

Press Release

For Immediate Release

Fuel Your Fruit Crave at COCO With Exotic Islands Summer Afternoon Tea & Desserts

22 June 2017, Hong Kong: With summer holiday season well upon us, inspired with a bounty of, lusciously sweet and divinely fragrant fruit Executive Pastry Chef of The Mira Hong Kong, Jean-Marc Gaucher, designed a truly tropical seasonal **afternoon tea available from 3 July until 25 August** and a range of pastries available for take-away to delight those with never-ending summer cravings and a bucket list of unfulfilled journeys.

Hand-picked and freshly flown by air from the **French Réunion** island off the coast of Madagascar in the Indian Ocean, premium **Queen Victoria pineapple** along with tropical sweet-tart passion fruit, aromatic zest of kaffir lime, or combawa, often used in creole cuisine to impart flavor in infused rums in Martinique, Réunion, and Madagascar, as well as finger lime with pockets filled with popping citrusy caviar-like pearls, are the exotic heroes of the newest afternoon tea set served at The Mira's lobby café-patisserie COCO.

Remote islands inspired collection of delicate, bite-size desserts is filled with nuances of creamy coconut, sweet mango, refreshing passion fruit and premium pineapple considered around the world to be the best of its kind for its vibrant pulp and unique taste as it benefits from being grown in the fertile volcanic soils of a **UNESCO World Heritage island** in an environment free from pollution and rich in biodiversity. "It's that time of the year when we all think of getting away to remote destinations with azure shorelines, smooth white sandy beaches, lush palm grooves and refreshing, exotic flavors and to me the French Réunion Island is exactly that," says Chef Jean-Marc of his new creations.

Summer tea selection including Blueberry and Pomegranate Tea and a choice of signature coffees complete the experience while the afternoon tea can also be enjoyed with a flute of perfectly chilled bubbles. Served on a custom-made tea stand shaped after a hand bag, afternoon tea at COCO has a distinctively feminine touch reflecting the spirit of Hong Kong's shopping mecca, Tsim Sha Tsui, where The Mira Hong Kong is a hip urban retreat from the city bustle.

Uniquely fragrant fruit became an inspiration for Chef Jean-Marc Gaucher to also create a time-limited range of exotic sweets that are the epitome of a holiday season available from **3 July until 31 August**. These include the Queen Victoria pineapple infused in vanilla syrup and pandan cupcake "*Feel Exotic*" (**HK\$44**) filled with coconut and white chocolate cream with combawa from the French Réunion, as well as "*Pina Colada*" entremet (**HK\$368**) made with Queen Victoria pineapple and key lime jelly, white rum coconut mousse, pandan chiffon sponge and crispy coconut bite. A range of new summer desserts at COCO also includes a 2017 HOFEX gold medal-winner Yuzu Delight cheesecake made with world famous Madagascar vanilla.

Exotic Islands Summer Afternoon Tea Set Menu

HOME-MADE PRESERVES

- Clotted Cream
- Mango Jasmine Tea Jam
- Cranberry Scone

SEDUCTIVE SWEETS

- Victoria Pineapple, Combawa from the French Réunion Island and Coconut Cupcake

- Japanese Sudachi Lime Tart
- Panna Cotta Mango – Passion Fruit from the French Réunion Island
- French Peach Compote & Madagascar Vanilla Cheesecake

SAVORY DELIGHTS

- Smoked Turkey & Cheese Mini Burger
- Roasted Beef & Brie Cheese Sandwich Skewer
- Gazpacho Chilled Avocado Soup with Seared Chipotle Shrimp
- Balik Salmon on Cucumber with Dried Fruit Cream Cheese

REFRESHMENTS

- Summer Tea Selection
- Blueberry and Pomegranate / Pure Peppermint Leaves / Green Tea with Jasmine Flowers
- Summer Special Drink
- Lemongrass-infused Pineapple Juice
- COCO's Coffee & Tea Selection

HK\$428 per set for two Guests

Add HK\$120 per glass of Moët & Chandon Brut Impérial NV Champagne

All prices are subject to 10% service charge.

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

COCO's afternoon tea set is available daily from 3pm – 6pm at COCO (G/F Lobby); and on Saturdays at WHISK (5/F) restaurant overlooking green courtyard terrace Vibes.

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™, HIP Hotels and Kiwi Collection.

www.themirahotel.com



Stylish afternoon tea set at COCO with an exotic summer taste of the tropical islands



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



A range of tropical fruit-inspired summer desserts at COCO includes a 2017 HOFEX gold medal-winner Yuzu Delight cheesecake made with Madagascar vanilla

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Hi-res images for download available at: http://bit.ly/tropical_summer_COCO_PR

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