

Press Release

For Immediate Release

Art of Flavours - A New Cantonese Menu of Cinematic Inspirations by Chef Edwin Tang at Cuisine Cuisine at The Mira

3 May 2021, Hong Kong: Michelin-recommended contemporary Cantonese restaurant of The Mira Hong Kong, Cuisine Cuisine, has unveiled a new, time-limited, movie-inspired menu titled “**Art of Flavours**” celebrating Hong Kong’s iconic **movies by Wong Kar-wai** and starring **7 unique dishes by Chef Edwin Tang** inspired by the director’s world-famous productions. Available at dinner only until the end of May, the special menu is a part of a city-wide campaign “**Arts in Hong Kong**” conceived by **Hong Kong Tourism Board** and presented by **DiningCity Hong Kong** – the organizer of popular HK Restaurant Week – showcasing Hong Kong as Asia’s art hub through a sensory experience of artfully presented flavours.

Cinematography and culinary arts go hand in hand at Cuisine Cuisine at The Mira this May where Chef Edwin Tang took cues from the conceptual movies that had become a canon of Hong Kong’s filmography and composed a special set menu featuring dishes respecting time-honored Chinese culinary traditions such as **Chilled surf clam with yellow lantern pepper chili sauce** inspired with melancholic “In the Mood for Love” celebrating its 20th anniversary this season; a fast-paced “Chungking Express” played by **Hot and sour soup with Matsuba crab meat** in which sweetness of the Japanese crab meat, just like love, stands out in the chaotic action of spicy and sour flavours; as well as **Minced squid wrapped in Chinese cabbage with peach gum in supreme broth** – a dish which recreates long lost flavors with classic ingredients hinting at the story revolving around the eponymous hotel room “2046” visited to recapture lost memories.

Foodies passionate about artfully presented local food and cinema cannot afford to miss the flavorful execution of **Sautéed sliced abalone with caviar, morel mushrooms and steamed egg** as a heart-warming echo to romantic comedy “See You Tomorrow”; delicate **Crystal King prawn** which just like a precious pearls is the embodiment of the princess who fights relentlessly for her love in the epic “Chinese Odyssey 2002”; a tribute to the suspenseful “The Grandmaster” showcasing masterful Wing Chun skills of the famous Ip Man which Chef Edwin plated as **Pan-fried noodles with sea cucumber and shrimp roe in abalone sauce** - a gourmet treasure hand-crafted with precious seafood wrapped in rich, crispy egg noodles; as well as Wong Kar-wai’s first romantic drama in English, “My Blueberry Nights”, disguised as **Crème Brûlée with Aged Tangerine Peel** in which 15-years old citrus peel lends a surprising Cantonese twist to this classic French dessert as a reflection on the French-Chinese production starring Norah Jones and Natalie Portman.

The “Art of Flavours” Menu is available at dinner only **until May 31, 2021, at HK\$1,288 for 7 courses**. Gourmands who book a table via **DiningCity Hong Kong**’s website may enjoy a special offer of HK\$1,088 per person. Online bookings: <http://bit.ly/artofflavours>

All prices listed are subject to a 10% service charge.

Art of Flavours Menu

Chilled surf clam with yellow lantern pepper chili sauce

Movie Inspiration: In the Mood of Love

Hot and sour soup with Matsuba crab meat

Movie Inspiration: Chungking Express

Crystal King prawn

Movie Inspiration: Chinese Odyssey 2002

Sautéed sliced abalone with caviar, morel mushrooms and steamed egg

Movie Inspiration: See You Tomorrow

Minced squid wrapped in Chinese cabbage with peach gum in supreme broth

Movie Inspiration: 2046

Pan-fried noodles with sea cucumber and shrimp roe in abalone sauce

Movie Inspiration: The Grandmaster

Crème brûlée with aged tangerine peel

Movie Inspiration: My Blueberry Nights

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 – consistently recognized with prestigious Best of Award of Excellence by Wine Spectator since 2016 – 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 jade green interiors designed by Miami-based Charles Allem. Cuisine Cuisine at The Mira has been continuously recommended by the MICHELIN Guide Hong Kong & Macau since 2010.

3/F, The Mira Hong Kong, Mira Place, 118 - 130 Nathan Road, Tsim Sha Tsui

Bookings: +852 2315 5222 or dining@themirahotel.com

Online bookings : <https://www.themirahotel.com/dining/cuisine-cuisine/>

About The Mira Hong Kong

Recently announced *Hong Kong's Leading Lifestyle Hotel* in the World Travel Awards 2020, 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 Tsim Sha Tsui, the heart of Hong Kong's commercial, shopping, dining and entertainment district and a close walk to the local MTR station 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 Facebook: @themirahk Instagram: @themirahotel

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High-resolution images available for download: http://bit.ly/AoF_Press

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Art of Flavours Menu at Cuisine Cuisine is inspired with filmography of Wong Kar-wai



*“See You Tomorrow”
Sautéed sliced abalone with caviar, morel mushrooms and steamed egg*



*“The Grandmaster”
Pan-fried noodles with sea cucumber and shrimp roe in abalone sauce*



*“2046”
Minced squid wrapped in Chinese cabbage with peach gum in supreme broth*



Chef Edwin Tang, Cuisine Cuisine at The Mira



Jade green interiors of Cuisine Cuisine at The Mira