

Press Release

For Immediate Release

2010 Begins on a Delicious Note at The Mira Hong Kong

4 January 2010, Hong Kong: The Mira Hong Kong celebrates the dawn of a new decade with a series of exciting new dining options at its acclaimed outlets.

Cuisine Cuisine at The Mira

Set in a spacious, design-led setting overlooking Kowloon Park, this contemporary Cantonese dining venue showcases the height of nouveau Canton, with authentically crafted dishes incorporating quality seasonal ingredients.

Sweet January at Cuisine Cuisine at the Mira

Sweets mark a heavenly treat for the beginning of the New Year with a delectable array of Chinese desserts from January 7-28, 2010 that bring a sense of theatre to the table. Desserts to make your mouth water include ***Deep-fried Chinese Filo Pastry Twists with 20 different honeys from around the globe, including healing Manuka honey from New Zealand, Cut Comb honey, Ginger Sauce honey, Osmanthus honey, and warming Cinnamon honey from China.*** An assortment of ***15 delicious condiments*** to dust over the filo twists include black and white sesame, pine nuts, cashew nuts, shredded coconut, ground peanut, macadamia nut, toasted almonds, brown sugar, condensed milk, chopped pistachio nuts, in addition to vanilla, chocolate and strawberry sauce. Traditional favourites such as Sweetened beancurd served in a cask make a welcome appearance, with a unique take on the Egg Tart, this time served with bird's nest. ***Double-boiled Milk with Lychee Purée*** and ***Chestnut Cream with Egg White*** make for heavenly puddings, while the ***Almond Cream with Egg White*** is prepared to perfection at your table by our resident master chef, Mango Tsang.

Comforting Casseroles

Sizzling hot, hearty casseroles are quintessential to stave off the cold winter chill. Warm up with a host of delicious seasonal specialties throughout January. Savour the ***Braised Sea Cucumber and Goose with Shrimp Roe; Braised Seafood with Japanese Pumpkin; and Braised Green Crab with Ginger, Spring Onion and Glass Noodle in Black Pepper Sauce.*** Traditional yet palatable ***Chinese Rice Casseroles*** are also on offer, with a choice of Air-dried Meat or Spare Ribs in Black Bean Sauce; Salted Fish and Minced Pork; or Minced Beef with Fresh Egg.

Year of the Tiger 2010 Spring Dinners

Celebrate with your family, partners or business associates to toast the past year's successes and triumphs and ring in the Year of the Tiger with four delectable menus from January 1 to March 31, 2010.

To book now, please call Cuisine Cuisine at The Mira on 2315 5222.

WHISK

In a relaxed, elegant setting, European fine-dining is masterfully executed by Chef Justin Quek who unveils a menu of the freshest European delicacies, with a twist.

Culinary Jewels of the Sea

Discover the most sought-after delicacies at WHISK, as Maine lobsters and caviar get Chef Justin Quek's inimitable touch from January 22 to February 6, 2010. A special set menu is priced at \$1,280 per person, with a la carte options also available.

Highlights include ***Maine Lobster in Shaoxing Wine; Lobster with Laska Emulsion; and Seafood Mosaic with Caviar*** (Smoked Eel Parfait, Balik Salmon and Oyster with Caviar).

To book your table, please call WHISK at 2315 5999.

* Prices are subject to a 10% service charge

Yamm

The award-winning buffets don't stop, as Yamm continues to sustain the hearts and plates of guests who come for Yamm's sumptuous themed lunch and dinner spreads.

Oysters Galore

Sample an array of oysters from around the world at Yamm's all-you-can-eat dinner buffet, where scrumptious Japanese oyster dishes including ***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***, as well as 3 kinds of freshly shucked oysters: ***American Skookum, Australia Pristine and West Africa Nelia***, await you from now until January 15, 2010.

Grab a Crab

Select your favourite crab variety among the worldwide selection available at Yamm's all-you-can-eat dinner buffet, from ***Alaskan Queen Crab; Japanese Zuwaigani Crab; Canadian Brown Crab*** to ***local Red Crab***. A string of scrumptious Japanese crab dishes including ***Crab Paste Sushi with Caviar; Soft Shell Crab Tempura with Sushi Nori; Red Crab Cake Teppanyaki with Shrimp Roe; and Sautéed Fresh Crab with Garlic Sauce***. Sample this delectable array of crab dishes from January 16 until February 28, 2010 (except Lunar Chinese New Year holidays).

Indulge from 6 pm to 10 pm nightly, for **HK\$498*** per guest Monday to Thursday and **HK\$550*** Friday to Sundays and Public Holidays.

To book now, please call Yamm at 2315 5111.

* Prices are subject to 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.

Now open, MiraSpa is a stunning new 21st century 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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Deep-fried Chinese Filo Pastry Twists with 20 Honeys and Condiments at Cuisine Cuisine at The Mira



Egg Tart with Bird's Nest at Cuisine
Cuisine at The Mira



Seafood Mosaic with Caviar at WHISK