pm | HK$690 for 4 courses (festive set)
Add HK$488 to join the Countdown Party at Vibes

8:30pm – end | HK$1,088 for 6 courses (degustation menu)
with FREE ENTRY to the Countdown Party at Vibes (from 11pm – 2pm; open bar till 1am)
See the menu

1 Jan – Reviving Hangover Brunch
12nn – 4pm | HK$688 / HK$398 (Adult / Child) with free-flowing soft drinks and juices
Add HK$280 for free-flowing Perrier-Jouet Brut NV Champagne, wines & cocktails
See the menu
Revolutionary twist on sea cucumber, deep-fried and filled with squid mousse in rich cuttlefish sauce is a part of New Year’s Eve Degustation Menu at WHISK

Enshui Murasaki Sea Urchin, French Farmed Sturgeon Caviar and Lobster Jelly marks the opening of a show-stopping New Year’s Eve degustation menu

Reviving Hangover Brunch on New Year’s Day runs for 4 hours with unlimited cocktails and champagne

First brunch of the year 2020 at WHISK will be a premium buffet with unlimited Dry-aged Beef Specials

New Year’s Eve Buffet Celebration at Yamm (31 Dec)

This New Year’s Eve split your awe between a show-stopping buffet and extravagant entertainment and a midnight raffle with the lucky winner to stay one-night at The Mira’s Spa Suite with roll-in dinner and breakfast for 2 among a pool of prizes worth HK$20,000 in total.

Swoon to lively tunes by a 3-piece live band and watch your family gasp with amazement at the magic performance in-between infinite rounds of delicious food. Celebratory spread features festive roasts with thyme-rubbed prime ribs, fresh Japanese oysters and Boston lobsters on ice among towers of seafood on ice including King Crab Legs, and a carving of whole Pacific yellow fin tuna. When you’re done with setting a record of Sea Urchin on Silky Tofu the Chefs will be also passing around a treat of Braised Whole Abalone and Japanese Mushroom in Oyster Sauce to every Guest, while the lavish desserts include Hazelnut Praline Yule Log Cake, Dulcey Panna Cotta with Mango, Uji Matcha White Chocolate Fountain with seasonal strawberries and giant marshmallows, and more!
31 Dec | New Year’s Eve Buffet Dinner Celebration

5:30pm – 8:30pm (with Live Band & Raffle)
HK$888 (Adult) / HK$448 (Child)
inclusive of one glass of wine, beer or juice

9pm – 12:15am (with Live Band, Magician & Raffle)
HK$1,168 (Adult) / HK$558 (Child)
inclusive of one glass of wine, beer or juice; and a glass of champagne at midnight

“Bling, Bling! Bang, Bang!” Countdown Party at Vibes (31 Dec)

Dress classy, come thirsty! That’s the only rule that governs Vibes’ epic New Year’s Eve bash, now in its 10th edition and epic countdowns behind. Join a mesmerizing party under the stars with open bar and dance away the night on a dynamic LED dancefloor to live DJ music, then count backwards to midnight with a 3-piece live band. If you wish to welcome 2020 in style, book a private cabana for 10 Guests with a Magnum bottle of champagne and fruity shisha served by Egyptian master Kahled. Don’t wait till the last minute: get the early bird tickets and pre-book a table for a group of 4 or 6 friends to ensure you can take five from all the exciting action. Open bar menu includes all your favorite spirits, wine and draft beer, while hungry Guests will be able to pick from a short menu of snacks (HK$98 each) such as Big Bite Chicken Kebab with Chilli and Coriander Mint Yogurt.

When: 31 December | 9pm – 2am
Venue: Vibes, 5/F, The Mira Hong Kong, Mira Place, 118 Nathan Road, Tsimshatsui
Dress Code: Bling, Bling / Retro Chic
Open Bar: From 9pm till 1am (cash bar from 1am – end)
Entertainment: Live DJ (TBA) | 3-piece Live Band

TICKETS: HK$568 (by 28 Dec) / HK$598 (door)
with 2 glasses of G.H. Mumm champagne and open bar on selected drinks (9pm – 1am)

TABLES^: HK$1,000 / HK$1,500 (for 4 / 6 Guests)
with table service and 1 bottle of G.H. Mumm Brut NV Champagne (0.7L)
^tickets need to be purchased separately
PRIVATE CABANAS: HK$7,080 (by 28 Dec) / HK$7,480 (door)  
with 10 tickets & table service, open bar on selected drinks (9pm – 1am),  
1 x Magnum bottle of G.H. Mumm Brut NV Champagne (1.5L) & 1 fruity shisha

*Prices listed above are Nett prices*

---

**Spectacular countdown party at the open-air lounge**  
**bar Vibes has grown to be one of the hottest tickets in town**  
**Nothing beats a countdown to midnight under the stars with live DJ and live band in a hidden, spacious venue in the heart of Tsim Sha Tsui**

---

**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™*

[www.themirahotel.com](http://www.themirahotel.com)  
[www.facebook.com/themirahk](http://www.facebook.com/themirahk)  
[www.instagram.com/themirahotel](http://www.instagram.com/themirahotel)

Mira Place, 118-130 Nathan Road, Tsim Sha Tsui, Kowloon, Hong Kong  
Enquiries / Reservations: +852 2368 1111 or info@themirahotel.com


For media enquiries or additional images, please contact:

**Agnes Ma**  
Director of Communications | The Mira Hong Kong  
T: +852 2315 5574  E: agnes.ma@miramar-group.com

**Jakub Lewandowski**  
Public Relations Manager | The Mira Hong Kong  
T: +852 2315 5181  E: jakub@themirahotel.com