

## Press Release

For Immediate Release

### **Cuisine Cuisine at The Mira Presents the savoury modern dim sum menu & all-you-can-eat-dim sum**

**15 July 2011, Hong Kong:** Cuisine Cuisine at The Mira introduces a new list of contemporary Chinese gourmet and dim sum to our valuable customer this summer. Executive Chef Ken Yu is famed for his innovative contemporary Chinese cuisine, combining Western culinary presentation to Chinese dishes. His modern take on Chinese cuisine is expressed beautifully and dress on the plate. Prepare to get a refreshing surprise this summer!

Feast on Chef Yu's dim sum menu which presents a combination of stunning flavours and a unique aesthetic flair — featuring the **Steamed Minced Pork Dumplings with Abalone (HK\$30)**, **Steamed Scallop and Shrimp Dumplings (HK\$48)**, **Steamed Spinach Rice Flour Rolls Stuffed with Scallops(HK\$68)**, **Crispy Glutinous Rice Dumplings with Diced Pork and Goose (HK\$36)**, and **Crispy Egg Noodles with Prawns, Asparagus and Lobster in Shao Xing Sauce(HK\$88 for 1 person)**.

Indulge by all-you-can-eat-dim sum, where customer can enjoy a variety of legendary dim sum at one cost! Featuring **Steamed Bean Curd Sheet Rolls with Pork and Prawns in Supreme Broth**, **Steamed wild mushrooms with black truffle dumplings**, **Crispy taro puff with diced chicken and foie gras**, **Crispy glutinous rice dumpling with diced pork and goose** and **Baked mini egg tart with bird's nest**.

\*subject to 10% service charge

To book now, please call 2315 5222.

#### **About Cuisine Cuisine at The Mira**

A upscale, modern Chinese eatery offering the finest Cantonese and Chinese delicacies, with a unique contemporary twist.

Set against sleek modern interiors on 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 famed signature dishes carefully showcase the art of Cantonese cuisine, while respecting the seasonality and unique taste of the ingredients. With over 200 wines available at an exclusive tasting counter, 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.

*The Mira Hong Kong is a member of Design Hotels™, HIP Hotels, Tablet Hotels, Kiwi Collection, Minimo Hotels and The Chic Collection.*

[www.themirahotel.com](http://www.themirahotel.com)

For media enquiries, or food images, please contact:

**Nicole Ko**

Director of Communications | The Mira Hong Kong  
Tel +852 2368 1111 | Tel +852 2315 5329 (direct) | Fax +852 2369 0972  
[nicole.ko@themirahotel.com](mailto:nicole.ko@themirahotel.com)

**Elizabeth Yau**

Public Relations Officer | The Mira Hong Kong  
Tel +852 2368 1111 | Tel +852 2315 5142 (direct) | Fax +852 2369 0972  
[elizabeth.yau@themirahotel.com](mailto:elizabeth.yau@themirahotel.com)



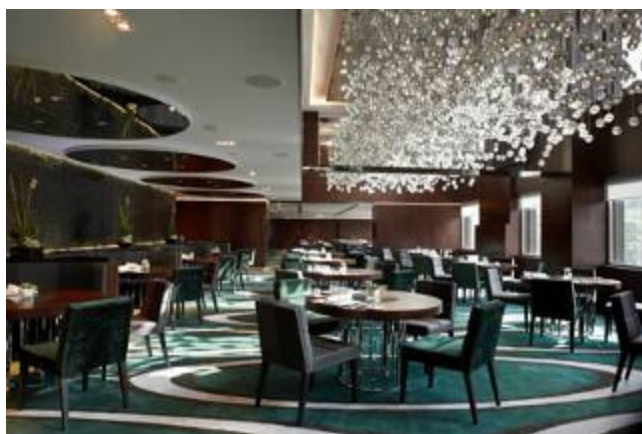
Steamed Spinach Rice Flour Rolls Stuffed with Scallops



Pan-fried Turnip Cake with Parma Ham and Prawns in X.O. Sauce



Crispy Egg Noodles with Prawns, Asparagus and Lobster in Shao Xing Sauce



Interior of Cuisine Cuisine at The Mira