

## Press Release

For Immediate Release

### **The Perfect Prawn is Revealed at Yamm at The Mira Hong Kong**

**Hong Kong, 20<sup>th</sup> August 2009:** Japan's sweetest delicacy, the Botan Ebi prawn, debuts at Yamm's all-you-can-eat dinner buffet. An array of perfect prawn dishes includes Himi Amaebi Sashimi with Saffron Oil; Botan Ebi Sushi and Wasabi Crab Roe; Karuma Prawn and Ohba Dumpling; Tiger Prawn Yakitori with Black Sesame and Miso Honey Sauce; Australian Red Prawn Yuzu Soba with Edamame and more.

As a delectable aside, food connoisseurs can feast on *Spanish Jamon Serrano* paired with fresh figs; *hand-tossed Caesar salad* with smoked salmon; and *freshly shucked oysters* from *America, Europe* and *Tasmania*. For a tempting turn at the dessert station, The Mira Hong Kong's signature pastry Chef Thomas Lui showcases delectable dessert favourites including *Earl Grey Tea Chocolate Mousse* and a feather light *Olive Oil Sponge Cake*. All served with *unlimited orange juice, soft drinks* and *beer* at an additional \$100.

Known for its authentic Japanese cuisine, Yamm's Tokyo-style sushi is made according to Chef Yukio Kimijima's secret recipe. Ingredients such as uniquely mixed soy sauce and fresh wasabi add a special touch. Live cooking stations provide staples such as tempura, teppanyaki, yakitori and Chef Kimijima's pork ramen in his signature stock reduction; for a truly authentic taste of Japan.

In its first year in operation, Yamm has notched up a series of accolades, winning the hearts and plates of readers and food critics alike. Recent reader-voted awards include Openrice.com's "*Best Buffet Restaurant in Hong Kong 2009*," U Magazine's "*Best New Restaurant 2008*" and "*U Favourite Food Award 2009*," and Weekend Weekly's "*Best Restaurant Award - No.1 Buffet Restaurant Hong Kong 2009*," in addition to the gold standard of fine-dining, *Hong Kong Tatler's "Hong Kong's Best Restaurants 2009."*

For information and reservations call Yamm on: (852) 2315 5111

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### **The Mira Hong Kong**

Centrally located on Nathan Road in Tsimshatsui, The Mira Hong Kong is situated in the heart of Hong Kong's commercial, shopping, dining and entertainment district. Located close to the local Mass Transit Railway (MTR), railway stations and the Star Ferry, the hotel connects easily to all parts of Hong Kong. Adjacent to The Mira Hong Kong are a retail promenade of branded boutiques, large-scale shopping malls, bargain outlets and upscale eateries.

In September 2009, the hotel will welcome guests with a complete portfolio of gourmet dining, event and lifestyle options, including European fine-dining at *Whisk*, an award-winning Japanese-infused international buffet at *Yamm*, modern Cantonese dining at *Cuisine Cuisine at The Mira*, lounge cocktails at *Room One*, coffee and chocolate at *COCO*, and an al fresco experience at *Vibes*. In addition to *MiraSpa*, which is set to open its doors in October 2009.

On the 3/F, eight state of the art function rooms will be unveiled to accompany The Ballroom on the 18/F, a specially-designed, naturally-lit, pillar-less function space with state-of-the-art technological features and captivating views overlooking Kowloon Park.

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