

## Press Release

For Immediate Release

### Cuisine Cuisine at The Mira Launches New Oriental Brunch Menu Now Complete with Free-flowing Champagne

*19 December 2017, Hong Kong:* Starting from the first weekend of the brand New Year 2018 Cuisine Cuisine at The Mira – a Michelin-recommended contemporary Chinese restaurant of the urban lifestyle retreat in Tsim Sha Tsui – puts a fresh Cantonese spin on a western dining concept with a revamped menu of its highly popular Oriental Brunch now complete with an optional package of free-flowing wines and champagne.

Available on **every Saturday** and designed for exquisite family gatherings in place of a traditional ‘yum cha’, the Chinese-style **brunch menu features 5 courses** starting with a tantalizing **appetizer of succulent meats** including signature ‘char siu’ Honey-glazed barbecued pork followed by made to order and served to table dim sum.

**Unlimited dim sum** selection hand-picked by Dim Sum Sous Chef Ringo Wong includes **more than 15 choices** of all-time favorites such as ‘har gow’, the *Crystal-skinned shrimp dumplings*, ‘xiao long bao’, the *Steamed Shanghai-style pork soup dumplings*, and *Stir-fried crispy turnip cakes in homemade XO chili sauce*, next to restaurant’s well-established contemporary best-sellers – the delicate *Steamed wild mushroom and black truffle dumpling*, luxuriously rich *Crispy taro puff with diced chicken and foie gras*, and *Crispy spring roll stuffed with Matsuba crab and cheese* – and newly introduced dim sum delights such as silky-smooth *Steamed crystal bun stuffed with glutinous rice in superior soup with roasted duck* and *Steamed rice flour rolls stuffed with minced beef and morel mushrooms*, one of the four options of ‘cheong fan’ on the menu.

Presented by Chef de Cuisine Edwin Tang the **new range of gourmet Chinese mains** offers a trio of dishes to choose from: *Pan-fried organic rack of lamb in gravy sauce*, masterfully timed *Pan-fried Hokkaido scallop with garlic* that is golden on the outside yet sweetly raw and gentle on the inside showcasing Chef’s culinary perfection, and *Braised Australia beef ribs with spring onions in black pepper sauce*.

An entirely new addition to the brunch menu is a **choice of rice or noodles** and it is a difficult choice between rich *Fried rice with foie gras, barbecued pork and shrimps*, and palate-tingling *Sichuan-style noodles with minced pork and peanuts in spicy soup*. “*The secret to the perfect mouthful of our take on the classic ‘dan dan’ noodles are the three textures of peanuts: the coarsely ground, finely chopped and a smooth sauce, offering creamy, full-bodied taste evenly distributing the spicy notes with just enough crunch,*” says Chef Edwin Tang.

The sweet ending to the lavish dining affair is a **limitless offering of 7 dessert types** ranging from creamy *Sweetened almond cream with sesame dumplings and egg white* to refreshing and light *Chilled mango cream with sago and pomelo* and fragrant *Steamed red date pudding*, as well as custardy Macanese specialty of *Baked mini egg tart*.

Cuisine Cuisine's East meets West brunch concept is most vivid in its beverage offering and while no respectable Western weekend brunch would ever be considered complete without **free-flowing champagne and wines** – here attentively topped up by restaurant's sommeliers with friendly pairing advices – it's the premium tea service where the restaurant further weaves contemporary Chinese flavors onto its luxurious version of a 'yum cha'.

The **premium tea selection** ranges from *Supreme Pu'erh Tea* from Yunnan, to semi-fermented *Ginseng Oolong* from Fujian characterized by its floral orchid-like aroma and lingering sweetness, *Fresh Fragrance Iron Buddha* - one of the top grades of Fujian Province half-fermented Chinese Oolong family teas with its buttery-rich floral scent, refreshing *Phoenix Dancong Oolong* from Guangdong Province believed to cool down the excessive body heat, and delicate *Pink Rose Buds* from Iran – a soothing infusion which many claim aids with calming nerves and improving complexion.

All the teas are prepared with greatest attention by the restaurant's experienced and certified tea servers and brewed table-side with **fine dining mineral water** for enhanced flavor and purity of taste. Coming from the heart of Tuscany, Acqua Panna water takes 13 years to flow through the pristine aquifer before it reaches the surface at the natural spring and it is bottled.

**Oriental Brunch at Cuisine Cuisine at The Mira is available every Saturday from 11:30am till 2:30pm**, excluding Public Holidays.

HK\$498\* per person with free flowing juice & soft drinks

Add HK\$150\* for free flowing wines and Moët & Chandon NV Brut Champagne

*\*Prices are subject to a 10% service charge*

Cuisine Cuisine, 3/F, The Mira Hong Kong, 118 Nathan Road, Tsim Sha Tsui

Booking Enquiries: +852 2315 5222 or [dining@themirahotel.com](mailto:dining@themirahotel.com)

Online bookings: [www.themirahotel.com](http://www.themirahotel.com)

### **About Cuisine Cuisine at The Mira**

An upscale, modern Chinese restaurant offering the finest Cantonese and Chinese delicacies, with a unique contemporary twist is set against the sleek modern interiors of the 3/F floor of The Mira Hong Kong. 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. The restaurant's famed signature dishes carefully showcase the art of Cantonese cuisine, while respecting the seasonality and unique taste of ingredients. With a selection of over 300 wines – recognized with prestigious Best of Award of Excellence 2015 - 2017 by *Wine Spectator* – paired with friendly and attentive service, no detail is spared in setting the tone for the perfect dining experience. Views overlooking Kowloon Park lend a verdant touch that is echoed in the restaurant's modern interiors masterminded by Miami-based interior design prodigy Charles Allem of CAD Int'l boutique studio.

## About The Mira Hong Kong

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 Tsimshatsui, the heart of Hong Kong's commercial, shopping, dining and entertainment district and a close walk to the local underground, railway stations 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)



***Unlimited, freshly made to order and served to table dim sum and desserts includes Cuisine Cuisine's all-time favorites and intricate contemporary creations wrapped by Dim Sum Sous Chef Ringo Wong***



***Among the new dim sum highlights are Steamed crystal buns stuffed with glutinous rice in superior soup with roasted duck***



***Premium Chinese teas include aged Pu Erh, superior grade Oolong, and Iranian Rose Buds brewed with care by expert tea servers with premium mineral water for purity of taste***



***Main dining hall of Cuisine Cuisine at The Mira by Miami-based designer Charles Allem features jade green interiors, a spectacular chandelier of nearly 2000 glass pendants fitted with LED lights, and limited-edition prints of contemporary art by Pamela Nielsen to match with verdant greenery of Kowloon Park vistas***



*Cuisine Cuisine's Dim Sum Sous Chef, Ringo Wong, carries the family tradition of creating delicate, flavorful dumplings that touch the heart*



*Chef de Cuisine of Michelin-recommended Chinese restaurant of The Mira, Edwin Tang, boasts nearly 2 decades of culinary experience at some of the finest dining establishments in Hong Kong*

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High-resolution images available for download: [http://bit.ly/CC\\_brunch\\_presskit](http://bit.ly/CC_brunch_presskit)

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