Shine On! Festive Miracles & Dazzling New Year’s Eve Celebrations at The Mira Hong Kong

10 November 2017, Hong Kong: Shine bright this festive season as The Mira Hong Kong celebrates the jolliest time of the year with an exciting range of winter-themed events, extraordinary dining festooned with a dash of magic, and spectacular parties to ring in the new year.

To get you in the merry mood COCO’s festive afternoon tea and winter cocktails at Room One and Vibes are available already in November. All foodies will be able to share joyous moments at Yamm featuring a trio of delightful roasts on its newly revamped buffets from 24 November while utterly decadent X’mas menus brimming with festive ingredients will appear at WHISK in early December with 7 special brunch occasions to mark on your calendar including the Vintage Champagne & Caviar Brunch on Christmas Day with Santa spreading the cheers.

For gift ideas look no further than COCO’s perfect stocking fillers, gourmet hamper, and even a Christmas Turkey Take-away set, while MiraSpa offers a hefty discount on its sensuous gift sets and retail spa products for those who indulge in a bit of wintery spa pampering this December.

To wrap up the year Yamm stages a memorable New Year’s Eve buffet extravaganza with a live band and a magician, and Vibes invites you for an action-packed Glitter & Gold Countdown Party with live DJs, open bar and sizzling BBQ under the stars, while designer suites with very own outdoor terraces wired for sound are the most desirable party pods for luxuriant private gatherings with free-flowing drinks and canapes.

Festive Bookings Hotline: 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.

“Oh Deer, Let it Snow!” Afternoon Tea for Two at COCO (1 Nov – 30 Dec)

X’mas gift shopping in Tsim Sha Tsui can take its toll and elves at The Mira know it better than anyone else. Tuck into a stylish lobby café-patisserie and spend a relaxing afternoon with COCO’s utterly festive tea set complete with 3 tiers of fashionably presented dainty delights from Cinnamon Star Cookies, a slice of Cranberry Fruit Cake with Raisins and Cinnamon, and buttery Cranberry Scone with Winter Spices and Mixed Berries Jam, to original creations of Double Hokkaido Cheesecake with Uji Matcha Yogurt and a mini Chestnut-Orange “Buche de Noel” to share hand-crafted by Executive Pastry Chef, Jean-Marc Gaucher. Among the savoury bites, indulge in a Homemade Chestnut Bread Bruschetta with Fig Cream Cheese and a healthy but tasty Kale & Quinoa Salad sitting elegantly next to Truffle Foie Gras Mousse Tartlet and Snow Crab Meat Brioche.
with Salmon Roe. Instead of a X’mas card, why not order a winter spiced latte or cappuccino with a coffee printed selfie of yourself and a loved one in a warm cup to wrap your hands around?

Available daily from 1 Nov – 31 Dec 2017 (except 24, 25 & 31 Dec) from 3pm to 6pm at COCO and at WHISK (5/F) on Saturdays and Public Holidays.

HK$428 for two guests
*Add HK$120 per person for a glass of Champagne*

**“Oh deer, Let it Snow!” Afternoon Tea Set at COCO**
*presented on a fashionable handbag stand*

**Festive afternoon tea delights feature a mini Buche de Noel to share among 2 Guests**

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**7 Winter Cocktails You Cannot Miss This Season (24 Nov – 28 Feb)**

The swanky *lobby cocktail bar Room One* unveils 3 cocktails created with the cooler months in mind. Ring in the festive season with friends with one of the potent winter warmers by in-house mixologist Rocky Jupak such as *Rum & Butter* ($148) - a foolproof combination of Spiced Rum Kraken, Apple Jack, Lemon Juice and Honey, which exhibits masculine taste carrying nutmeg, vanilla, cloves, Christmas cake, and dark chocolate that is jacked up with a touch of potent apple jack, and mellowed down with anise seed butter for an extra leathery feel. Served in a colonial style tea cup, this drink alone has got you covered from any cold.

Room One’s mixologist also brings you the joy of a *Wintery Pie* ($130) that you may sip on instead of eating with a kick of Irish whisky with lemon bitters and a hot apple cider to compliment the proper hot drink constitution. The fine blend of maple pumpkin pie spice and herbal green Chartreuse carries the much sought-after warmth and mellow flavour bringing memories of grandma’s homemade pie generously dusted with cinnamon.

A surprising twist on a classic Hot Toddy in blazing style, *Winter Toddy* ($118) is tasty to drink and fun to watch just like a flambéed dessert. It has a good mouthfeel, long finish, a nice bouquet of baking spices and caramel on the palate thanks to the choice of premium Guatemalan Ron Zacapa rum, which is well complemented with ginger honey, citrus, and a dash of Dom Benedictine for a unique herbal touch.

Available daily from 24 Nov – 28 Feb 2017 from 4pm till late at Room One, G/F Lobby, The Mira Hong Kong.
When it's finally cool enough in Hong Kong to sit outside and wrap your hands around some winter cocktails, over at the 5th floor al-fresco lounge bar Vibes where lotus-shaped open fires and running waterways create an exclusive haven in the midst of the city, seasonal drinks with friends get a whole new meaning.

Hidden rooftop bar of The Mira serves a range of refreshing yet potent winter concoctions inspired with festive traditions and classic cocktails. Among 4 new trendy choices ($118 each) by chief mixologist Michael to enjoy pick from: a smooth twist on a classic gluhwein meets sangria concept served on the rocks and kicked up with a dash of gin with a handful of berries and winter spices, Santa-gria; a sweet and creamy melted raspberry chocolate dessert cocktail in festive hue, Little Red Sweet Forest; a well-crafted aperitif of Negroni Bianca with a bright appeal twisted with Aperol and white vermouth instead of a classic Campari and red bitters mix; and a zesty Star Boy – a spot-on, frothy star fruit and vodka ice-breaker.


Winter Warmers at Room One with Winter Toddle (left), Rum & Butter (middle) and Wintery Pie (right)

Seasonal cocktails at Vibes are simply made to chill out with at the open-air lounge bar

Festive Gifts Galore at COCO (24 Nov – 25 Dec)

Festive gifts galore at COCO is an eye-candy gallery of seductive Christmas gifts ranging from contemporary chocolate creations and traditional Christmas cakes to a gift hamper stacked with gourmet treats, and a Christmas turkey for take-away that will make the perfect and nearly effortless family table centerpiece.

Colourful, joyous and beyond delicious, this season’s festive goodies (HK$28 – HK$448 per piece) made by The Mira Hong Kong's pastry elves guided by Executive Pastry Chef Jean-Marc Gaucher are the perfect stocking-fillers. Patiently hand-crafted with exotic chocolates sourced from around the world including Peru and Bali this season’s collection of treats features 3 traditional pastries and 6 creative Christmas desserts such as fresh mint mousse and organic 71% dark chocolate ‘Glacial Igloo’ ($56/piece), Uji matcha flavored ‘X’mas Bonsai Tree’ ($38), and a ‘Cocoa Bean Forest’ ($448) triple chocolate and triple texture mousse cake, all available for purchase online or at the hotel café COCO.
If you're seeking for a failsafe gift for VIP business partner or relatives, let the Santa and his helpers wrap a fancy purple faux-leather embossed basket filled with gourmet goodies. **Holly Jolly Festive Gift Hamper** (HK$2,988 per set) hides a bottle of champagne and a special edition super-Tuscan red wine by Gaja family, traditional X’mas sweets, and savory nibbles such as serrano and prosciutto ham that will make a perfect cold platter on any festive table.

Swap hours in front of the oven for precious time with your loved ones and leave the culinary challenge of the perfect golden Christmas roast to the skillful chefs of The Mira Hong Kong. **X’mas Turkey Take-away Set** (HK$1,488 / 12-14lb) that easily serves a gathering of 6 to 10 Guests comes with orange-scented chestnuts, cranberry sauce, giblet gravy and all the trimmings which make this exquisite set a ready-to-serve family meal.

Festive gift hamper and X’mas turkey set are available from 1 Dec – 26 Dec, and festive goodies from 24 Nov – 25 Dec, 9am – 8pm, at COCO, G/F Lobby, The Mira Hong Kong.

**Minimum 24hrs advance notice for orders is required.**

Order enquiries: 2315 5566 or coco@themirahotel.com
Order online: www.themirahotel.com

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**Winter Spa Special & Spa Gift Ideas at MiraSpa (1 – 31 Dec)**

Look your best this festive season and restore vitality by treating yourself or your loved one to a relaxing **Lava Shells Massage** utilizing the warmth of the marine polished seashells gliding smoothly over the body to release muscle tension and open blocked energy flows. Increased lymph activity and reduction of body toxins, enhanced blood circulation, relief in painful arthritic joints, and a much desired healthier and youthful looking skin are just some of the results of this ritual which in December only comes at a special price, courtesy of Santa.

On your way out from MiraSpa, why not pick up a few gorgeously scented and beautifully wrapped **spa gifts** for your loved ones or wellness obsessed friends with a rewarding **30% discount** upon
purchase of any 2 or more retail products, except for festive gift sets sold with 15% discount. Pick from world-acclaimed and ever-popular luxury spa brands including ever-popular Aromatherapy Associates, Five Senses, natural essential oils based Spanish brand Alqvimia, and more. If you have no clue what he or she might desire most this Christmas, you cannot go wrong with aromatic bath oils, sensuous massage oils, gorgeously scented candles, unique rejuvenating serums and a host of other seductive gifts from the world’s most celebrated spa brands.

Available from 1 – 31 Dec, 9am – 9:30pm (last booking), at MiraSpa, B/3 Level, The Mira Hong Kong.

Treatment time: 70 mins

Special Price: HK$1,080 (Weekdays) HK$1,180 (Weekend & Public Holidays)
Original Price: K$1,380 (Weekdays) HK$1,480 (Weekend & Public Holidays)

Booking Enquiries: 2315 5500 or miraspa@themirahotel.com

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

Escape the winter chills to MiraSpa and succumb to a relaxing massage with hot Lava Shells ritual at a special price available in December only

Spoil your friends this festive season by giving them miraculous gifts from MiraSpa

X’mas Comes Early to Yamm (24 Nov – 31 Dec)

Ever popular buffet restaurant Yamm spreads a battery of Christmas must-haves at its joyous live cooking stations this December: from succulent meats to glorious seafood and tables festooned with jolly looking desserts. As early as 30 days ahead of Christmas Eve buffets will be overflowing with a plenitude of Christmas specials complete with Traditional Roasted X’mas Turkey, Glazed Gammon Ham, and Satay-marinated Iberico Pork Ribs. Both lunch and dinner buffets feature premium seafood specials with scallop sashimi, snow crab or Alaska king crab legs, and even a matcha chocolate fountain (from 15 December). Every day closer to X’mas brings another reason to be merry with special treats such as Uni & Bean-curd with Spring Onion to appear at dinner from 11 December onwards.

Don’t miss newly added live cooking stations with delicious Asian noodles, Chinese BBQ meats, and Indian delights from an authentic Tandoor oven added just the previous month.
Available from 24 Nov – 31 Dec, at lunch and dinner, at Yamm, G/F, The Mira Hong Kong.

Lunch Buffet: from HK$348 (Adult) / HK$198 (Child)
Dinner Buffet: from HK$718 (Adult) / HK$448 (Child)

A trio of festive roasts at Yamm available from 24 November at lunch and dinner

Shimmering Christmas Buffets at Yamm (24 & 25 Dec)

Christmas must-haves for dinner include not one but 4 festive roasts such as Whole US Turkey Roasted with Osmanthus Honey, Baked Gammon Ham, Tangy BBQ Grain-Fed Beef Ribs, and Mustard-Seed-Crusted Prime Rib as well as a Whole Baked Salmon French style with Himalayan Salt.

On top of the signature live Boston lobsters and freshly shucked oysters, premium seafood on ice and sushi and sashimi, each Guest gets a treat of Slow Cooked Abalone with Wild Mushroom Risotto and Truffle from the Chef, while X’mas desserts table features a toy train circling with Christmas cinnamon star cookies, gingerbread men, and a show-stopping 2-meter long Chestnut & Chocolate Mont-Blanc Yule Log Cake flambéed right in front of the Guests.

Sweet Christmas Wonders spread comes complete with a X’mas candy wall and Santa’s collection of modern goodies such as Vietnamese Fizzy Chocolate Santa, Whisky Chocolate Truffle, Brazilian Chocolate Brigadeiro Pop. A World of X’mas features festive classics from around the globe from: Italian “Panforte” Chocolate Fruits Cake and Christmas “Panettone”, American Pecan Nut Pie, German Stollen Bread, Aussie X’mas Mince Pie, to homemade, aromatic British Christmas Pudding.

Christmas Brunch Buffet highlights are a wish-list from heaven for any foodie. Starting with fresh oysters, lobster claws and snow crab legs, through impressive selection of sushi and sashimi, all the way to the carving station with juicy Roasted Turkey, Baked Gammon Ham with Honey Pineapple Glaze and Tangy BBQ Grain-Fed Beef Ribs, not to mention the whole festive spread of desserts complete with a matcha chocolate fountain as a sweet X’mas tree.

Spot the Santa on Christmas Eve & Christmas Day and witness a Christmas Choir performance on 3 magical nights of 23, 24 & 25 Dec at dinner.
24 Dec – Christmas Eve Brunch Buffet (with Santa & Balloon Twister)
11:30am – 2pm | HK$568 (Adult) / HK$308 (Child)
2:30pm – 4:30pm | HK$468 (Adult) / HK$298 (Child)
inclusive of free-flowing sparkling wine / juice

24 Dec – Christmas Eve Dinner Buffet (with Choir, Santa & Balloon Twister)
5:30pm – 8pm | HK$1,098 (Adult) / HK$658 (Child)
8:30pm – 11pm | HK$1,198 (Adult) / HK$668 (Child)
inclusive of one glass of wine, beer or juice

25 Dec – Christmas Day Brunch Buffet (with Santa & Balloon Twister)
11:30am – 2pm | HK$638 (Adult) / HK$308 (Child)
2:30pm – 4:30pm | HK$498 (Adult) / HK$308 (Child)
inclusive of free-flowing sparkling wine / juice

25 Dec – Christmas Day Dinner Buffet (with Choir, Santa & Balloon Twister)
5:30pm – 8pm | HK$958 (Adult) / HK$598 (Child)
8:30pm – 11pm | HK$988 (Adult) / HK$628 (Child)
inclusive of one glass of wine, beer or juice

Full-on festive spread at Yamm features 4 succulent roasts and over 20 X’mas desserts

Christmas Cookies Train Station will add a cheerful twist awakening the kid inside you

Spectacular 2-meter long Yule Log cake to be flambeed in front of the Guests

Carving of Osmanthus Honey Roasted Whole US Turkey with all the trimmings
Festive Lunches & Brunch Marathon at WHISK (24 Nov – 5 Jan)

For over a month Chef Oliver Li at WHISK cooks up a culinary storm with **two exciting set lunch** menus packed with festive ingredients and designed for linger-longer lunches with friends. Think *Slow-cooked Turkey with Okinawa Egg, Spelt Risotto, Maitake & Chestnut; Pork Belly Ragout Fettuccine with Porcini Mushroom;* and *Maine Lobster with Black Truffle, Ginger Broth and Aromatic Herbs* for starters. For dessert, there is a choice of *Chestnut Mousse on Chunky Dry Fruits Compote* – a creative take on Mont-Blanc landscape – or a *Melting Camembert Pot with Lavender & Honey Toast*.

**Festive Lunch Set Menu A**
24 Nov – 9 Dec & 27 Dec – 5 Jan (Mon – Sat) | 12pm – 2:30pm
HK298 / HK$368 / HK$418 for 2, 3 or 4 courses inclusive of one drink

**Festive Lunch Set Menu B**
11 – 23 Dec & 26 Dec (Mon – Sat) | 12pm – 2:30pm
HK$338 / HK$388 / HK$438 for 2, 3 or 4 courses inclusive of one drink

Make sure you also mark 7 merry weekend champagne brunches on your social calendar to score within just 32 days. With so many friends to meet, family members to treat, and colleagues to see off before the winter holiday break, WHISK has a calendar dotted with festive brunches for every occasion. From aromatic Cepes Mushroom Veloute to juicy carving of Christmas Turkey and a room of special desserts matching the theme, each menu has something special to discover, so treat yourself and our loved ones with glorious seafood and meats.

**3 & 10 Dec | Oyster & Seafood Brunch**
12nn – 3pm | HK$498 (Adult) HK$248 (Child) with free-flowing juice & soft drinks
*Add HK$250 for unlimited Moet & Chandon NV Champagne*

**17 Dec | Festive WHITE Brunch**
12nn – 3pm | HK$638 (Adult) HK$398 (Child) with free-flowing juice & soft drinks
*Add HK$250 for unlimited Moet & Chandon ICE Imperial Champagne*
*See the menu*

**24 Dec | Oyster & Seafood X’mas Eve Brunch with Festive Treats**
12nn – 3pm | HK$498 (Adult) HK$248 (Child) with free-flowing juice & soft drinks
*Add HK$250 for unlimited Moet & Chandon NV Champagne*
*See the menu*

**25 Dec | Vintage Champagne & Caviar Christmas Brunch** *(with Santa)*
12nn – 3pm | HK$1,088 (Adult) HK$498 (Child) with free-flowing champagne & cocktails / juice
*Add HK$200 for unlimited Moet & Chandon 2008 Vintage Champagne*
*See the menu*

**31 Dec | Lobster & Oyster New Year’s Eve PINK Brunch**
12nn – 3pm | HK$638 (Adult) HK$398 (Child) with free-flowing juice & soft drinks
*Add HK$250 for unlimited Moet & Chandon Rose Champagne*
*See the menu*
1 Jan | Oyster & Seafood New Year’s Day Celebration Brunch
12nn – 3pm | HK$498 (Adult) HK$248 (Child) with free-flowing juice & soft drinks
Add HK$250 for unlimited Moet & Chandon NV Champagne
See the menu

Sunday brunch at WHISK is a combination of gourmet semi-buffet with mains served from the Kitchen

Festive Lunches carry some of WHISK’s signature dishes such as Grilled Yamato Pork Chop

Festive White Brunch at WHISK (17 Dec)

You don’t have to fly to the South Pole to dine with penguins! Just a week away from Christmas Eve dress all white and bring your friends to a frosted setting of WHISK for a glamorous festive “White Brunch” featuring free-flowing Moët & Chandon ICE Imperial Champagne, snowscape setting, and a secret room of white desserts. Show off your winter glam at WHISK and al fresco Vibes at an upbeat celebration of the holiday season and make merry with unlimited servings of festive delights and desserts while WHISK’s chefs spoil you with a choice of mains from the Kitchen, including Roasted Australian Lamb Leg with Burnt Onion and Hazelnut.

All-you-can-eat semi-buffet highlights include: Fresh Oysters; BBQ station with Boston Lobsters, Sea Scallop in Shell, Grilled French Chicken Crapaudine; Roasted Christmas Turkey; Seared Snow Crab Leg with Garlic Butter; Blow-Torched Wagyu Beef on Rock Stone; Signature Roasted Suckling Pig with Garlic Gravy Sauce; rustic corner of international cheese, charcuterie, and home-baked breads plus a decadent dessert room with over a dozen of sweet choices such as Double Hokkaido Chestnut Cheese Cake, One-meter White Chocolate Mille-Feuilles, Tonka Bean Crème Brûlée Brûlée Flambe, X’mas Duo Chocolate Mousse Yule Log Cake, White Forest Cake and White Chocolate Cupcakes, plus a White Chocolate Fountain with Giant Vanilla Marshmallow & Seasonal Strawberries.

Available on 17 December from 12nn – 3pm at WHISK, 5/F, The Mira Hong Kong

HK$638 (Adult) HK$398 (Child) with free-flowing juice & soft drinks
Add HK$250 for unlimited Moet & Chandon ICE Imperial Champagne
**Vintage Champagne & Caviar Christmas Brunch at WHISK (25 Dec)**

Rise and shine on the happiest day of the year and head to WHISK where unlimited French farmed sturgeon caviar and vintage bubbles will make the gift-giving among your friends even more joyful.

Treat yourself to a luxurious Christmas brunch at WHISK which sets a spread of festive ingredients including stunning centerpieces of Honey Roasted Christmas Turkey, Lavender & Honey Roasted Whole Aged Duck, Dry Aged Tomahawk Beef, and Signature Roasted Suckling Pig with Garlic Gravy Sauce.

Semi-buffet highlights are foodie’s dream-come-true listicle starting with French Farmed Sturgeon Caviar, freshly shucked Oysters, Snow Crab Legs, Hokkaido Scallops Sashimi, BBQ Boston Lobsters and Char-grilled Australian Wagyu Beef, seared French Duck Foie Gras with Red Fruit Compote and Lobster Bisque with Brandy, unlimited Abalone with Dungeness Crab, Konasu Eggplant, Dashi Jelly, Blow-Torched Wagyu Beef on Rock Stone.

Top that lavish plethora with a choice of mains from the kitchen such as Beef Wellington with Brandy Gravy and head straight to the secret room of decadent desserts featuring Chestnut Orange Crème Brulee Flambé, Italian Christmas Organic Chocolate Nougat, One-meter X’mas Chestnut Chocolate Yule Log Cake, Double Hokkaido Cheese Cake Log, X’mas African Bitter Dark Chocolate Profiterole, British Christmas Plum Pudding, X’mas Premium Whisky Chocolate Truffle, and Uji Matcha Chocolate Fountain with Seasonal Strawberry.


HK1,088 (Adult) HK$498 (Child)
with free-flowing Moet & Chandon NV Champagne & cocktails / juice
*Add HK$200 for unlimited Moet & Chandon 2008 Vintage Champagne*
The ultimate Christmas Brunch at WHISK with Vintage Champagne & French Farmed Sturgeon Caviar is poised to be the jolliest brunch in town this festive season

Magical Christmas Dinner at WHISK (24 & 25 Dec)

You know it is X'mas when caviar, lobster and foie gras are on the menu. Select from 2 special set menus on Christmas Eve, tastefully executed by Chef Oliver Li at The Mira’s Western restaurant WHISK. On Christmas Day ring in the holiday season with a jolly festive dinner degustation menu of 4 or 6 courses opening with “Umami & Pearls” – a combination of Murasaki sea urchin and French caviar – and ending with a Panetonne with Chestnut Cream & Baileys Ice-cream. For mains, instead of traditional turkey, pick from either tender Lavender & Honey Roasted Duck Breast with Sichuan Pepper Sauce, or Kagoshima A4 Wagyu Beef with Gingko Rice, while Santa and choir are spreading the cheer.

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

25 Dec – Christmas Day (with Christmas Choir & Santa)
6:30pm – 10pm | HK$890 / HK$1,188 for 4 or 6 courses (degustation menu)
with a welcome glass of sparkling wine
See the menu

Short a la carte menu also available
A Brilliant Toast to Midnight and a Brand New Year 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. Opt for the 2nd seating and enter the ravishing countdown party with open bar and live BBQ at Vibes, included in the menu price. You don’t need to choose between Seared Landes Duck Foie Gras with Muscovado “Brûlée” Black Fig and Kumquat or succulent Maine Lobster with French Farmed Caviar and Petit Pois Cream – the degustation menu by WHISK’s talented Chef Oliver Li has it all including a show-stopping dessert aptly named “The Milky Way”, a glorious galactic twist on a classic Baked Alaska in seasonal flavor playing with texture and flambéed with Cointreau right in front of your eyes.

31 Dec | New Year’s Eve Dinner
6pm – 8pm | HK$598 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)
See the menu

For the hardcore fans of festive fun there are also 2 champagne brunches to pick from: Lobster & Oyster New Year’s Eve PINK Brunch, and New Year’s Day Celebration Brunch, but then again why pick at all.

Those who prefer to start the party early and continue for the next 24hrs, WHISK whips up one last brunch in the year 2017 doused in all shades of pink. Glamorous desserts with Rose and White Chocolate Fountain and One-meter Strawberry Tart, succulent mains and a festive spread of BBQ lobsters, fresh oysters, Seared Snow Crab Legs with Garlic Butter, signature Roasted Suckling Pig, carving of Roasted Turkey, plus a whole spread of zesty salads and appetizers will get you ready for a night with a big bang.
31 Dec | Lobster & Oyster New Year’s Eve PINK Brunch
12nn – 3pm | HK$638 (Adult) HK$398 (Child) with free-flowing juice & soft drinks
Add HK$250 for unlimited Moet & Chandon Rose Champagne
See the menu

Prolong the party or wake up early to the New Year’s Day Brunch celebrating new beginnings and what better symbol of a new life than a humble egg, especially the *Egg Benedict with Lobster, Mushroom & Spinach, and Béarnaise Sauce*? Seek inspirations for New Year resolutions at WHISK’s sweet little secret room of cheese and desserts and just try to resist a dozen of creative pastries, lovingly baked loaves of bread and gelato.

1 Jan | Oyster & Seafood New Year’s Day Celebration Brunch
12nn – 3pm | HK$498 (Adult) HK$248 (Child) with free-flowing juice & soft drinks
Add HK$250 for unlimited Moet & Chandon NV Champagne
See the menu

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*New Year’s Eve Degustation Menu at WHISK*

*The “Milky Way” Dessert on WHISK’s New Year’s Eve Menu*

*Lavender & Honey Roasted Duck Breast with Sichuan Pepper Sauce on WHISK’s X’mas Dinner Menu*

*Sunday Brunch in Pink features a stunning array of sweet guilty pleasures in all shades of PINK*
Chinese Winter Solstice Festival Feast at Cuisine Cuisine (9 – 22 Dec)

Before Christmas revelry takes over the town an utterly Chinese tradition of Winter Solstice Festival based on the concept of harmony in life dominates the eventful month of December.

Celebrating the shortest day of the year is a splendid occasion for spending more time at the dinner table with family members. Retreat to the jade green private dining rooms of Cuisine Cuisine at The Mira to enjoy memorable moments over 8 spectacular Cantonese delights by Chef Edwin Tang such as Braised Turnip Rings stuffed with Dried Scallops and Sea Moss, Marinated Chicken with Soy Sauce and Okinawa Black Sugar, or the Sautéed Lamb Fillet with Lily Bulbs and Seasonal Vegetables, beautifully cooked to create a meaningful family reunion feast.

Available from 9 – 22 Dec, 6pm – 10:30pm, at Cuisine Cuisine, 3/F, The Mira Hong Kong.

HK$3,288 / HK$4,688 / HK$9,188 for set menu for 4, 6, 12 persons

Braised Turnip Rings stuffed with Dried Scallops and Sea Moss on Cuisine Cuisine’s Winter Solstice Festival Feast menu by Chef Edwin Tang

Tender Marinated Chicken with Black Garlic and Okinawa Black Sugar on Cuisine Cuisine’s Winter Solstice Festival Feast menu by Chef Edwin Tang

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

For those preferring Cantonese traditions and Hong Kong style X’mas celebrated around a lazy Suzy table Chef Edwin Tang at The Mira’s acclaimed Chinese restaurant serves a festive menu brimming with delicate Stir-fried Lobster with Spicy Garlic, succulent Pan-fried Foie Gras with Abalone in Abalone Jus, and moreish Fried Rice with Turkey and Black Truffle – a nouveau Chinese take on revered Western ingredients. Authentic Cantonese feast of 8 decadent dishes served also on the last night of the year wouldn’t be complete with a more traditional palate-pleaser such as Double-boiled sea cucumber soup with snow lotus seeds and black garlic.

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

HK$2,388 for 8-course festive set for 2 persons (minimum) including 1 welcome glass of champagne

A la carte menu also available.
“New Year’s Eve Extravaganza” Buffet Celebration at Yamm (31 Dec)

Don’t sit at home like a lonely lobster! Be invited with the whole family to a buffet celebration at Yamm studded with extravagant entertainment, balloon drop at midnight, and a lucky draw with a HK$20,000+ worth pool of prizes including a one-night stay at one of the swanky Spa Suites with double Jacuzzi bath and in-room steam bath bundled with a roll-in dinner and breakfast for 2 Guests.

In between the live music sets and magician’s show browse through celebratory roasts of Osmanthus Honey Turkey, Honey Pineapple Glazed Ham and Mustard-Seed-Crusted Prime Rib as well as French style Baked Whole Salmon with Himalaya Salt. Help yourself to unlimited fresh oysters, Boston lobsters, premium sashimi cuts with Uni & Tofu, and receive a Slow Cooked Abalone on Wild Mushroom Risotto with Truffle Cream Sauce from the Chef, served to table.

No New Year’s Eve buffet celebration could ever be complete without a smorgasbord of dazzling desserts. For that occasion, Yamm sets the entire adjacent café-patisserie COCO with over 25 desserts and pastries including: Citrus Liquor Flamed Matcha Crème Brulee, One-meter Tonka Bean Mille-Feuilles, Chocolate Baileys New York Cheesecake, Matcha White Chocolate Fountain with Seasonal Strawberries, and a “Chocolate Discovery” Table featuring 40% Milk Peruvian Chocolate Durian Tart, 71% Organic Dark Chocolate Earl Grey Tea Mousse, 38% Swiss Milk Chocolate Mousse with Berry Compote, and 64% African Dark Chocolate & Burgundy Red Wine Cake.

31 Dec | New Year’s Eve Buffet Dinner Celebration

5:30pm – 8:30pm (with Live Band & Raffle)
HK$818 (Adult) / HK$418 (Child) [before 23 Dec]
HK$888 (Adult) / HK$448 (Child)
inclusive of one glass of wine, beer or juice

9pm – 12:15am (with Live Band, Magician & Raffle)
HK$1,088 (Adult) / HK$518 (Child) [before 23 Dec]
HK$1,168 (Adult) / HK$558 (Child)
inclusive of one glass of wine, beer or juice; a welcome cocktail at Room One lobby bar from 7:30pm; and a glass of champagne at midnight

Signature Boston Lobster is a star of the New Year’s Eve buffet celebrations at Yamm

New Year’s Eve Dinner Buffet comes complete with a extravagant entertainment of live band, magician, balloon drop and a pre-dinner cocktail

Glitter & Gold Countdown Party at Vibes (31 Dec)

Kiss 2017 goodbye in great style among dazzling frangipani trees, bamboo groves, stainless steel lotus-shaped open fires and exotic scents of the Middle East at the open-air lunge bar of The Mira Hong Kong. Wear your glittering outfits and shimmer under the stars at vivacious Vibes with open bar for 4 hours, sizzling hot BBQ dishes, live DJ music, and a champagne toast to midnight by a live band. Get your early bird tickets before 24 December or pre-book a table for a group of 6 friends available on online pre-sale only, or splurge on an exclusive private cabana for up to 10 Guests with generous seating, champagne bottles and more, to make the most out of the fun.

**When:** 31 December 2017 | 9pm – 2am
**Venue:** Vibes, 5/F, The Mira Hong Kong, Mira Place, 118 Nathan Road, Tsimshatsui
**Dress Code:** Glitter & Gold
**Open Bar & Live BBQ:** From 9pm till 1am (cash bar from 1am – end)
**Entertainment:** Live DJs: Cliché Records / 3-piece Live Band

**TICKETS:** HK$898 (by 24 Dec) / HK$998 with 2 glasses of champagne and open bar on selected drinks & unlimited BBQ (9pm – 1am)

**TABLES:** HK$8,999 (online presale) with 6 tickets & table service, open bar on selected drinks & unlimited BBQ (9pm – 1am), plus 1 x Magnum Moet & Chandon Brut NV Champagne (1.5L)

**PRIVATE CABANAS:** HK$12,888 (by 24 Dec) / HK$14,188 with 10 tickets & table service, open bar on selected drinks & unlimited BBQ (9pm – 1am), 2 x Magnum Moet & Chandon Brut NV Champagne (1.5L), and 1 x Moet & Chandon Grand Vintage 2008 Champagne (750ml)

Event prices listed above are Nett prices
Spectacular countdown under the stars at Vibes has become one of the hottest tickets in town over the past 6 years

Glitter & Gold is this season’s dress code and party theme for the countdown under the stars at Vibes

Live DJ sets at Vibes are entwined with a countdown to midnight by a 3-piece live band

Suite Festive Private Parties at The Mira Hong Kong (24 Dec – 1 Jan)

You invite your friends, we deck the halls! Whether it’s a private X’mas party or an exclusive celebration of the New Year’s Eve in a circle of dearest friends, if you’re eyeing a uniquely stylish venue, look no further than the chic Terrace Suites of The Mira Hong Kong featuring lavish settings such as a private dining room, cocktail lounge, and fully furnished, wired for sounds outdoor patios.

Get into the spirit of Christmas at one of the luxurious suites that were simply made for entertaining: from the largest, ravishing Grand Mira Suite with a dining room that seats 14 persons, to a glamorous Platinum Suite with outdoor Jacuzzi for multiple guests, pick from the 4 uniquely styled Terrace Suites envisioned by Miami-based interior designer Charles Allem.

With this private party package Guests may enjoy a fabulous evening with up to 20 friends total complete with: a one-night stay for 2 Guests; party favors and festive decoration; 2 x Magnum (1.5L) bottle of Moet & Chandon champagne (Platinum Suite & Grand Mira Suite) or 1 bottle of bottle of Moet & Chandon champagne (Suite 4 & Suite 8); 5 selections of canapés served for 1 hour (Suite 4 & Suite 8) or 3 hours (Platinum Suite & Grand Mira Suite) including cold and hot savory and sweet
choices; plus a private open bar with a bartender to shake and stir your favorite drinks for your party for up to 4hrs.


Rates starting from HK$16,500 for 10 Guests with overnight stay for 2 Guests

Booking enquiries: 2315 5688 or catering.event@themirahotel.com

For the most fanciful festive parties in intimate settings the stage is set by the creative event planners of The Mira Hong Kong

Free-flowing cocktails served for up to 4 hours and a choice of canapes served for up to 3 hours are included in each Suite Private Party package

The choice of suites designed by Charles Allem of Miami-based boutique design studio CAD Int’l includes the most enviable of hotel rooms including Platinum Suite and the Grand Mira Suite, each with a private and fully furnished terrace that is wired for sound with Bose sound system

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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

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


For media enquiries or additional images, please contact:

Agnes Ma
Marketing Manager | 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