

## Press Release

*For Immediate Release*

### Cuisine Cuisine at The Mira Launches a New A La Carte Menu for the Year of the Ox: Tradition Reimagined by Chef Edwin Tang

*January 2021, Hong Kong:* Michelin-recommended contemporary Cantonese restaurant of The Mira Hong Kong, Cuisine Cuisine, gets ready for the new Year of the Ox with a mouth-watering collection of innovative dishes curated by award-winning Chef Edwin Tang in a new a la carte menu to become available at lunch and dinner from January 18, 2021.

Acclaimed Chef de Cuisine, renowned for his impeccable technique and creative approach to cooking, has looked into Chinese culinary traditions as inspiration to his brand new concepts presented with a modern and surprising twist. Gourmands seeking bold new flavours as well as familiar, time-honored dishes may discover a new level of excitement in **more than 20 new and revamped propositions** among which **8 highlights** deserve special attention.

A luxuriant appetizer that is a dim sum inspiration, **Whole abalone puff with Yunnan ham in rose sauce (HK\$228 per 3 pcs)** introduces a surprising fragrant rose petal twist to Yunnan ham as a stuffing of the crispy pastry topped with the 16-head South African abalone for an exquisite taste of bouncy seafood with floral accents and smoky flavour of the air-cured meat.

**Pan-fried fresh lobster with assorted onions and cognac (HK\$248 per person)** is another innovative dish from Chef Edwin Tang. The deep-fried lobster claw and tail with gentle, sweet assorted onions is coated in an umami-rich sauce made of dashi broth and vintage cognac lending pungent aromas and sophisticated flavors of dried fruit and warm spices to the king of seafood.

**Baked crab shell stuffed with crab meat and Japanese pumpkin (HK\$328 per person)** is a classic crab dish beloved by Hong Kong foodies that was enhanced with premium, creamy and sweet Japanese pumpkin for a smoother texture sealed under crispy golden crust. The sweetly crab meat and creamy pumpkin puree form a soufflé-like mouthful.

**Pan-fried noodles with sea cucumber and shrimp roe in abalone sauce (HK\$248 per person)** offer a tantalizing contrast of textures of crispy Chinese egg noodles rolled around bouncy, gentle seafood pan-fried until golden-brown and lathered with superior abalone sauce.

**Crispy quail leg with assorted chilli (HK\$328)** inspired by the classic, piping-hot and spicy Sichuan chicken dish, in this original rendition Chef Edwin Tang creatively uses delicate French quails fried in numbing peppercorns and aromatic chilli for a sizzling combination and a little bit more gamey, tender meat.

A modern twist on a traditional Cantonese dish presenting 2 cooking methods on one plate is the **Crispy pigeon leg and sautéed pigeon meat with asparagus (HK\$288)** in which crispy braised pigeon wing and thigh served along wok-fried pigeon breast showcase the contrast of meat tenderness and Chef's skills, precision of timing and masterful control of heat.

For those who can never decide between ordering Scrambled eggs with char siu or King prawn with ginger and spring onions, **Scrambled egg with BBQ pork and prawn (HK\$388)** marries these two ever-popular Hong Kong

staples into one culinary creation that will win over even most devoted purists of Cantonese cuisine. It is a typical local family-style dish, inspired by Chef Edwin's home cooking.

Last but not least is the innovative addition to the Vegetables section of the menu with ***Braised bean curd stuffed with minced shrimp and morel mushrooms (HK\$328)***. Deep-fried silky tofu stuffed with minced pork and shrimp paste is topped with aromatic morel mushrooms from Yunnan and served with strong-flavored abalone sauce which brings together earthy notes of the forest and freshness of the sea, a perfect balance for those craving for a light yet satisfying bite. Meanwhile, new vegetarian additions to the menu include ***Smoked carrot, celery, yam and Chinese mushroom wrapped in bean curd sheet (HK\$148)***, and ***Sautéed Japanese pumpkin and fresh Chinese yam with asparagus (HK\$258)***.

Cuisine Cuisine's a la carte menu now offers **more than 80 choices** of finest Cantonese and Chinese delicacies allowing for orchestrating a complete dining experience for every occasion. Discerning diners may browse through sublime textures and flavour combinations ranging from seasonal live and premium dried seafood turned into memorable culinary masterpieces; superior soups made with prized sea cucumber and abalone; gentle seasonal vegetables and sought-after Chinese mushrooms cooked to perfection; and prime cuts of decadent meats such as signature Roasted BBQ Pork, Kurobuta pork, and famed Peking Duck as an impressive table centrepiece. Delectable desserts featuring aromatic Champagne Jelly and Mango Pudding served in a theatrical cloud of jasmine-scented dry ice next to comforting crispy Portuguese egg tarts with delicate bird's nest complete the experience.

To view the full menu, please visit: [http://bit.ly/CC\\_NewALC\\_Menu\\_2021](http://bit.ly/CC_NewALC_Menu_2021)

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

#### **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.

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

Bookings: +852 2315 5222 or [dining@themirahotel.com](mailto: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](http://www.themirahotel.com) Facebook: @themirahk Instagram: @themirahotel

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High-resolution images available for download: [http://bit.ly/CC\\_2021\\_NewALC\\_Press](http://bit.ly/CC_2021_NewALC_Press)

For media enquiries or images, please contact:

#### **Agnes Ma**

Director of Communications | The Mira Hong Kong  
T: +852 2315 5574 E: [agnes.ma@miramar-group.com](mailto:agnes.ma@miramar-group.com)

#### **Jakub Lewandowski**

Public Relations Manager | The Mira Hong Kong  
T: +852 2315 5181 E: [jakub@themirahotel.com](mailto:jakub@themirahotel.com)



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*Pan-fried lobster with assorted onions and cognac*



*Crispy quail leg with assorted chilli*



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



*Crispy pigeon leg and sautéed pigeon meat with asparagus*



*Baked crab shell stuffed with crab meat and Japanese pumpkin*