

Press Release

For Immediate Release

Molten Chocolate “Xiao Long Bao” Now Trending at Cuisine Cuisine at The Mira

*Contemporary Twist on Revered Chinese Dumpling Brings Together
French Pastry Techniques and Time-honored Dim Sum Skills*

16 July 2018, Hong Kong: A creative culinary collaboration of 4 skillful hands, Executive Pastry Chef of The Mira Hong Kong, Jean-Marc Gaucher, and Dim Sum Sous Chef, Ringo Wong of Cuisine Cuisine at The Mira, is the recently launched take on revered Xiao Long Bao. Aptly named for its inimitable shape, the “little basket bun” dumpling traditionally filled with piping hot savory broth and minced pork often served with julienne ginger, soy sauce and vinegar, has been filled with three elegantly sweet chocolate combinations as the perfect end to a meal so much-loved by Hong Kong foodies and travelling gourmards.

The innovative **Molten Chocolate “Xiao Long Bao” Dumpling Trio** (HK\$88 per 3 pcs) is a seductive combination of triple indulgence. The dark chocolate variety has a decadent tang with balanced acidity from the 72% high grade couverture chocolate from France selected by Chef Jean-Marc after a number of trials with different types of chocolates from equatorial Africa and Latin America. “Contained in a double wrapper and warmed up in a bamboo basket steamer, at just 55°C the dumpling bursts with dense lava of intense cacao flavors and yellow fruit back notes with subtle bitterness and a touch of spicy and woody tones”, says Executive Pastry Chef.

Lusciously rich hazelnut chocolate and banana is hardly an unexpected marriage of flavors in the pastry world, and it performs perfectly well in a hot Chinese tidbit handcrafted by Chef Ringo, a passionate dim sum master with over two decades of experience under his belt who consistently amazes diners with his original dim sum propositions at Michelin-recommended modern Cantonese restaurant of the swanky hotel, a dining destination in its own right.

The matcha and white chocolate “XLB” is a nod towards Kyoto for which Chef Jean-Marc holds a special place in his heart as a constant source of zen-ful inspirations and benchmark of pursuit of perfection. Vibrant green, smooth lava oozing out of the paper-thin wrapper is the ultimate filling with intense green tea flavor that pairs wonderfully with your choice of “cha”, especially the prominently floral Chinese white teas available on the restaurant's impressive tea menu featuring aged pu-erh from Yunnan and high-mountain oolong tea from Fujian.

For those who favor Chinese style of desserts, the **Molten Chocolate “Xiao Long Bao” & Sweet Soup Set** (HK\$78) is a comforting bowl with a creamy sweet potato and ginger

sweetened soup with Chinese red dates served along with a choice of one steamed chocolate Xiao Long Bao dumpling. Chef Ringo recommends the matcha chocolate type for its harmonized sweetness that doesn't overpower the taste of the soup.

Featured among new desserts on the restaurant's recently revamped a la carte menu, the Molten Chocolate "Xiao Long Bao" and sweet soup set are **available daily at lunch and dinner** exclusively at Tsim Sha Tsui branch of Cuisine Cuisine at The Mira.

About Cuisine Cuisine at The Mira

An upscale, modern Chinese restaurant offering the finest Cantonese and Chinese delicacies, with a unique contemporary twist is 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. With a selection of over 300 wines – recognized with prestigious Best of Award of Excellence 2015 - 2017 by *Wine Spectator* – paired with friendly and attentive service, no detail is spared in setting the tone for the perfect dining experience. Views overlooking Kowloon Park lend a verdant touch that is echoed in the restaurant's modern interiors masterminded by Miami-based interior design prodigy Charles Allem of CAD Int'l boutique studio.

Cuisine Cuisine, 3/F, The Mira Hong Kong, Mira Place, 118 – 130 Nathan Road, Tsim Sha Tsui
Booking Enquiries: +852 2315 5222 or dining@themirahotel.com
Online bookings: www.themirahotel.com

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



The new trio of chocolate xiao long bao at Cuisine Cuisine oozes out the sweet goodness of fine cacao



The Molten Chocolate Xiao Long Bao and Sweet Potato Soup Set at Cuisine Cuisine at The Mira



Cuisine Cuisine's Dim Sum Sous Chef, Ringo Wong, carries the family tradition of creating delicate, flavorful dumplings that touch the heart



Executive Pastry Chef of The Mira Hong Kong, Jean-Marc Gaucher hails from Nice in southern France but his passion for bonsai and Japan is more than apparent



Intricate contemporary creations wrapped by Dim Sum Sous Chef Ringo Wong



Main dining hall of Cuisine Cuisine at The Mira by Miami-based designer Charles Allem features jade green interiors and verdant vistas of Kowloon Park

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