

Press Release

For Immediate Release

COCO Presents Tea-infused Mini Chocolate Lunar Delights for Mid-Autumn Festival

Astonishing New Form of Tea Appreciation

14 August 2017, Hong Kong: This Mid-Autumn stylish café and patisserie COCO introduces an all-new form of tea appreciation in a shape of mini chocolate lunar delights infused with 3 distinct tea flavors, exquisitely crafted by Executive Pastry Chef of The Mira Hong Kong, Jean-Marc Gaucher, who stargazed at the Milky Way in search for inspirations starting with the moon's surface.

Celebrating the meaningful harvest moon festival as the best time for exchanging gifts and gatherings with friends and family, the **gift set from COCO packed in stylish tin can** is an invitation to a "par-tea" with a sweet constellation of modern mooncakes as an alternative sweet treat to the traditional Chinese pastries filled with egg yolks and lotus seed paste.

Miniature 'mooncakes' are carefully hand-crafted in limited quantities using finest chocolates sourced from around the world and infused with **3 distinct tea flavors**, then individually hand-brushed in unique cosmic colors.

Legendary Uji Matcha coated in stardust silver holds green tea infused in 40% white chocolate from Vietnam paired with white sesame. **Pure Ceylon** shimmering like a copper meteorite hides Sri Lanka's Earl Grey tea infused in 40% milk chocolate from Ecuador paired with zesty Japanese Sudachi. **Smoky Fujian** Lapsang Souchong black tea infused in 71% organic dark chocolate from Latin America with crunchy chocolate pearls is painted in metallic blue.

The miniature chocolate moons were inspired with 3 astonishing astronomic bodies revolving around the planets of the solar system: **Luna**, or Earth's moon; **Callisto**, one of the four moons discovered by Galileo Galilei, which is believed to be hiding a salty ocean underneath its icy crust; and **Titan**, the largest of Saturn's numerous moons which is greater than Mercury and even features its own atmosphere. "The texture of each filling was inspired with rocky surface of the Moon and resembles meteorite-like rocks made with chocolate that was repeatedly aerated before setting," explains Chef Jean-Marc.

"For best experience, we recommend to keep these galactic gems in cool and dry SPACE and away from the SUN," says Executive Pastry Chef with his signature smile. "The bite-size chocolate delights are also available for purchase individually at COCO. Come and try your favorite flavor before buying a whole gift box for your loved ones!"

Gift boxes of 6 pieces are available for order online via hotel website and **early bird orders placed before 15 September enjoy 20% discount** on the selling price.

HK\$268 per box of 6pcs (2pcs each in 3 flavors, 15gr each)
HK\$28* per piece

Mini chocolate mooncakes will be **available for collection from 4 September – 3 October, 2017** at COCO, G/F Lobby, The Mira Hong Kong, Mira Place, 118 – 130 Nathan Road in Tsim Sha Tsui.

Online orders: http://bit.ly/lunar_coco or www.themirahotel.com
Order enquiries: 2315 5566 or coco@themirahotel.com

Aside from the Harvest Moon Festival gift set café patisserie COCO will also be offering a seasonal mini cake “**Gateau de la Lune**” exclusively from **2 September till 3 October**. This Mid-Autumn special petit gateau is an artful thick crusted chocolate tart filled with rich red velvet organic chocolate ganache with earl grey flavor featuring rough lunar texture topped with chocolate and chia seed crispy cracker and adorned with a silver coated mini chocolate moon. A rare delight, it will be served at COCO at **HK\$54*** per piece.

**Prices subject to 10% service charge unless ordered as take-away item*

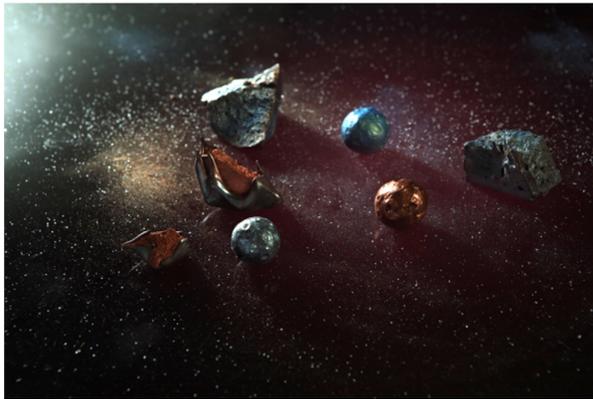
About COCO

COCO, the stylish café-patisserie 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™. www.themirahotel.com



Executive Pastry Chef of The Mira Hong Kong sources inspiration from the galactic textures and rough surface of the moon



Three chocolate mooncake flavors include (from left to right) Legendary Uji Matcha, Smoky Fujian, and Pure Ceylon



“Gateau de la Lune” is the Mid-Autumn special petit gateau cake available for limited time only featuring mini silver chocolate moon

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

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