

## Press Release

*For Immediate Release*

### Cuisine Cuisine at The Mira Introduces 2 New Chinese New Year Pudding Flavors: Vegan Turnip & Black Truffle and Refreshing Roselle & Rose Osmanthus Pudding

*January 2021, Hong Kong:* In celebration of the Lunar New Year, Michelin-recommended Cantonese restaurant of The Mira Hong Kong, Cuisine Cuisine, rolled out 2 new exciting Chinese pudding flavors in its 2021 selection: the vegan-friendly **Turnip Pudding with Black Truffle and Assorted Mushroom** as a lighter alternative to its best-selling Turnip Pudding with Parma Ham for all fans of fungi and those pursuing a plant-based lifestyle; as well as the refreshing **Roselle, Rose Puree and Osmanthus Pudding with Bird's Nest and Gold Foil**. Made in Hong Kong with top quality ingredients, all puddings are now available for sale at restaurant outlets in Tsim Sha Tsui and ifc mall and online via the Mira eShop, with eVoucher and Registered Mail options available for contactless gifting and foolproof sharing the New Year greetings.

In addition to the ever-popular **Turnip Pudding with Parma Ham (HK\$408)** and **Coconut Cream Pudding with Okinawa Brown Sugar (HK\$348)** which had become local best-sellers over the years winning a crowd of loyal fans, Cuisine Cuisine proudly presents two new puddings for the Year of the Ox:

- Aromatic **Turnip Pudding with Black Truffle and Assorted Mushrooms (HK\$408)** is a vegan alternative for those pursuing a plant-based lifestyle, or simply any mushroom addict. It is specially crafted with fragrant Italian black truffle and porcini paste as well as shredded king trumpet mushrooms for a soft, crunchy texture in each rewarding bite.
- Silky smooth **Roselle, Rose Puree and Osmanthus Pudding with Bird's Nest and Gold Foil (HK\$448)** is a luxurious delicacy of flowery osmanthus pudding and creamy coconut pudding enriched with a striking red layer of appetizing rose and roselle pudding bringing in a refreshing note to the sweet festive treat for true connoisseurs.

Cuisine Cuisine's CNY Pudding vouchers are available for sale at Cuisine Cuisine The Mira (TST), Cuisine Cuisine ifc (Central), and [Mira eShop](#), while stocks last until 2 Feb 2021.

Orders placed before the end of January **enjoy up to 20% discount** across the entire range of 4 flavors.

**Redemption period: 2 - 9 Feb 2021.**

	Special Price	Original Price
	1/1 – 31/1/2021	1/2 - 11/2/2021
Roselle, Rose Puree and Osmanthus Pudding with Bird's Nest and Gold Foil	\$358	\$448

Turnip Pudding with Black Truffle and Assorted Mushrooms	\$326	\$408
Turnip Pudding with Parma Ham	\$326	\$408
Coconut Cream Pudding with Okinawa Brown Sugar	\$278	\$348

### About Cuisine Cuisine at The Mira

An upscale, modern Chinese restaurant offering the finest Cantonese and Chinese delicacies, with a unique contemporary twist 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. Paired with friendly and attentive service and verdant Kowloon Park views echoed in the restaurant's jade green designer interiors, a selection of more than 380 wines recognized with a prestigious Best of Award of Excellence by *Wine Spectator* since 2016, sets the tone for the perfect dining experience.

### 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 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. Since its opening in 2009, The Mira Hong Kong is a member of Design Hotels™.

[www.themirahotel.com](http://www.themirahotel.com)

Instagram: @themirahotel

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***New Turnip Pudding with Black Truffle and Assorted Mushrooms***



***Roselle, Rose Puree and Osmanthus Pudding with Bird's Nest and Gold Foil***



*Turnip Pudding with Parma Ham*



*Coconut Cream Pudding with Okinawa Brown Sugar*



*Assortment of exquisite Chinese New Year Puddings from Cuisine Cuisine*

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High-resolution images available for download: <https://bit.ly/37HQZ8K>

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