

Press Release

For Immediate Release

Oysters Galore at Award-Winning Buffet Eatery Yamm at The Mira Hong Kong

8 December 2009, Hong Kong: While autumn is the season for oysters, Yamm, the award-winning Japanese infused-international buffet restaurant at The Mira Hong Kong unveils an array of oysters from the world, namely America, West Africa, Australia and New Zealand, at Yamm's all-you-can-eat dinner buffet.

Three kinds of oysters, ***American Skookum, Australia Pristine and West Africa Nelia***, are **freshly shucked**, delivering distinctive taste sensations, from the refreshingly briny to lusciously creamy and refined. Aside from these, a string of delicious, hot oyster dishes include ***Rollex Live Oyster Sashimi With Sea Urchin; Skookum Live Oyster Sushi with Salmon Roe; Pacific Oyster Tempura; Nelia Live Oyster Teppanyaki with Lemon Garlic; New Zealand Oyster Yakitori with Bonito; and Coffin Bay Oyster Udon with Miso Soup.***

Famed 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.

As a delectable aside, food connoisseurs can feast on traditional Peking Duck; Crab with Green Curry Sauce; Roasted Whole Chicken with Rosemary in Honey; *Tandoori with Lamb Chop and Carbonara Spaghetti, to name a few.* For a tempting turn at the dessert station, delectable dessert favourites include *Macaroons; Chestnut Crème Brulee; Coconut Mousse with Lime and Ivory Cakes.* All served with *unlimited orange juice, soft drinks and beer* at an additional \$100.

Indeed, 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."*

Simply indulge in the oyster-themed dinner buffet from now until 15 January 2010 (except Christmas period) 6 pm to 10 pm nightly, priced at **HK\$498*** per guest on Monday to Thursday and **HK\$550*** per guest on Friday to Sunday and Public Holidays.

For information and reservations, please call Yamm at 2315 5111.

Prices are subject to a 10% service charge

About The Mira Hong Kong

“Mira” signifies a giant, red star in the constellation of Cetus. It means “foresight” in Spanish and “perfection, peaceful and prosperous” in Latin. With such a directional name, it is anticipated that The Mira Hong Kong will soar, prosper and shine.

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.

Opening soon, MiraSpa is a 21st century new spa concept managed by the hotel. Complemented by the indoor infinity-edge pool and fitness centre, the spa encompasses 18,000 square-feet of total fitness, beauty and wellness.

www.themirahotel.com

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