

Press Release

For Immediate Release

Dedicated to Dad

31 May 2010, Hong Kong: The Mira Hong Kong has tailor made an array of enticing highlights at its unique, award-winning outlets for you to express your love and gratitude to your Dad on Father's Day, Sunday, 20 June. Invite Dad to a special day savouring the world's freshest king scallops at Yamm's dinner buffet, a refined European champagne dinner at WHISK, an authentic Chinese set-dinner at Cuisine Cuisine at The Mira, a champagne brunch on Sunday, or a relaxing, tailor-made spa treatment at MiraSpa. In addition, at COCO Café-Patisserie, the pastry team has created a signature Father's Day cake designed to appeal to Dad's sweet tooth.

WHISK

Modern European cuisine with subtle Asiatic accents, served in a relaxed, refined setting.

- **Champagne Brunch (Sunday, 20 June)**

Indulge in a sumptuous Sunday Brunch at WHISK, and savour an array of gourmet delights from a selection of pass-around hot appetizers; roast of the day carved table-side; eggs as you like them; homemade soup; a choice of mains; BBQ in al fresco lounge garden, rounded off by laksa – made to Chef Justin Quek's secret recipe – followed by a selection of heavenly desserts.

Toast the weekend with **free-flowing Louis Roederer champagne, house beers and freshly shaken cocktails**. Priced at \$550 per guest, available from 12noon to 3pm.

- **5-course Set Dinner Menu at WHISK (14-20 June)**

Enjoy a delectable 5-course gourmet menu with Dad and and treat him to **Braised Escargots in Red Wine Sauce, Mesclun Leaves and Maple Toast; Clam Chowder, Mushroom Cigar; Stuffed Shell Pasta with Prawn and Vegetable Mousse Tomato Cream Sauce; and Duo of Smoked Maine Lobster with Grilled US Tenderloin, Gratinated Potato and Red Wine Glaze**. Priced at \$550* per guest, available from 6pm to 11pm.

To book your table, call WHISK on 2315 5999.

* subject to a 10% service charge.

Yamm

Spoil Dad at Yamm's award-winning dinner buffet.

- **Kind Scallops of The World (20 June)**

Featuring an array of succulent scallop dishes at Yamm's all-you-can-eat dinner buffet. Treat Dad to an unlimited flow of selected white or red wine, draft beer, chilled juices and soft drinks.

The Yamm dinner buffet is available during two sittings (from 5.30pm to 7.45pm; and from 8.15pm to 10.30pm) at \$550*; while the Lunch Buffet is served from 12noon to 3pm, at \$288* per adult, with the Afternoon Tea Buffet served between 3.00pm and 5.00pm, at \$228* per adult.

*subject to a 10% service charge.

To book your table, call Yamm on 2368 1111.

Cuisine Cuisine at The Mira

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

- **Special Set Menus (12-20 June)**

Sample the authentic and delicate Chinese gourmet dishes at Cuisine Cuisine at The Mira. Tantalising delicacies include ***Braised Whole Abalone served in Oyster Sauce; Steamed Fresh Tiger Garoupa; Braised Sea Cucumber stuffed with Minced Shrimp and Crab Roe; and Fried Rice with Goose Liver, Barbecued Pork and Conpoy***, to name a few of the delights on offer. Special set menus are priced at \$2,080* for two people, \$3,080* for four people and \$4,680 * for eight people.

*subject to a 10% service charge.

To book your table, call Cuisine Cuisine at The Mira on 2315 5222.

COCO Café-Patisserie

During the month of June, the pastry chefs of The Mira Hong Kong have created a signature Father's Day cake, The *Peony*, designed with Dad in mind. Earl-grey tea chocolate cream with caramelized banana and pistachio sponge provide subtle flavour accents to suit his palate. If your Papa has particular tastes, *design your own cake and COCO will custom-make it just the way he likes it*. The *Peony* is priced at \$280.

* 48-hour prior reservation for Father's Day Cake and custom cakes.

To book, please call COCO on 2315 5566.

MiraSpa

The award-winning 18,000 square-foot lifestyle concept spa and fitness facility is a one-stop shop for wellness. With a state-of-the-art fitness centre and stunning infinity-edge pool, Dad can surround himself in absolute tranquility for the day.

- **Mira Man (1-30 June)**

De-stress time for Dad at MiraSpa comes with the Mira Man ritual. Tension melts away with a deep tissue Rosemary and Lemongrass back massage, followed by a cleansing facial using fruit enzymes and antioxidants to soothe irritated skin, clear clogged pores and calm razor burn. He'll enjoy a delicious MiraSpa smoothie to finish. The 90-minute treatment is priced at \$950 per person.

* Includes use of MiraSpa swimming pool and heat experience.

To book, please call MiraSpa on 2315 5500.

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 an award-winning 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.

The Mira Hong Kong is a member of HIP Hotels and Minimo Hotels.

www.themirahotel.com

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WHISK – Champagne Brunch



Pamper Papa at MiraSpa