

Press Release

For Immediate Release

Matcha Mania Arrives to COCO for Spring New Green Tea-inspired Afternoon Tea Set

26 February 2016, Hong Kong: Usher in sweet spring with a myriad flavors of matcha featured on Japanese green tea-inspired afternoon tea set at COCO. Throughout March and April, green tea lovers will be whisked away by this heavenly tea from Uji, Kyoto, reinterpreted in a set of eye-candy tidbits: from matcha scone to matcha-mochi trifle to matcha white chocolate brownie with lychee ganache.

COCO's hand-crafted desserts are made with 100% premium grade matcha from Uji, Kyoto, considered the pinnacle of Japanese powdered green tea and Executive Pastry Chef, Jean-Marc Gaucher recommends pairing the green tea pastries and desserts with a cup of refreshing *Matsu no midori* matcha. Served to every Guest as a welcome treat, it is whipped with traditional *chasen*, or bamboo whisk, as prepared in the traditional Japanese tea ceremony. "The tea set tastes best when enjoyed mindfully in the spirit of Zen-inspired tea ceremony," says Chef Jean-Marc Gaucher, "consider the sweets your *namagashi*".

Matsu no midori, which translates to "green as pine", is a wonderful introduction to the world of ceremonial grade matcha. It whisks into vivid, deep emerald green hue with a pleasant bittersweet note that mellows into a smooth, creamy finish. Packed with anti-oxidants, one serving of matcha is considered to have the nutritional equivalent of 10 cups of regularly brewed green tea as you consume 100% of the fresh green tea leaf itself. It is a fantastic detox for spring time as matcha is substantially richer in chlorophyll than any other green tea and gives the natural boost of energy, similar to the pick-me-up effect you get from a shot of espresso, just without the jitters.

For coffee aficionados a cup of frothy matcha latte, which is a popular and modern take on the use of powdered green tea, is a tempting alternative to the spring tea selection, such as Blueberry and Pomegranate, or Pure Peppermint Tea, offered with the tea set as invigorating tonics for mind and soul.

The tier of savory nibbles showcases Japanese flavors of finest grade, such as flavorful *Okukuji Shamo* chicken which is highly prized brand of nationally protected chicken breed, equivalent to Kobe beef. Respecting the season of awakening, the savory section features two vegetarian options that are equally delicious: a velvety crustless quiche of eggs, chives and dried horseradish; and *Tofu Misozuke* (miso-cured and aged tofu), a traditional Japanese delicacy from Fukuoka region, which acquires the texture of soft creamy cheese and intense umami flavor.

Presented in the quietude of the sleek, design hotel lobby, on a fashionable custom-made tea set stand shaped after a handbag, COCO's afternoon tea is a reviving break that one could consider a deliciously essential extension of a relaxing shopping therapy in Tsim Sha Tsui, known as shoppers' paradise.

Matcha Afternoon Tea Set is available daily from 1 March to 30 April from 3pm – 6pm at COCO, the stylish café-patisserie at the ground floor lobby, and at WHISK, the contemporary Western restaurant on the fifth floor of The Mira Hong Kong, on Saturdays.

For more information and bookings, please contact COCO on 2315 5566 or coco@themirahotel.com

Matcha Afternoon Tea Set Menu

HOME-MADE PRESERVES

- Clotted Cream
- Cherry Sakura Jam
- Raisin Scone
- Matcha Scone

ASSORTED SWEETS

- Black Sesame & Matcha White Chocolate Cream
- Matcha-Mochi Trifle
- Japanese Strawberry & Yuzu Matcha Tart
- Matcha White Chocolate Brownie with Lychee Ganache

SELECTED SAVORIES

- Okukuji-shamo Chicken in Negi-ginger Sauce and Diced Cucumber Toast
- Tofu Misozuke and Avocado with Sesame Seeds (V)
- Niratama with Hoshi Daikon Crustless Quiche (V)
- Japanese Pork and Sake Maki Roll with Spring Onions

HK\$238 / HK\$428 for one / two guests

(Add HK\$120 per person for a glass of champagne)

All prices are subject to 10% service charge. For bookings and orders, please contact COCO on 2315 5566 or 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, Tablet Hotels and Kiwi Collection.
www.themirahotel.com



Matcha Afternoon Tea Set served with ceremonial grade Matsu no midori matcha from Uji, Kyoto



Matcha latte for fans of caffeine-addled concoctions with extra boost of the powdered green tea

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Hi-res images available at: <http://we.tl/2mZUKbHiS3>

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