

Press Release

For Immediate Release

Oriental Brunch at Cuisine Cuisine at The Mira **Weaving Contemporary Chinese Flavors onto a Western Concept of Weekend Dining**

4 March 2015, Hong Kong: With its newly launched Saturday brunch Cuisine Cuisine at The Mira - contemporary Chinese restaurant of the urban lifestyle retreat in Tsim Sha Tsui - puts a Cantonese spin on a western dining concept with all-you-can-eat dim sums and desserts, special mains unavailable on the regular menu, premium grade teas brewed with mineral water, and free-flowing bubbles and wines for the thirsty souls.

Brewed with Evian mineral water for enhanced flavor and purity of taste, the premium tea choice includes top grade Oolong, aged Pu Erh, and delicate hand-crafted Iranian Rose Buds, served with greatest attention by the restaurant's experienced tea servers.

Unlimited dim-sum selection in this "brunch meets yum cha" concept executed by the culinary team spearheaded by Chef Hung Chi Kwong includes 10 all-time favorites such as Har Gow, the crystal-skinned shrimp dumplings, delicate Steamed rice flour rolls stuffed with barbecued pork, veggie specialty of Cuisine Cuisine at The Mira – the Steamed wild mushroom and black truffle dumpling, as well as luxuriously Crispy taro puff with diced chicken and foie gras.

Seasonal vegetables and a choice of mains such as Pan-fried tiger prawn in mango mayonnaise sauce or Crispy crab claw are followed with free-flowing desserts, complete with sparkling, red and white wines to choose from, while non-alcoholic version of the brunch includes free flow of soft drinks and juice.

Premium Chinese Tea Selection

Supreme Pu Erh Tea is a black tea category tea produced in Yunnan. The fermentation process occurs naturally through years of storing in the right conditions. It is smooth and mellow with a particular flavor which can't be found in other types of teas. The color of this Pu Erh ranges from a clear red to a dark brick red tone. Pu Erh teas can aide with reducing cholesterol and improving metabolism.

Ginseng Oolong is a semi-fermented Oolong tea from Fujian Province. The tea has a floral orchid-like aroma and lingering sweetness. When brewed, the liquor is a pale amber in color with a fragrant and bittersweet aftertaste. Beneficial effects attributed to this type of Oolong include helping to lower cholesterol levels, and improving digestion.

Monkey Picked Tieguanyin, also known as the Fresh Fragrance Iron Buddha, is not harvested by monkeys as one could assume, but is one of the top grades of Tieguanyin, the half-fermented Chinese Oolong family teas, coming from Fujian Province. The tea leaves are roasted briefly at a low temperature to release its buttery-rich floral scent. The taste is rich, full-bodied yet long lasting.

Phoenix Dancong Oolong is a semi-fermented Oolong tea from Guangdong Province. It is refreshing quenching and exhibits sweet aftertaste, fragrant aromatic persistence with natural flowers and fruit. It is believed to cool down the excessive heat of the body, apart from quenching of thirst.

Pink Rose Buds from Iran is a slightly fermented herbal tea, an infusion of the delicate rose buds that have been steamed, dried and gently crushed for steeping. The infusion has a soothing, fresh, flowery aroma and drinkers of this tea claim many benefits, from calming nerves to improving complexion, circulation and digestion.

Oriental Brunch at Cuisine Cuisine at The Mira is **available every Saturday from 12nn till 3pm, from 7 March 2015** onwards.

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

Add HK\$150* for free flowing wines

**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

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 over 200 wines 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 interiors.

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™, HIP Hotels, Tablet Hotels and Kiwi Collection.
www.themirahotel.com



Chef Hung Chi Kwong

Chef de Cuisine of Michelin-recommended Cuisine Cuisine at The Mira



Main dining hall of Cuisine Cuisine at The Mira designed by Miami-based interior designer Charles Allem features contemporary art by Pamela Nielsen and a spectacular chandelier of illuminated glass orbs



Unlimited serving of freshly made to order dim sum and desserts includes Cuisine Cuisine's all-time favorites and innovative items



Premium Chinese teas include aged Pu Erh, superior grade Oolong brewed with French mineral water for purity of taste

Download high-resolution images: <http://we.tl/CKE1f2A7q6>

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