

## Press Release

For Immediate Release

### **Discover the World of Amedei Chocolate with Festive Afternoon Tea at COCO**

*12 November 2015, Hong Kong:* This festive season the stylish café patisserie of The Mira Hong Kong, COCO, presents an afternoon tea set featuring Amedei – artisan chocolate maker from Tuscany – considered one of the finest and often named as the most expensive chocolate in the world.

Reserved for the joyous month of December COCO's fashionably festive afternoon tea set is designed for chocolate lovers with a sophisticated sweet tooth. Served on COCO's sleek custom made handbag-shaped tea stand, the Amedei afternoon tea offers a discovery of luxuriant variety of chocolates crafted in Italy and infused into creative desserts and savory tidbits in Hong Kong by **Executive Pastry Chef, Jean-Marc Gaucher**.

Persistence in seeking perfection has earned Amedei the **Chocolate Academy of London's** prestigious "Golden Bean" award in the "bean to bar" category for four consecutive years. Thanks to dedication and long apprenticeships in France, Belgium and Germany, **Cecilia Tessieri** – the passionate founder of Amedei – is the only woman in the world to claim the title of Chocolatier. Together with Alessio Tessieri, they have blazed the trail into the world of top-quality as Amedei is the first Italian artisan chocolate maker to boast full control of the entire chain of production starting with sourcing of most prized cacao beans from around the world, including exotic plantations in Trinidad, Ecuador, Venezuela, Madagascar and many more.

Within three seriously seductive tiers of homemade goodies to devour sophisticated aficionados of chocolate will find everything one might expect from a noble collection. From delicate fruity notes and rich in red berry flavors **Amedei Chuao 70% Chocolate Cupcake** to a surprisingly complex **foie gras pop dipped in Amedei "9"** – a family treasure that combines cacaos from 9 plantations creating a powerful and balanced, 75% dark chocolate with incredibly intense aromas.

Chic afternoon tea experience is complemented by well-paired warming beverages: from Winter Tea selections by Dilmah, such as Ceylon Cinnamon Spice, to a choice of festive Ginger Latte or a cozy cup of Spicy Amedei Hot Chocolate to tingle your taste buds in.

On Saturdays, COCO's afternoon tea set is also served at the modern interiors of WHISK restaurant overlooking green Kowloon Park and courtyard terrace Vibes.

**Available from 1 to 31 December** (except for Christmas Day and Eve) from 3:30pm – 6pm at COCO (G/F Lobby), and at WHISK (5/F) on Saturdays.

#### **Discover the World of Amedei Chocolate Festive Afternoon Tea Menu**

##### HOME-BAKED GOODIES

- Cranberry Scone & Clotted Cream
- Red Velvet Canele de Bordeaux

##### ASSORTED SWEETS

- Amedei White Chocolate 29% Lychee Cremeux
- Amedei Milk Chocolate 35% and Yuzu

- Amedei “Chuao” 70% Chocolate Cupcake
- Amedei White Chocolate 29% Coconut Ganache & Korean Strawberry

#### SELECTED SAVORIES

- Homemade Cocoa Nibs-beetroot Bread with Cheese & Figs
- Turkey Roulade with Cranberry
- Pumpkin Cupcake
- Foie Gras Pop Dipped in Amedei “9” 75% Dark Chocolate

HK\$318 / HK\$558 per set for one/two Guest(s)

All prices are subject to 10% service charge. For more information and orders, please contact COCO on 2315 5566 or [coco@themirahotel.com](mailto:coco@themirahotel.com).

#### About COCO

COCO, the stylish café-pâtisserie of The Mira Hong Kong, showcases designer cakes, freshly-baked pastries, custom-made cakes and artisan chocolates. Accompanying these couture-like creations are COCO's signature coffees-to-go, brewed to perfection. COCO's sleek, jewel box-like interiors are a unique design collaboration between Hong Kong interior designer Andrew Choy of Atelier C+ and US lifestyle guru Colin Cowie.

Executive Pastry Chef Jean-Marc Gaucher formerly ran his own traditional French bakery in Nice. Following his apprenticeship and bakery business on the French Riviera, he honed his creative flair under internationally renowned pastry chef Didier Berlioz at ‘La Panetiere’ French fine dining restaurant in New York. For the past decade, he has established his reputation as an award-winning pastry chef at luxury hotels in Bangkok, Langkawi, Dubai and Macau.

#### 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 and Kiwi Collection.*  
[www.themirahotel.com](http://www.themirahotel.com)



***Served on a stylish, custom-made tea stand, the chic afternoon tea experience at COCO has a distinctively feminine touch and reflects the spirit of Hong Kong's shopping mecca, Tsim Sha Tsui***



***Balancing exotic flavors and aromas of chocolates from world's most remote destinations selected by Tuscan chocolatier, COCO's afternoon tea is festively playful***

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