

Press Release

For Immediate Release

Culinary Showcase by Award-winning Chef Hung Chi Kwong Newly Appointed Chef de Cuisine of Cuisine Cuisine at The Mira

January 2014, Hong Kong: Award-winning Chef Hung Chi Kwong brings more than 20 years of culinary experience spearheading the acclaimed contemporary Chinese outlet, Cuisine Cuisine at The Mira, as its Chef de Cuisine effective January 2014.

Having worked his way up in nearly every single position of culinary ladder and gained all-around exposure in a myriad of renowned Chinese restaurants in Hong Kong, Chef Kwong – the Chinese Sous Chef at The Mira Hong Kong since April 2012 – overtakes the lead lending his deep passion for creating elegant and innovative dishes in line with the Cuisine Cuisine brand's modern, signature twist.

Among numerous accolades in his career Chef Kwong, who represented Michelin-acclaimed Cuisine Cuisine at The Mira, has won the **Silver Award in the Lobster Category in 2012** "Best of the Best Culinary Award" with his multi-dimensional dish – Stir-fried Lobster on Pumpkin topped with Sturgeon Caviar. This prize, among other accomplishments, serves as recognition of Chef Kwong's culinary flair and efforts to pursue excellence guiding an experienced culinary team at The Mira's upscale Chinese restaurant.

"For over the 20 years of my career I followed and sourced inspirations from different cooking styles of my master chefs, eventually to create a unique style of my own, which I hope is already recognizable by Cuisine Cuisine's devoted patrons," commented Chef Kwong.

Exceptionally skilled in braised dried foods, stir-fried fowls and double-boiled soups, as well as seafood, which make his domain, newly appointed Chef de Cuisine devotes himself to experimenting with new, different ingredients in combination with the traditional dishes in order to create entirely new food flavors and surprising presentations.



Stir-fried lobster on pumpkin topped with sturgeon caviar

Award-winning Dish in the 2012 "Best of the Best Culinary Awards", a flame-blazing culinary contest organised by the Hong Kong Tourism Board (HKTB) which aims to showcase the cooking talent of local Chinese chefs and recognises cooking quality and innovation among local restaurants. Stir-fried lobster on pumpkin topped with sturgeon caviar by Chef Kwong received Silver Award in the Lobster Category.

Ingredients highlights: Japanese pumpkin, fresh lobster from the Philippines, sturgeon caviar, edible flowers, red and green bell pepper sauce

Inspiration and Cooking Technique: *“The art of culinary is to go beyond the taste, so as a chef I always strive for most aesthetic and visually appealing presentation for my guests. The top garnish, sturgeon caviar decorates the plain white lobster which is served on a steamed Japanese pumpkin rather than on a plate directly. This arrangement creates layers rather than just a single dimension presentation that is traditionally adapted in Chinese cuisine. The key to achieving the desired result is the cooking of the lobster meat: control of temperature during deep-frying is crucial, so that the meat won’t become too tough or too soft and the texture is delicate yet firm.”*



Steamed Crab Meat, Shrimps and Vegetables Dumpling

Part of newly launched luxurious dim sum collection available on weekends only in 2014.

Ingredients highlights: Crab meat, shrimps, bamboo piths and vegetable shoots

Inspiration and Cooking Technique: *“This is a very popular dim sum selection for guests who like the mixed texture of seafood and vegetables. Non-glutinous flour and a proper balance of water for*

the dough is the key to achieve a bouncy but not too chewy and transparent wrap. Choice of vegetables is paramount for creating the perfect texture and so we selected bamboo piths and vegetable shoots which pair perfectly with seafood flavors. Again, the difference comes in the presentation of this vibrantly colourful dumpling with interesting tail.”

Steamed Lobster with Scallops and Truffle Dumpling

Part of newly launched luxurious dim sum collection available on weekends only in 2014.

Ingredients highlights: Scallops, lobster from Norway, asparagus, carrot juice, white truffle sauce

Inspiration and Cooking Technique: *“The use of lobster in dim sum cuisine is quite rare and you can seldom find in other restaurants. The wrap is orange in colour and adds a creative twist coming from blended carrot juice. The garnish of young asparagus buds with black caviar contrasts the bright orange color, appearing fresh and*

light. The dish is further enhanced by infusing it with a western presentation and addition of seasonal truffle sauce, such as white truffles in the winter months.”



Pan Fried Scallops with Pepper Wine Sauce

One of the signature dishes and Chef’s recommendations available a la carte using one of the most popular types of seafood served with Chardonnay sauce, perfect for versatile food pairings.

Ingredients highlights: Japanese scallop, red chilli julienne, Thai pepper white wine sauce, garnished with crunchy deep-fried Korean waffle

Inspiration and Cooking Technique: *“The essence of the dish is the peppery white wine sauce matched to highlight the freshness of*

the scallops that are pan fried to golden-brown perfection. Delicate and juicy texture of scallops is further contrasted with the crispy Korean waffle.”



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 The Mira Hong Kong

The Mira Hong Kong is a smoke-free, designer hotel 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.

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

www.themirahotel.com



Chef Kwong at the main dining hall of Cuisine Cuisine at The Mira designed by Miami-based Charles Allem

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