

Press Release  
For Immediate Release

## Vibes Presents Tea-infused Craft Beer & Bar Bite Pairings with Hong Kong's Award-winning Microbrewery Tai Wai Beer



9 Jul 2021, Hong Kong: Starting from mid-July, original Hong Kong craft beers from the city's lauded micro-brewery, Tai Wai Beer, can now be tried in a tasty company of delicious bar bites at Vibes, the hidden open-air lounge bar of The Mira Hong Kong. Served at very happy prices during weekly happy hoppy hours from Sunday to Thursday the tea-infused beer pairings include 4 original combos ranging from fruity Thai Ceylon Red Ale paired with Spicy Chicken Sando to Rose and Pu'Er Dark Lager matched with Cajun Sweet Potato Fries and cloudy Rooibos-infused New England-style IPA to down the sizzling Indonesian Satays with.

Happy hours in Tsim Sha Tsui can be all about downing mainstream beers at budget prices at anonymous dive bars or they can turn into a journey of discovery of flavors perfectly matched with moreish snacks to soak up the hand-crafted brews lovingly made in the city of Hong Kong.

This summer at Vibes popular bar snacks curated by the Culinary Director of The Mira Hong Kong, Sheldon Fonseca, under a cheeky menu of Rough Bites get paired with a selection of award-winning and original brews from independently owned **Tai Wai Beer** - the first HK local craft beer brewery using tea leaves to infuse beer in Asia.

"The results of passion-driven experiments of local heroes at Tai Wai Beer are phenomenal blends of hoppy flavours with vivid notes of vibrant Ceylon tea, earthy Pu'er tea, or refreshing chamomile flowers which match perfectly with delicious snacks such as succulent Pil Pil Prawns, Spicy Chicken Sando doused with Sriracha Mayo or Cajun Sweet Potato Fries," says Chef Sheldon Fonseca. "Without leaving the city, you may now kick back at the leafy lounge bar in the heart of Tsim Sha Tsui and travel through Asia's most recognisable flavors from the sandy beaches of Thailand to orchards of Singapore and mountains of Taiwan with 4 refreshing craft beer flavors complemented with matching destination bar bites."

Tai Wai Beer selection at Vibes includes 4 picks trending high among craft beer lovers paired with 4 original snacks from the Rough Bites menu:

### **Rose & Zhengshan Pu'er Dark Lager (ABV 5.1% | IBU 15.4)**

The dark lager is inventively brewed with rose & Zhengshan pu'er with light bodied yet malty flavor. Characterized with long-lasting tea bitterness after taste, it is such a fine craft work that perfectly combines the unique flavor of tea and beer.

**Paired with:** Cajun Sweet Potato Fries  
HK\$188 (Happy Hours) / HK\$204 (Regular Price)

### **Chamomile Pilsner (ABV 5.1% | IBU 22.9)**

World Beer Awards 2017 Lager, German Style Pale - HK Winner  
A floral German Pilsner which ferments in low temperature, infused with selected chamomile flowers that present an elegant and crisp character. Perfect at any time you need a refreshing, cool beer.

**Paired with:** Pil Pil Prawns  
HK\$218 (Happy Hours) / HK\$244 (Regular Price)

### **Rooibos & Orange Bitters New England IPA (ABV 5.2% | IBU 38)**

The 1925 Brewing Co. and Tai Wai Brewery have collaborated to come up with a bright, hoppy and tropical NEIPA enhanced with rooibos tea and orange to celebrate their friendship. It is a great combination of ripe fruit hops character and ester produced by particular yeast strain.

**Paired with:** Indonesian Satays  
HK\$228 (Happy Hours) / HK\$254 (Regular Price)

### **Thai Ceylon with Mango & Coconut Red Ale (ABV 4% | IBU 45)**

Brewed with mango and coconut together with ChaTraMue, the famous Thai Ceylon Tea brand, every sip of red ale makes you feel like drinking in Thailand. Light-roast coconut shreds are added before fermentation and cooling process, followed by adding mango and Thai Ceylon tea, which perfectly blends the tea aroma and fruits. It is a full-bodied, unique and complex tea beer.

**Paired with:** Spicy Chicken Sando  
HK\$238 (Happy Hours) / HK\$264 (Regular Price)

Available from **15 July 2021** during Happy Hours on Sunday - Thursday, from 4pm – 8pm (except Public Holidays) starting from **HK\$188 per set of 2 beer & 1 snack**.

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

### **About Tai Wai Beer**

Kick-started with a vision to make beers that even non-beer drinkers would enjoy by a young couple Henry & Wendy Wu, Tai Wai Beer is the first Hong Kong local craft beer brewery using Western-tea leaves to infuse beer in Asia. Tai Wai is not only a place full of meaning of master brewer's childhood memories, but also a local phrase that embodies the meaning of togetherness and sharing among friends.

<https://www.taiwaibeer.store>

### **About Vibes**

Hidden in the spacious courtyard terrace on the 5<sup>th</sup> floor of the The Mira Hong Kong, Vibes is the vivacious open-air lounge bar that truly comes alive at night. Lotus-shaped open fires, running waterways and private cabanas amidst green bamboo groves and sweet frangipani trees create an exclusive haven in the city where a unique treasure of tropical liquid delights is right at hand. Designed by Charles Allem of Miami-based design studio, Vibes was conceived as an urban oasis from the bustling sprawl of the neon-lit streets of Tsim Sha Tsui.

5/F, The Mira Hong Kong, Mira Place, 118 - 130 Nathan Road, Tsim Sha Tsui, Kowloon  
Booking Enquiries: 2315 5599 or [dining@themirahotel.com](mailto:dining@themirahotel.com)  
Instagram: @vibes.hk  
Facebook: @vibesthemira

### About The Mira Hong Kong

The Mira Hong Kong is a design-driven urban retreat 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. The Mira Hong Kong is a member of the Design Hotels™ and a partner hotel of the Marriott Bonvoy program most recently awarded with 2020 Travellers' Choice by Tripadvisor .  
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*Sweet Potato Fries x Tai Wai Beer Rose & Zhengshan Pu'Er Dark Lager*



*Pil Pil Prawns x Tai Wai Beer Chamomile Pilsner*



*Indonesian Satays x Tai Wai Beer SG Rooibos & Orange Bitters New England IPA*



*Spicy Chicken Sando x Tai Wai Beer TH Thai Ceylon with Mango & Coconut Red Ale*



*Tai Wai Beer Selection at Vibes available per bottle*



*Vibes, open-air lounge bar of The Mira Hong Kong*

Hi-res images available for download at: [https://bit.ly/Vibes\\_x\\_TaiWaiBeer\\_Press](https://bit.ly/Vibes_x_TaiWaiBeer_Press)

For media enquiries or additional images, please contact:

**Agnes Ma**

Director of Communications | The Mira Hong Kong

T: +852 2315 5574

[agnes.ma@miramar-group.com](mailto:agnes.ma@miramar-group.com)

**Jakub Lewandowski**

Public Relations Manager | The Mira Hong Kong

T: +852 2315 5181

[jakub@themirahotel.com](mailto:jakub@themirahotel.com)