

Press Release

For Immediate Release

Hold Tight 2014, New Year of the Horse Galloping in at The Mira Hong Kong

8 January 2013, Hong Kong – Let the Lunar New Year pace in gracefully at acclaimed dining outlets of The Mira Hong Kong as you celebrate new beginnings and round off the successful year behind. Reward your loved ones with an authentic Cantonese feast with a contemporary twist at Cuisine Cuisine where decadent Chinese New Year and Spring Dinner temptations await.

All-new luxurious dim sum stunners created by the master chefs will be unveiled to mark the brand new chapter for Michelin Recommended Chinese restaurant. For an international feast for eyes and palates Yamm serves an opulent oyster spread from around the world on its famed dinner buffet alongside signature live lobsters.

Cuisine Cuisine at The Mira Lunar New Year Dinner Delights

Ring in the New Year, throw a memorable family reunion and mark your 2013 achievements with one of the two lip-smacking Chinese New Year and Spring Dinner set menus. Treat your friends and family to auspicious dishes presented with a signature contemporary twist for a season of luck and prosperity.

Two choices of 10-course menus offer a true splendor of Cantonese delights including *Crispy Crab Claw Stuffed with Shrimp Moss, Braised Dried Oysters and Sea Moss, Braised Abalone and Sea Cucumber in Oyster Jus*, and *Crispy Chicken with Osmanthus Honey Sauce*.

HK\$4,388 / HK\$6,088 table of 4 persons
HK\$6,288 / HK\$8,688 table of 6 persons
HK\$11,988 / HK\$16,888 table of 12 persons
Available from 25 January – 15 February, 6pm – 10:30pm.

Weekend Special Luxurious Dim Sum Collection

Chefs at The Mira once again donned their creative hats and conjured up a stunning dim sum collection designed for most discerning palates and sourcing finest ingredients. Explore awe-inspiring interpretations of yum cha traditions over colorful *Steamed Crab Meat, Shrimps and Vegetables Dumpling (HK\$48)*, *Steamed Lobster with Scallops and White Truffle Dumpling (HK\$68)*, *Steamed Rice Flour Roll Stuffed with Wild Morel Mushrooms (HK\$75)*, *Pan-fried Wagyu Beef Buns with Gravy Sauce (HK\$60)*, and *Steamed Duck Confit with Foie Gras Dumplings (HK\$72)*.

Available on weekends only starting from 18 January.
11:30am – 2:30pm (Sat) and 10:30am – 3:00pm (Sun)

Premium Chinese Puddings for a Splendid New Year

Michelin recommended restaurant, Cuisine Cuisine, presents three silky puddings created by master chefs using premium ingredients with no added preservatives. Choose from ***Osmanthus and Coconut Pudding topped with Bird's Nest and Gold Foil (HK\$368)***, ***Coconut Cream Pudding with Okinawa***

Brown Sugar (HK\$248), or savory **Turnip Pudding with Parma Ham (HK\$298)** all freshly made for the perfect gift of good luck and prosperity. Enjoy discounted prices for orders made before 30 January.

Order online at www.miramar-shopping.com or call 2315 5885.

Yamm

Hot Oyster Opulence

Yamm's chefs have conjured an international oyster journey in hot and cold disguises. Silky treats this winter include jet-fresh oysters from Australia, Japan and US, while on the yakitori and teppanyaki stations choose from Chef's recommendations: *Pan-fried Leek, Shitake and Oyster Cake with Eel Sauce, Tempura Hiroshima Oyster, Tom Yum Goong Soup with Oysters as well as Oyster Chowder*. Sensational seafood counter is filled with signature freshly cooked live *Boston Lobster*, selection of international cheeses and carvery and an array of divine desserts.

HK\$608 (Adult) HK\$378 (Child) / HK\$658 (Adult) HK\$408 (Child)

Monday to Thursday / Friday to Sunday, Public Holidays & Eve

Available daily from 6:30pm - 10pm until 23 February.

Sizzling Hot BBQ Lunch

Yamm kicks off the year with a sizzling hot new addition to its buffet selection. Rare cuts and lamb chops seasoned and charred to perfection on BBQ menu are now available on top of Pan-Asian specialties and rich fresh seafood counter, perfect for a bountiful feast among friends.

HK\$258 / HK\$308 / HK\$408 per person (Mon – Fri / Sat / Sun)

Available daily from 12 noon – 2:30pm (Mon-Sat) and 11:30am – 3pm (Sun)

Dine as 4, Pay for 3 Lunch Choices

With the New Year "4 for 3" lunch choices at the award-winning dining outlets of The Mira Hong Kong are back so come as party of four and pay for three diners only on weekdays*!

- **WHISK:** Michelin-recommended contemporary European set lunch starting from HK\$228 for 2 courses including one drink, perfect for business meetings
- **Yamm:** All you can eat buffet lunch starting from HK\$258 per person
- **Cuisine Cuisine:** Michelin-recommended Cantonese set lunch with all you can eat dim sum selection at HK\$348 per person

**Terms & Conditions Apply*

- Offer valid from Monday till Friday only (except for WHISK – closed on Mondays).

- Offer not valid during Public Holidays & Eve and blackout dates apply. Please check with the hotel for details.

- Advance booking is required and offer is subject to availability.

- Offer cannot be used in conjunction with other promotional offers or discounts including credit card offers, privileges, and Mira Plus Membership discounts.

For inquiries or reservations, please call 2315 5885 or book online www.themirahotel.com

WHISK

Holiday Brunch

For those longing for a break from Chinese delicacies dominating the New Year's celebrations in the city, WHISK will be serving its famous Holiday Brunch with free-flowing Perrier-Jouët Champagne, decadent caviar bar, luxurious seafood, dessert corner and upbeat entertainment.

HK\$768 / HK\$598 with free-flowing champagne and cocktails / soft drinks and juices
HK\$398 children (3-11 years inclusive)

Available on 2 and 3 February, 12nn – 3pm.

For reservations, please call 2315 5999 or book online www.themirahotel.com

All prices listed above, except for Chinese Puddings, are subject to 10% service charge.

MiraSpa

Me, Mani & Tea

Nail your New Year look with fabulous, long-lasting OPI Soak-off Gel Nails manicure at half the price complete with Paraffin Wax Treatment for nourishing hands and a scrumptious afternoon tea set. Choose from single color to rainbow patterns and let the beauty magic begin while you feast your senses with sweet and savory high tea delights from COCO at MiraSpa's glamorous Nail Lounge at just HK\$680* per person (Original price \$1,480).

**Offer valid until 31 January 2014 for Monday to Friday bookings only made before 5pm. The price listed excludes soak-off gel or hard gel removal and it is subject to 10% service charge.*

Serious Spa Indulgence Series

Make it your New Year resolution and take advantage of 3 tailored Value-add Series Packages extended until end of January 2014 only. Starting from as little as HK\$8,000 enjoy bonus spa credits, free Day Passes for you and your friends, free parking, and savings of up to 41% on purchase of treatment series for use within 6, 12 or 24 months.

Bookings: 2315 5500 or miraspa@themirahotel.com

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.

From free high-speed Wi-Fi throughout entire hotel, complimentary mobile solutions with free data, local and international calls as well as access to personalized concierge service on the move, high-end Bose iPod docking stations, wirelessly controlled on-screen infotainment, intuitive ambient lighting controls, to little details that make a difference, such as in-room safety box in which guests may charge their laptops, the hotel stands out among 21st century hospitality choices in Hong Kong.

The Mira Hong Kong is a member of Design Hotels™, HIP Hotels, Tablet Hotels and Kiwi Collection.
www.themirahotel.com



Spring Dinner Menus feature Braised abalone and sea cucumber in oyster jus (left) and Crispy crab claw stuffed with shrimp moss (right)



Weekend Special: Luxurious Dim Sum Collection at Cuisine Cuisine at The Mira Steamed Lobster with Scallops and White Truffle Dumpling (left) and Steamed Crab Meat, Shrimps and Vegetables Dumpling (right)



***Weekend Special: Luxurious Dim Sum Collection at Cuisine Cuisine at The Mira
Pan-fried Wagyu Beef Buns with Gravy Sauce (left) and Steamed Duck Confit with Foie Gras Dumplings (right)***



Premium Chinese Puddings for a Splendid New Year Gift from Cuisine Cuisine



With the New Year “Dine as 4, Pay for 3” lunch choices at the award-winning dining outlets of The Mira Hong Kong return on weekdays



Silky treats on Yamm’s dinner buffet this winter feature jet-fresh oysters from Australia, Japan and the US including Pacific and Rock Oysters

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