

Press Release
For Immediate Release
8th September, 2014

The Newly Refurbished Cuisine Cuisine ifc Showcases Mastery of Cantonese Cuisine and 36 Views of Hong Kong



Mira Dining's fine-dining Chinese restaurant Cuisine Cuisine ifc has completed its refurbishment and re-opened with a new look that fuses elegance, modernism and the magnificent view of Hong Kong. Much to the delight of diners, the kitchen led by legendary Master Chef Lee Yuk-lam showcases a series of new offerings: a revamped menu that comprises traditional and exquisite dishes from heritage recipes and 36 time-honored Chinese cooking methods; a new "Marvelous Six" menu featuring the Master Chef's signature dishes with wine pairings; a seasonal menu with Five-Snake Soup to savor autumn's bountiful crops and catches; and the festive menus for upcoming National Day and Chinese New Year. Cuisine Cuisine ifc's exceptional Cantonese cuisine along with the 36 Views of Hong Kong will make your dining experience one to be remembered.

New Interiors & 36 Views of Hong Kong

Situated in the city's most prestigious business district at ifc mall, Cuisine Cuisine ifc is regarded as a "tycoon canteen" and the best place for a classy and elegant dining experience. After a meticulous refurbishment, the restaurant has reopened with a new look that showcases new carpet with an auspicious carp motif; and decorative red ink wash paintings silhouetted against the its iconic scripts of 36 cooking methods on the wall.

The newly refurbished restaurant offers seating for more than 200 guests and an extended view of Kowloon skyline from the main dining hall. With double-height ceiling and huge glass windows, Cuisine Cuisine ifc and its three private rooms immerse the guests in sweeping panoramic views of Hong Kong and stunning views of festive fireworks displays, as well as the daily display of "A Symphony of Lights" show.



Cuisine Cuisine ifc's breathtaking view of Victoria Harbour and its surrounding features offer unique perspectives that vary by different seasons and times of the day, and during the light shows and festive firework displays. Together they comprise the 36 Views of Hong Kong that would never lose its appeal.

The Mastery of Chinese Cuisine & 36 Cooking Methods

Mastering the 36 Cooking Methods in Chinese cuisine, the Master Chef of Cuisine Cuisine ifc offers a genuine Cantonese dining experience with dishes prepared with seasonal ingredients and time-honored recipes.

A veteran with decades of culinary experiences working in the kitchen of prestigious hotels and restaurants, Master Chef Lee Yuk-lam's motto is "attention to every detail" and he is well-known for his good eye for ingredients and refined knife skills. He leads a team of expert chefs at Cuisine Cuisine ifc who create a special kind of kitchen magic every day with Cantonese dishes that apply centuries-old recipes and 36 Chinese Cooking Methods. At Cuisine Cuisine ifc the emphasis is always on using the freshest ingredients at all times. The competent chef's team fuses different techniques to carry on the mastery of Chinese cuisine while giving a contemporary twist to delight the palate of diners.

The "Marvelous Six" Menu

With Master Chef Lee at the helm of the kitchen, Cuisine Cuisine ifc launches a revamped menu featuring dried seafood delicacies and a series of new dishes. Among highlights of the new menu, six of the chef's signature dishes are paired with six different wines hand-selected by the house sommelier. The special menu, namely the "Marvelous Six", offers the best of the restaurant with exquisite food and wine pairings available for individual order.

Suckling Pig with Foie Gras and Crispy Rice (4 pieces) \$420

Crispy skin of the perfectly roasted suckling pig is layered and complemented by velvety foie gras pâté and crispy rice to elate the richness and offer an interesting textural contrast.

Sommelier's Recommendation: 2008 Chateau Clarke Baron de Rothschild, Medoc, France

Sautéed Crystal King Prawn (per piece) \$280

True mastery is reflected in the details: prepared with expert knife skills, the house signature Sautéed Crystal King Prawn turns a succulent tiger prawn into a blooming peony.

Sommelier's Recommendation: 2012 Hamilton Russell Chardonnay, Walker Bay, South Africa

Pan- Fried Threadfin with Sea Salt \$480

Fresh threadfin is pan-fired to fragrant and perfection with a beautifully golden crispy skin on the outside, and flaky, tender meat on the inside.

Sommelier's Recommendation: 2011 Chablis Premier Cru Vaillons William Fevre , Chablis, France

Sautéed Assorted Seafood with Shrimp Paste on a Deep-Fried Fish Fillet \$580

A scrumptious array of fresh seafood including shrimps, scallops and sea whelk slices are sautéed with shrimp paste and nestled in a sailboat made of silver cod fish.

Sommelier's Recommendation: 2010 Puligny Montrachet Domaine Vincent Girardin, Burgundy, France

Steamed Whole Japanese Shizuoka Tomato stuffed with Assorted Fungus and Ginkgo in Chicken Broth (per person) \$128

Combining the cooking methods of simmering, steaming, sautéing and stuffing, the vegetable dish features a mixed of elm fungus, cloud ear fungus and yellow fungus cooked in supreme broth and stuffed into a fresh tomato from Shizuoka. A refreshing dish that is bursting with flavors.

Sommelier's Recommendation: 2009 Leeuwin Estate Art Series Riesling, Margaret River, Australia

Fried Rice with Minced Beef and Lettuce \$240

Representing the staple food of Chinese diet and quintessential delight of Cantonese cuisine, the well-layered rice and succulent beef of the dish is a testament to the skills and experiences of our chef.

Sommelier's Recommendation: 2011 Hamilton Russell Pinot Noir

Master Chef's Seasonal Delicacies

There comes a time in every year after the Mid-Autumn Festival, when the snakes are fatten and daisies begin to bloom, it is the season of savoring snake soup. Master Chef Lee has concocted an autumn menu that showcases seasonal specialties and his signature Five-Snake Soup from a heritage recipe, to celebrate the re-opening of Cuisine Cuisine ifc. The seasonal delicacies will be offered from 15th September to 30th October.

Stewed Brisket of Lamb

Only baby black lambs of less than three kilograms are selected for the casserole dish. The delicate taste and tender texture of the lamb brisket are complemented by a rich and flavorsome sauce made with fermented red beancurd, preserved beancurd and chu hou sauce.

Sautéed Pigeon with Dried Oysters and Vegetables served with Lettuce

Dried golden oysters and boneless meat of pigeons are pan-fried and diced, mixed with dices of water chestnuts, bamboo shoots and celery, and cured liver sausage as fillings for the lettuce wraps.

Stewed Water Turtle with Almond Sauce

Water turtle is one of the best skin and body nourishing foods to be eaten in autumn. A whole water turtle is cut into pieces and braised in fresh grinded almond juice until tender and succulent.

Deep-fried Jumbo Oysters with Fish fragrant Sauce (4 pieces)

Juicy jumbo oysters are deep fried to golden perfection and tossed in chef's homemade fish fragrant sauce for a rich and tangy treat.

Wok-fried Sea Cucumber and Pomelo Peel with Shrimp Roes and Bean Curd

An understated dish with history tracing back to Jiang Taishi's family recipe, the pomelo peel poached in supreme broth and braised with sea cucumber and shrimp roes offers divine flavors.

National Day Fireworks Dinner

With one of the best views for fireworks in the city, Cuisine Cuisine ifc has prepared a special menu with Master Chef Lee's signature dishes to go with the upcoming National Day Fireworks Display on the 1st of October and the splendid Hong Kong city panoramic view



**National Day Fireworks Dinner
Available on the 1st of October only**

Suckling Pig with Foie Gras and Crispy Rice

Braised Imperial Bird's Nest and Crab Meat in Lobster Bisque

Sautéed Fish Maw and Scallop with Black Truffle Paste

Steamed Giant Grouper Filets on a bed of Steamed Egg White Scented with Hua Diao Wine

Stewed Whole Tomato stuffed with Mixed Fungus

Fried Rice with Minced Beef and Lettuce

Peppermint Jelly with Milk

Purple Rice Glutinous Dumplings filled with Blueberry

\$1,188* plus 10% service charge per person (minimum for 4 persons)

Spring Festival Menu Early Bird Bookings Now Open

Cuisine Cuisine ifc has designed special menus in honor of the celebrations for the Spring Festival. The two set dinner menus comprising of exquisite delicacies are open for booking now with early bird offers. Diners will receive an additional dining voucher valued at \$2,000 for reservations of 10 tables or above and made before the 31st of January, 2015.

*All prices are subjected to 10% service charge

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About Cuisine Cuisine

With its spacious and elegant setting and breathtaking harbor view, Cuisine Cuisine ifc impresses with an exquisite selection of traditional Cantonese cuisine that emphasizes on balanced flavors and healthy options, along with the magnificent 36 Views of Hong Kong and a curated collections of international wines. Cuisine Cuisine's China branch was opened in 2012 in Wuhan, which features a 7,000 sq. ft. grand ballroom.

Address: 3101, Podium Level 3, ifc mall, Central, Hong Kong

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Opening Hours: Mon to Fri, 11:30 – 14:30; 18:00 – 22:30

Sat, Sun & PH, 11:00 – 15:00; 18:00 – 22:30

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