Press Release

For Immediate Release

Yamm x The Sukhothai Bangkok Songkran Spread
Thai New Year Buffet Celebration by Celadon’s Guest Chef Rin and Yamm’s Thai Chef Danita Srisuwan

16 March 2018, Hong Kong: Celebrate the wondrous Thai New Year festival at The Mira’s buffet restaurant Yamm from 11 – 29 April with a show-stopping Songkran Spread by a couple of accomplished female Chefs: Guest Chef Rin who brings artfully presented traditional Thai specials from Bangkok’s urban retreat, The Sukhothai, also a member of the highly curated portfolio of Design Hotels network, and Thai Sous Chef Danita Srisuwan who previously cooked side by side the world-famous Blue Elephant Masterchef Nooror at The Mira.

Voted “Best Restaurant in Bangkok” by reputable Travel + Leisure magazine, Celadon at the luxurious Sukhothai Bangkok hotel is one of the city’s most acclaimed Thai restaurants serving an authentic palette of beautifully presented and divinely spiced timeless specials. Surrounded by lotus ponds and hidden among the manicured grounds of The Sukhothai Bangkok, the restaurant exudes a feel of the gold-gilded Thai culinary traditions from an ancient kingdom referred to as the “dawn of happiness” and draws its name from revered jade-green pottery with transparent glaze.

Celadon’s culinary flair will be showcased by its Thai Chef de Cuisine Rossarin “Rin” Sriprathum present at The Mira’s buffet restaurant for the first 4 days (11 – 14 Apr) of the event. The accomplished guest chef will translate her in-depth knowledge of the traditional Thai cuisine into 7 personalised dishes, including some of Celadon’s signature offerings of intense yet perfectly balanced flavors such as the Grilled Prawns and Sea Bite Leaves Salad. Transporting you back in time are selected dishes featuring favorite ingredients from childhood memories such as the toddy palm, which Chef Rin pairs with the highly-prized snow fish showcased in Southern-style yellow curry that is loved for its pungency and strong flavor. A twist on the Northern-style all-time favorite staple Khao Soy, or rich coconut curry egg noodle soup, is Chef Rin’s interpretation cooked with melt-in-your-mouth cuts of Wagyu, while Baked Whole Seabass with Fresh Thai Aromatic Herbs is a rich display of flavors and delicate textures of superb Thai ingredients.

A uniquely warm, slightly sweet and creamy dessert with a gentle fragrance is a bowl of Glutinous Rice Balls with Salted Egg Yolk in Young Coconut, or Bua Loy, which literally means “floating lotus”. These tiny glutinous rice flour balls with gentle chewy texture are among Chef Rin’s childhood treats.

Hailing from Northern Thailand’s region of Chiang Mai, Chef Danita Srisuwan is Yamm’s hidden gem Thai Sous Chef who honed her skills at five star hotels in the “Venice of the East” including the famous Peninsula Bangkok prior to joining The Mira in 2010. Her inspirations come from the family-treasured recipes and all the authentic dishes are created with greatest respect to ingredients including quintessential fresh Thai herbs and spices.

This season, Chef Danita will surprise the fans of lip-smacking Thai fare with a celebratory range of five authentic recipes taking you on a journey through Thailand. There is a Braised Pork Belly with Winter
Melon in Hot Pepper and Ginger (Tom Som Moo) that grips the palate with a tangy and spicy embrace, as well as moreish Stir-fried Rice Noodles with Chicken and Hot Basil (Phad Kee Mau Gai) accented by green peppercorns. Vegetarians will be delighted with the pure yet vibrant taste of Stir-fried Eggplants with Thai Sweet Basil (Phad Ma Khua), a true homemade style ode to Thai vegetables.

Deserving a special mention is the vibrant green dessert of Sweet Pounded Unripe Rice Flakes Cereal with Coconut Flesh and Thai Lady Finger Banana (Khaao Mao Khlook) featuring highly seasonal green rice flakes. Rice harvest in Thailand takes place only once a year and only during a short time when the grains ripen they are suitable for producing Khao Mao, or flattened young grain cereal, which is hydrated, seasoned and shaped in bite-size balls wrapped in creamy coconut flash shavings. Completing the showcase is a traditional Mung Bean Thai Custard (Kha Nom Mor Gaeng) topped with fried shallots, a sweet and creamy must-have often found at roadside stalls on the way to the beach resorts.

In addition to the bursting with exotic flavors Thai dishes, each buffet experience at Yamm is complete with specials from the newest live cooking stations including authentic regional and local delights such as roasted char siu, roasted duck and suckling pig from Chinese BBQ meats cabinet, while traditional Indian fare comes hot out of the tandoor oven featuring airy Naan breads with aromatic curry rice and spicy stews on the side. Adding a touch of culinary spectacle to the new buffet line is a Chinese wok section with popular stir-fry dishes made a la minute such as typhoon shelter-style seafood.

Hosted by The Mira Hong Kong for the 4th consecutive year this special event is a joint collaboration with Amazing Thailand and Miramar Travel whose senior executives will inaugurate the Songkran Spread at Yamm at the Opening Ceremony on 11 April.

Yamm’s Songkran Spread is available from 11 – 29 April, 12nn – 2:30pm (Mon – Sat) and 11:30am – 2:45pm (Sun) at Yamm, G/F, The Mira Hong Kong, Mira Place, 118 - 130 Nathan Road, Tsim Sha Tsui.

Lunch Buffet: from HK$328 (Adult) HK$198 (Child) 
Sunday Brunch Buffet with Fresh Oysters: HK$438* (Adult) HK$288 (Child) 
*with free-flowing sparkling wine
Prices are subject to a 10% service charge. Child price is 3-11 years old inclusive.

Online Bookings: www.themirahotel.com
Booking Enquiries: 2315 5111 or dining@themirahotel.com
WhatsApp Instant Bookings: 9049 7122

Complete Menu of Thai Buffet Specials by Guest Chef Rin

- Grilled Prawns and Sea Bite Leaves Salad with Shallots, Homemade Chili Paste, Coconut Milk, Lime and Fish Sauce Dressing (Sangwa Goong Yaang Bai Chakram)
- Crispy Vermicelli, Bean Curd, Shrimps, Samosa and Aromatic Thai Herbs (Mee Krob Song Krueang)
- Spicy River Prawn Soup, Lemongrass, Lime Juice and Bird’s Eye Chili (Tom Yam Goong Maenaam)
- Southern Yellow Curry, Toddy Palm and Snow Fish (Geang Jaow Tarn)
- Baked Whole Seabass with Fresh Thai Aromatic Herbs (Pla Kapong Mok Samunprai)
- Northern Style Egg Noodles in Curry, Wagyu Beef Cheek, Chili Oil, Shallots & Pickled Cabbage (Khao Soy Nueagam Wagyu)
- Warm Glutinous Rice Balls, Salted Egg Yolk in Young Coconut (Bualoy, Kaikem, Nai Maproaw Orn)
About Chef Rossarin (Rin) Sriprathum and Celadon Restaurant
Born and raised in Thailand, Chef Rin got the inspiration to cook from her grandmothers who are also Thai Chefs and Pâtissiers. She carefully observed how they prepared the food with recipes using secret techniques, allowing her to get in-depth knowledge of the culinary world of traditional Thai cuisine from early days. Following over a decade of honing her skills at The Regent Bangkok, Chef Rin travelled the world to showcase authentic Thai flavours from Australia to Japan to eventually become Assistant Head Chef at the renowned Siam House Restaurant in UK and Millennium Hilton Bangkok before joining The Sukhothai Bangkok. Adding a distinct personal touch to traditional recipes maintaining original Thai taste which may be hard to find even in Bangkok, Chef Rin helps Celadon set itself apart as the preferred Thai restaurant for local and foreign diners.

About Yamm
Yamm showcases an international buffet and à la carte menu, served throughout the day. The abundant breakfast, lunch, tea and dinner buffets offer Japanese, Indian, Southeast Asian and Western dishes, as well as delectable, handcrafted desserts. Yamm delivers an award-winning gourmet dining experience based on the concept of social buffet dining. The combination of stimulating, sophisticated interiors, dramatic lighting and simple, delicious food, drinks, juices and specialty teas is enhanced by ambient music and an intimate yet spacious setting. These qualities have earned Yamm a series of awards as one of the city’s buffet hotspots famed for thematic culinary experiences.

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. From free high-speed Wi-Fi throughout entire hotel, complimentary on-the-go connectivity solutions, high-end Bose docking stations, wirelessly controlled on-screen infotainment, intuitive ambient lighting controls, to little details that make a difference, such as in-room safety box in which guests may charge their laptops, the hotel stands out among 21st century hospitality choices in Hong Kong. The Mira Hong Kong is a member of Design Hotels™.

www.themirahotel.com
Showcase of Thai culinary flair by Chef Rin includes some of Celadon’s signature staples such as Mee Krob Song Krueang

A new range of Thai delights by Chef Danita Srisuwan features flavorful classics and seasonal specials such as Khao Mao Khlook dessert

Surrounded by lotus ponds among the manicured grounds of The Sukhothai Bangkok Celadon restaurant exudes the feel of the golden-age Thai culinary traditions

Featuring a range of new live cooking stations Yamm’s popular buffets include a range of regional and local favorites prepared a la minute


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