

Press Release

For Immediate Release

Cuisine Cuisine's Fiery Celebrations of the Year of the Dragon

20 December 2011, Hong Kong – Chinese New Year celebrations are about to exceed the most skyrocketed culinary expectations at The Mira Hong Kong giving a fiery welcome to the legendary Year of the Dragon full of lunar marvels.

To match the splendor of the fireworks, Cuisine Cuisine's Chefs prepared show-stopping menus, and invite for countdown celebrations to the emerald chambers of Michelin-starred restaurant.

Enchanting culinary masterpieces on the **Chinese New Year's Eve Menus** designed for four, six and twelve guests - and priced at HK\$3,380, HK\$4,880, HK\$9,880 respectively - are available from 14 to 22 January. Among different selections guests will find some of the most favored delectable treats, such as: *Sautéed prawns and scallops with asparagus; Braised sliced abalone with pea sprouts; Crispy chicken with osmanthus sauce; and Sweetened walnut cream with sesame dumplings and sea coconut.*

A real feast on our signature contemporary twist in the Year of the Dragon awaits from 23 January to 29 February with specially selected menu combinations for good health, sharp mind and longevity. Captured in the spotlight are: *Braised sliced abalone and pork's knuckle; Braised dried oysters with sea moss and dried scallops; and Deep-fried crab claws stuffed with minced shrimp.* **Spring Dinner Set Menus** for tables of 12 persons are available at HK\$9,888, HK\$12,888, and HK\$14,888 depending on the choice of menu.

Lunar New Year Special Menu will be featured from 23 January until 21 February and tempts with artfully presented Canton dishes, such as: *Pork tongue soup with lotus root and sea moss; Braised bamboo mushrooms stuffed with Parma ham and Yunnan ham; Braised ham in hawthorn, plum and oyster sauce.*

For table booking, please call 2315 5222.

**All prices listed above are subject to 10% service charge*

Lunar Tradition

Treat your dearest to a noble selection of unearthly Chinese puddings including Oriental Osmanthus and Coconut Pudding topped with Bird's Nest and Gold Foil, Turnip Pudding with Parma Ham and velvety Coconut Cream and Okinawa Brown Sugar Pudding.

Coconut Cream Pudding with Okinawa Brown Sugar (HK\$218) is a delightful treat made from a secret recipe using richly nutritious brown sugar from Okinawa for a deliciously sweet aroma and tender texture. **Turnip Pudding with Parma Ham** (HK\$268), arguably the most flavorsome in town, combines the famous air-dried ham from Jinhua, Zhejiang, for intense fragrance and crispy Parma ham, both superior preserved meats. Crowning the collection is the **Osmanthus and Coconut Pudding topped**

with Bird's Nest and Gold Foil (HK\$338) that tempts with nourishing bird's nest and all natural honey from New Zealand for and intense flowery fragrance.

Using only premium ingredients and with absolutely no preservatives, these carefully crafted exquisite and healthy treats are available in Cuisine Cuisine until 20 January.

"Silky Fortune"

It's the most elegant Chinese New Year Gift Set by Cuisine Cuisine at The Mira. Send your wishes of joy and prosperity with the violet silk gift box filled with savoury assorted premium treasures. Containing finest delicacies with recommendations from Michelin-starred restaurant master Chefs, this luxurious gift is a splash of splendor for friends and family.

At HK\$3,680 it boasts a bottle of Cuisine Cuisine signature X.O.Sauce, can of six head South Africa Abalone, Africa Fish Maw, premium Dried Japanese Conpoy and famous Dried Japanese Mushroom, rare Tikuan Yin Tea, and a catty of superior Bird's nest.

To place an order or for more details, please contact Cuisine Cuisine at The Mira on 2315 5222.

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About The Mira Hong Kong

The Mira Hong Kong is a smoke-free, design hotel with a total of 492 guest rooms, including a collection of 56 suites and specialty suites, which is centrally located in Tsimshatsui, the heart of Hong Kong's commercial, shopping, dining and entertainment district. A close walk to the local underground, railway stations and the Star Ferry, the hotel – overlooking the lush Kowloon Park – easily connects to all parts of the vibrant metropolis.

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



Braised ham in hawthorn, plum and oyster sauce

Artful presentation of one of the Lunar New Year Special Menu positions



Braised sliced abalone with goose webs

Arrives on the Lunar New Year Special Menu



“Silky Fortune” Chinese New Year Hamper

An elegant gift box filled with rare treasures with recommendations from Cuisine Cuisine’s master Chefs



Sautéed prawns and scallops with asparagus

Freshest delicacies on Chinese New Year’s Eve Set Menu



Coconut Cream Pudding with Okinawa Brown Sugar



Osmanthus and Coconut Pudding topped with Bird’s Nest and Gold Foil

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