

Press Release

For Immediate Release

Parisian Chic with a Balinese Twist: New Café Gourmand Debuts at COCO

29 February 2017, Hong Kong: Bringing ecstatically exotic taste of Bali in a truly French fashion to a gourmet capital city of Asia, Hong Kong, Chef Jean-Marc Gaucher at The Mira's café-pâtisserie COCO introduces a chic alternative to highly popular afternoon tea. Starting from 1 March 2017 onwards his first incarnation of Café Gourmand is inspired with a limited-edition high quality cacao from the Island of the Gods in Indonesia running until end of April.

“While British cherish the afternoon tea, fashion-forward citizens of Paris favor elegantly sweet Café Gourmand instead. We invite all foodies to indulge in a medley of tiny chocolate desserts, which Parisians like to call “mignardises” [pronounced min-yar-DEEZ] made with divinely rich and exotic, limited-edition CUVÉE BALI 68% chocolate from Valrhona, selected for its unique flavor profile and traceability.” says Executive Pastry Chef, Jean-Marc Gaucher.

The cacao comes from exceptional plantations in West Bali and the chocolate made of it is time and destination limited, meaning its production may not be repeated. Slight acidity with flavors of fruits is followed by intense chocolatey notes and a subtle bitterness, which inspired Chef Jean-Marc to design 4 mini treats to be enjoyed with your coffee or choice, or a homemade iced chocolate drink with Earl Grey. These include various renditions of the same ingredient in playful textures, from a dense 68% Dark Chocolate Bavarian & Sesame Praline, to a crunchy lollipop shaped Choco Pop Fondant & Cocoa Nibs, moist and rich Mini Chocolate Cupcake as well as gold or silver coated, crunchy 68% Chocolate Nugget.

“It’s a perfect choice for those wishing to enjoy their afternoon coffee break with a few various bite-size sweets only. Imagine a single tier of a traditional afternoon tea without the savory sandwiches, scones and clotted cream. Et voilà, here’s is your Café Gourmand!” smiles Chef Jean-Marc who is already thinking of designing the second edition of Café Gourmand with single origin cacao from Vietnam – where his family’s roots reach – for the early summer months of May and June.

New Café Gourmand is available at COCO (G/F Lobby, The Mira Hong Kong) from 1 March till 30 April, 1pm – 7pm, at COCO at HK\$118* per person including 4 mini desserts and coffee or iced chocolate.

All prices are subject to 10% service charge.

Booking enquiries: 2315 5566 or coco@themirahotel.com.

About Bali Cuvée du Sorceur by VALHRONA

“Cuvées du Sorceur” by Valrhona are the unique, limited editions of chocolates, a result of special relationships with growers affording the privilege of selecting rare batches. Some cuvées are offered from year to year only and feature a taste that evolves with each crop, always exhibiting a unique profile of fine cocoa beans.

About COCO

COCO, the stylish café-pâtisserie of The Mira Hong Kong, showcases designer cakes, freshly-baked pastries, custom-made cakes and artisan chocolates. Accompanying these couture-like creations are COCO's signature coffees-to-go, brewed to perfection. COCO's sleek, jewel box-like interiors are a unique design collaboration between Hong Kong interior designer Andrew Choy of Atelier C+ and US lifestyle guru Colin Cowie.

Executive Pastry Chef Jean-Marc Gaucher formerly ran his own traditional French bakery in Nice. Following his apprenticeship and bakery business on the French Riviera, he honed his creative flair under internationally renowned pastry chef Didier Berlioz at 'La Panetiere' French fine dining restaurant in New York. For the past decade, he has established his reputation as an award-winning pastry chef at luxury hotels in Bangkok, Langkawi, Dubai and Macau. For the past 7 years he has been overseeing the sweet part of The Mira Hong Kong's dining: from stunning centerpieces for banqueting & events to creating stylish cakes and chocolates concepts for his beloved COCO.

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.

The Mira Hong Kong is a member of Design Hotels™
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Quintessentially Parisian afternoon ritual of Café Gourmand at COCO with an exotic Balinese twist is an alternative to the popular afternoon tea



Chic interiors of COCO café pâtisserie with jewelry-like display of creative pastries in the design hotel's lobby

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Hi-res images available at: http://bit.ly/cafe_gourmand_COCO_press

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