

Press Release

For immediate release

**Supergiant Tapas & Cocktail Bar Introduces
Traditional Spanish Dining Culture:
Spanish Pintxo & Veuve Clicquot Yellow Label Pairing**

(Hong Kong - 24 April 2017) Wine and dine like the Spanish at Supergiant Tapas & Cocktail Bar, the stylish Spanish restaurant located at Mira Moon. Boasts about its extensive Spanish tapas selection, Supergiant introduces the new offer to the discerning few featuring a wide spread of Pintxos pairing with **Veuve Clicquot Yellow Label** from 24 April 2017, available between Mondays and Thursdays from 6:00 PM.

Originated from the Northern Spain and especially popular in the Basque country and Navarre, a pintxo refers to a small snack that typically eaten as an appetizer in tapas bars. "Pintxo" means "spike" in English, normally consists of a small slice of bread upon which a mixture of ingredients is placed and fastened with a toothpick accompanied by a glass of champagne, wine or Sangria. Sharing pintxos allow diners to sample different dish at a time with friends creating a sociable ambience.

Truly indulge in the authentic Spanish dining style and degust the 10 different Pintxos from surf to turf and from dairy produce to vegetables that are neatly prepared by the talented chef team and are perfect for pairing Veuve Clicquot champagne. Champagne is delicious alone, but it tastes even better when smartly partnered up with luscious bites. Cool pintxo selection includes the followings:

- **Anchovy with Olive and Egg:** On top of the baguette is the savory oil-immersed anchovy imported from Spain and egg salad with sliced olive
- **Cajun Chicken:** Slow-cooked shredded chicken in flavorful Cajun Mayonnaise
- **Pan con Tomate:** One of the simplest yet most widely eaten pintxo with freshly chopped tomato, chive, garlic, sea salt and extra virgin olive oil upon a slice of toasted baguette
- **Piquillo Pepper stuffed with Tuna Salad:** Traditionally grown in Northern Spain, this piquillo pepper with tuna salad presents an original taste of Spanish pintxo
- **Serrano Ham with Tomato:** The fresh tomato highlighted the aroma of the cured 36-month Serrano ham
- **Smoked Salmon with Truffle Honey:** The most alluring pintxo among the selection including smoked salmon, yoghurt and truffle honey.

If you look for something warm and cheesy, you should not have missed the deep-fried **Jalapeno Pepper stuffed with Cheddar Cheese** which the chef will warm it up right at your table. **Goat cheese with Sundried Tomato** and pine nuts in Balsamic Vinegar is another pintxo that will definitely get your appetite up. Last but definitely not the least, the signature **Egg Tortilla** pintxo and **Padron Pepper with Chorizo** will bring you on a Spanish tour even if you are in Hong Kong.

Enjoy a glass of chilled Veuve Clicquot Yellow Label champagne plus your choice of two pintxos at only HK\$118 or share ten pintxos and a bottle of Veuve Clicquot Yellow Label champagne with your friends at HK\$568.

Pintxo & Bubbles Pairing

Date : From 24 April 2017, Mondays to Thursdays
 Time : 6:00 PM – 9:30 PM
 Price : **HK\$118** – 2 pintxos and a glass of Veuve Clicquot Yellow Label champagne
 HK\$568 – 10 pintxos and a bottle of Veuve Clicquot Yellow Label champagne

Terms & conditions:

- All prices are subject to a 10% service charge.
- The offer is not valid on public holidays.



2 pintxos and a glass of Veuve Clicquot Yellow Label champagne



10 pintxos and a bottle of Veuve Clicquot Yellow Label champagne



Supergiant Tapas & Cocktail Bar



Secret Garden

Download high-resolution images at: <http://bit.ly/2pleakA>

Supergiant Tapas & Cocktail Bar and Secret Garden:

Address : 3/F, Mira Moon, 388 Jaffe Road, Causeway Bay, Hong Kong
Opening Hour : 6:00am to 1:00am
Telephone : (852) 2643 8875
Email : supergiant@miramoonhotel.com

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SUPERGIANT

tapas & cocktail bar

About Supergiant Tapas & Cocktail Bar & Secret Garden

Supergiant – the largest and most luminous of all stars in the universe – is Mira Moon Hotel’s extraordinarily stylish Tapas & Cocktail Bar. Staged in a moon mythology inspired décor by Dutch design maestro Marcel Wanders, Supergiant’s menus are curated by a team of talented chefs well versed in Spanish cuisine. It is the best-kept secret in town for a sensuous odyssey of Spanish tapas with Spanish sangrias or exquisite wines from around the world.

Supergiant Tapas & Cocktail Bar is revered for its glamorous décor, which sets the backdrop for a romantic night out with its elegant white sculptures, mysterious black chandeliers, and flickering candles. Together with Secret Garden, the lush alfresco terrace of Supergiant, both venues offer Super Happy Hours spanning from 4pm till 9pm daily. Both Supergiant and Secret Garden are versatile locations perfect for business and private events from bridal showers to product launches.

About Mira Moon Hotel

Mira Moon is the very first boutique hotel within the Mira Hotel Collection conceived under the creative direction of the famous design guru – Wanders & YOO. Equipped with 91 one-of-a-kind guestrooms and suite, all five guestroom types and the striking suite of Mira Moon are the modern rendition of the Chinese Mid-Autumn Festival mythology. Tech-savvy features are available at your finger tips allow you to stay connected at all times. Complimentary privileges include portable Wi-Fi On The Go, Wi-Fi throughout the hotel, iPad mini with customized apps, and “PressReader” access with over 5,700 free online publications.

Located at the heart of bustling Causeway Bay on Hong Kong Island, the 5-star boutique hotel Mira Moon is part of the vibrant entertainment district with landmarks like Times Square, Sogo and Hysan Place. Mira Moon also boasts as the only design hotel within a few minutes’ walk from Hong Kong Convention and Exhibition Centre.

For other hotel information, please visit www.miramoonhotel.com.

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