



For Immediate Release
May 8, 2013

Tsui Hang Village Opens in Causeway Bay
Reinvent the heritage of hand-crafted Cantonese cuisine in contemporary setting



Leading towards its 40th anniversary next year, Miramar Group's Cantonese restaurant is proud to announce the opening of its third outpost in the heart of Causeway Bay. Adding to the existing Tsim Sha Tsui and Central locations, the new Tsui Hang Village is set to open at Lee Theatre Plaza on May 23. In celebration, a limited series of nostalgic dishes will be served, along with a special offer of complimentary barbecued pork for every table in the first two weeks after the opening.

The Setting

Set amidst the hustle and bustle, the new Tsui Hang Village is a hybrid of inspired casual elegance and classic Cantonese comfort, providing the best location to relax in the fast-paced Causeway Bay. Modeled after a modern and exuberant Cantonese mansion, the home-style décor embraces wooden furnishings, artifacts and ornated screens with floral-motif to create a calm, relaxed and contemporary ambience that's perfect for families and social dining. Light colours and natural light give off a sense of genuine comfort and space, making Tsui Hang Village also an ideal venue for banquet and wedding.

The Cuisine

Over the years, Tsui Hang Village is dedicated to preserve the traditions of hand-crafted Guangzhou cuisine, while focusing on originality, authenticity and quality of two provincial specialities - Hakka cuisine and Shunde cuisine, along with its signature Cantonese roasted meat. The name of Tsui Hang Village came from a namesake small town in Guangdong province, a blessed village surrounded by mountains and sea that is rich in croppers and seafood. From there we develop a unique Cantonese-style cuisine that would best represent the indigenous people. Rich in taste and heritage, the rustic charm of Hakka cuisine lies in the use of substantial and nutritional ingredients, and its distinctively pungent and intense flavours thanks to the use of dried or preserved elements. Shunde cuisine, on the other hand, is highly regarded for its preparation techniques, minimal use of flavourings to highlight the original taste of ingredients, and the balances between



flavours and texture. Staying true to the origin and tradition of these elements, and everything handcrafted are the secret to Tsui Hang Village's success, and what makes it different from the others. Diners can experience the unique characters of Tsui Hang Village from the menu categorised into "Mountain and Markets", "Ocean Shores and Riverside", "Fields and Forest" and "Harvest and Seeds".

The Chef

Jacky Chan is the Brand Chef of Tsui Hang Village, with over 24-year experience in Cantonese cuisine and quality control. Chef Chan has joined Miramar Group since 2010 as the Assistant Head Chef of Cuisine Cuisine at The Mira. He was then appointed at Tsui Hang Village to oversee all back of house operation including menu design and quality control. Chef Chan has keen passion in creating new dishes with exquisite presentation and taste, and reviving the nostalgic flavours of the Guangdong cuisine.

Opening Specials

On top of the regular menu, the grand opening of Tsui Hang Village in Causeway Bay will feature a limited menu to showcase the best nostalgic dishes from Guangdong region, offering delicately hand-crafted dishes from appetisers, soups, main courses to desserts. Please refer to the appendix below for more details. During the first two weeks after the opening, diners will also be invited to sample a house speciality of Tsui Hang Village – **Honey Glazed Barbecued Pork** as a complimentary offer for every table at dinner during the opening period May 23 to June 7. Barbecued and roasted meat is highly featured in the Cantonese dining repertoire. The experienced chefs at Tsui Hang Village ensure the best quality barbecued pork by closely monitoring the supply and selecting only the most tender pork shoulder meat for cooking. Fresh pork meat is meticulously baked in brick oven at the specific temperature to recreate the flavours and texture of traditional wood-fire roasted pork. Burnt and fatty part of the cooked meat will be trimmed, leaving a perfectly balanced and succulent piece of barbecued pork for diners.

Highlights of the Nostalgic Menu:

- **Braised Pomelo Peel with Shrimp Roe** (HK\$128) – The giant citrus peel requires complicated processing: it is thoroughly washed and pressed to remove the grassy and bitter flavours, then air-dried before cooking. The pomelo peel releases enticing aromas after braising in flounder fish soup, and is topped with premium shrimp roe for savoury goodness.
- **Sliced Wan Ton Sheet Noodles with Crab Meat in Supreme Soup** (HK\$88) – The sheet noodles are deep-fried before cooking in crab stock for a fresh-tasting traditional Cantonese treat.
- **Double Boiled Sweetened Papaya with Cherry Plum Extract** (HK\$88 each) – The plum extract which has a texture resembling hashma is stuffed inside a papaya for delicious sweetness and skin nourishment.

- **Boiled Conch Soup with Honey Melon** (HK\$368 for 4 persons) - Sir Shiu-kin Tang' s favourite soup and became very popular in the seventies. The double-boiled soup is prepared with honeydew melon, conch and pork.
- **Steamed Shrimp Paste Balls with Water Chestnuts and Vegetables** (HK\$88) – The handmade shrimp paste with bouncy texture is full of juiciness of the crustacean and complemented by the refreshing sweetness of the water chestnuts.
- **Roasted Suckling Pig served with Chinese Pancakes** (Half HK\$580 / Whole HK\$1,080) – Taste the crispy skin and tender hand-shredded meat in two separate dishes. Must be ordered a day ahead.
- **Assorted Fruit and Meat Platter** (HK\$188) – A special dish to serve during festive periods or celebratory occasions. It consists of honey-glazed walnut, sliced cantaloupe, honeydew melon, mango, jelly fish and fried dough sticks, and features a sesame sauce to mix and stir with the ingredients to symbolise good fortune and abundance.
- **Drunken Prawns in Superior Herbal Soup (HK\$320)** – Fresh prawns are cooked in Chinese wine and a nourishing herbal broth to bring out their freshness and sweetness.
- **Baked Lotus Seed Pastry in Peony Style** (HK\$38 / 3 pcs) – An exquisite dessert classic that is hard to find anywhere else; light and sweet on the inside, soft and flaky on the outside.

– End –



Double Boiled Sweetened Papaya with Cherry Plum Extract
(HK\$88 each)



Baked Lotus Seed Pastry in Peony Style (HK\$38 / 3 pcs)

The Management

Tsui Hang Village is owned and managed by Miramar Group, which was established in Hong Kong in 1957, and became publicly listed in 1970, with businesses and investments in Hong Kong, mainland China, Taiwan and the United States. The Group's core businesses in Hong Kong include property rental and development, hotel operations and management, travel services, food and beverage operations as well as apparel retail business. For further information, please visit www.miramar-group.com.



Tsui Hang Village (Causeway Bay)

Address : 22/F Lee Theatre Plaza, 99 Percival Street, Causeway Bay, Hong Kong

Phone : 2409 4822

Opening Hours :

Monday to Friday, 11am – 3pm, 6pm-11pm; Saturday, Sunday & Public Holidays, 11am – 11pm

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