

*f*RENCH WINDOW *Brasserie and Bar*

Press Release

24th April, 2013

Contemporary Brasserie Experience at French Window

The new look of our chic French restaurant opens up a vivacious atmosphere
for social dining and brasserie staples

French-dining no longer means formal dining at French Window in ifc Mall. The French restaurant has transformed itself into a chic brasserie, boasting a new menu and refreshing look with a distinctly contemporary vibe.

Embodying the French spirit and their joie de vivre, French Window will greet diners with a brand new image in May. Through the grandeur entrance to the corridor adorned by seafood drawings and oversized illustrations of the signature potato fries, guests are invited to unwind in our spacious dining room and discover the rustic but quirky elements including saucepan chandelier and seafood portraits at the raw bar. Our keen-witted staff will continue to bring up the sprightly vibe by slicing freshly baked baguette at every table, presenting daily specials on chalkboards, and guiding diners through the mischievous menu.

Those who wish can order, as the menu suggests, according to mood. If you are French by heart, order from the **“Vive la France”** section for some comforting French classics such as Pan-fried Duck Foie Gras with Jus, Toasted Brioche and Gratinated Turnip. If you **“Feel Like a Million Franc”**, try the decadent Grand Seafood Platter and fresh oysters flown-in daily from France. Like **“French Girls Don’t Get Fat”**, indulgence is easy with the decadent selection of desserts such as chocolate mousse and French Lemon Pie topped with Meringue. The menu will offer a range of French classics, from raw seafood bar boasting the day’s freshest catch to classic brasserie staple in generous sharing portions, served along Executive Chef Matthieu Bonnier’s homemade sauces and speciality Agria potato French fries. Another sweet delight not to be missed is the buttery **Grandmere’s Cookie** made from the chef’s secret family recipe. The homemade cookie pack with a recipe attached is available for purchase at the restaurant.

Chef Bonnier grew up in Brittany, a city blessed with abundant seafood. “In my hometown, fresh oysters or a seafood platter with a nice bottle of white wine makes a perfect start to a meal,” he says. The French chef is eager to create a fun and casual dining experience while showcasing a true taste of his hometown. Naturally, top quality seafood is the highlight of French Window’s menu, as reflected in the seafood counter showcasing jet-fresh shellfishes from France, and the all-day offer of Unlimited Seafood Bar on every Sunday.

A true brasserie experience is not completed without beer, tracing back to the origins of Parisian brasserie’s craft of brewing. Diners can seat at the lively bar to sip on ice-cold draught beer and lagers, or choose from the extensive selection of wines from across Europe. The wine list is decidedly French accented and flourishes with rare labels and vintages from boutique wineries, which changes regularly to provide diversity.

French Window with expansive view of the sparkling Victoria Harbour is the perfect place to grab a quick casual after-work drink or bite, enjoy a leisurely dinner with fun-seeking friends, linger over a glass of wine or beer, or spend a romantic night with your date.

For reservations, please call French Window at +852 2393 3812 or email inquiry@thefrenchwindow.hk.

Chef's recommended dishes include:

The Grand Seafood Platter

\$1,188

A collection of the freshest seafood on ice from all over the world including Boston Lobster, Tourteaux Crab, Tiger Prawns, French Clams, Periwinkles, Seasonal Oysters with homemade cocktail sauce and mayonnaise, from original French recipes.

Homemade French fries

\$48

Authentic homemade French Fries fresh-cut from Agria potatoes imported from France. Served golden and crunchy.

Pan-fried Duck Foie Gras with Jus, Toasted Brioche and Gratinated Turnips

\$198

A quintessential brasserie favourite. Crispy crusted mouth-melting foie gras with warm bread and turnips for a delightful, warm appetizer

Coq au vin with Tagliatelle

\$198

Chef Matthieu cooks tender chicken overnight with red wine to create this winning classic dish.

Crunchy Suckling Pig with Matchstick Potatoes, Vegetables and Creamed Mustard Gravy

\$308

Chef Matthieu's secret recipe combines three techniques to achieve crack-and-crunch skin and melt-in-the-mouth meat. Served with crispy-not-greasy matchstick Agria potatoes from France.

French Lemon Pie topped with Meringue

\$68

Grandmere's special rendition of this recipe combines fluffy meringue with a gentle lemon tang.

All prices above are subject to 10% service charge.

About French Window Brasserie and Bar

French Window is a cosmopolitan brasserie offering a wide selection of authentic French brasserie dishes, fresh seafood and an impressive collection of European wines served in a fun and relaxed urban setting. A lively wine bar features beers and premium liquors from across Europe, with addition of an expansive and French-accented wine list that changes regularly to provide diversity.

Located in Hong Kong's iconic ifc mall in Central, the restaurant's floor-to-ceiling French windows provide a panoramic view of Victoria Harbour, accentuating the contemporary European art deco interior. With inspirations from the culture of Parisian brasserie, French Window offers an eclectic and relaxing environment, distinguished by three main areas – the seafood bar, the wine bar, and the seaview lounge, which in total can seat up to 130 guests.

French Window is opened on every Monday to Saturday, from 12noon – 3pm, 6pm to 11pm; and Sunday, all-day dining from 12noon to 9pm with the offer of Unlimited Seafood Bar.

Address 3101, Podium Level 3, IFC Mall, Central, Hong Kong

Reservations Tel: +852 2393 3812

Email: inquiry@thefrenchwindow.hk

Website: www.thefrenchwindow.hk

Facebook: www.facebook.com/thefrenchwindow

About Matthieu Bonnier- Head Chef of French Window

Born and raised in Brittany, Chef Matthieu Bonnier began his love for French cooking by studying and working in France since 1992, and later moved to the U.K. to further develop his skills. There, he gained experience through working at several renowned French restaurants, before moving East in 2002. Fascinated by Asian culture, he has spent over 10 years in Hong Kong and China, working as chef and culinary consultant for a number of different individual restaurants, restaurant groups, and corporate clients.

A native of Brittany, home to the famous Bélon oysters and blue lobsters, Chef Bonnier has a passion for the unique tastes and flavours of fresh seafood and seasonal ingredients. His ambition is to deliver the fun and vibrant dining experiences with quality food, making French Window the city's most preferred cosmopolitan brasserie.

About Miramar Group

Based in Hong Kong, Miramar Hotel and Investment Company, Limited (Miramar Group) was established in 1957 and has been listed on the Hong Kong Stock Exchange since 1970. (HKEx Stock Code: 71). Miramar Group is a member of Henderson Land Group, with a diversified business portfolio covering hotels and serviced apartments, property investment, food & beverage, travel services and retail business in Hong Kong, mainland China and the United States.

Restaurants within Miramar Group:

Hong Kong:

Cuisine Cuisine	3101, podium level 3, ifc mall, Central, Hong Kong
French Window Brasserie and Bar	3101, podium level 3, ifc mall, Central, Hong Kong
Assaggio Trattoria Italiana	6/F, Hong Kong Arts Centre, 2 Harbour Road, Wanchai, Hong Kong
Tsui Hang Village (Central)	2/F, New World Tower, 16-18 Queen's Road Central, Hong Kong
Tsui Hang Village (Tsimshatsui)	5/F, Miramar Shopping Centre, 132 Nathan Road, Tsimshatsui, Kowloon
Yunyan Sichuan Restaurant	4/F Miramar Shopping Centre, 132 Nathan Road, Tsimshatsui, Kowloon
Hide-Chan Ramen	Upper Ground Floor, The Loop, 33 Wellington Street, Central, Hong Kong
Saboten Japanese Cutlet	Lower Ground Floor, Henry House, 42 Yun Ping Road, Causeway Bay, Hong Kong

The Mira Hong Kong 118 Nathan Road, Tsimshatsui, Kowloon
(COCO / Cuisine Cuisine / Room One / WHISK / Yamm)

Mainland China:

Cuisine Cuisine	2/F, West Tower, Beijing WFC, No. 1 3 rd Ring East Middle Road, Chaoyang District, Beijing
Cuisine Cuisine	9/F, Zone C, Wuhan International Plaza, 690 Jiefang Avenue, Jiangnan District, Wuhan

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