

## Wan Chai Fiesta Fires Up Tastebuds

*Mr Brown collaborates with Te Quiero Mucho in '3 Friends 6 Hands' partnership*



**(Hong Kong, 6 September, 2019)** Mr Brown, the Wan Chai neighbourhood grill and smokehouse has joined hands with Sheung Wan's buzzing Mexican eatery and bar, Te Quiero Mucho and Mexican cocktail haunt COA, for one night only.

Following the TQM anniversary on 18<sup>th</sup> September in Te Quiero Mucho, on Thursday 19<sup>th</sup> September, Mr. Brown's Chef Asher and Chef Alfonso of TQM want to 'taco 'bout' a friendship formed over food. In a merging of cuisines, a special a la carte menu has been developed for the night and will be served alongside the regular Mr Brown menu. Mr. Brown's sumptuous signature barbeque meats have been magically merged with Chef Alfonso's specialty taco creations. Mr Brown's Argentinian grill will take on a Mexican flair, serving up tacos in a rustic barbeque style like never before.

To kick-start the meal, customers can opt for **tamales with smoked beef brisket and spicy tomato**. Wrapped in corn flour, Mr Brown's signature beef brisket is steamed for two hours and served with spicy tomato sauce and pickled onion to enrich the crispy textures, elevating the typical Mexican street food to another level.

Next up is all things tacos – the main course for this night. Options include **al pastor with pork and pineapple relish** roasted in a shawarma style which is popular in the Middle East. Topped with relish of pineapple, onion and raw cucumber, the dish offers a vibrant, sharp and fresh flavour profile.

The second taco serving of the night is **barbecoa, with lamb marinated in ancho chilli**. Cooked in adobo dressing, this classic Mexican combination of dried chilies, garlic, oregano, cumin and vinegar is sure to entice taste buds. Wrapped in banana leaf and cooked through hot smoke, the moisture and flavour of the lamb is sealed and infused with a subtle, smoky aroma.

For a special taste of the Mexican state, the tostada of choice is **taste of yucatán with braised pulled short rib filling, black adobo and habanero**. Savour the fried puff corn dough, topped with pickled red onion and habanero chilli mayonnaise, this dish is one that will certainly spice up life.

If you still have space for sweet endings, Mr Brown will serve up **churros sprinkled with cinnamon sugar and smoked dulce de leche**.



For a mid-week Mexican style tippie, choose from the bespoke cocktails crafted by Jay Khan from COA and Mr Brown Head Mixologist Raffy Meyer. Drawn from Jay Khan's agave spirits expertise and Raffy's passion to expand the boundaries of the craft, they have created a host of *mezcal, Mexican-inspired smoke fused cocktails* for guests to enjoy.

**Download high-resolution images of the dishes, drinks and interiors [here](#):**

### **About Mr Brown & Chef Asher**

Neighbourhood grill and smokehouse, Mr Brown, located in Ship Street Wanchai is the second venue from the team behind award-winning restaurant FRANCIS. Mr Brown serves tapas-style small and large share plates in a lively neighborhood environment, with a perfectly curated wine list. Southern slang for the smoky, dark meat located on the outside of a barbequed pork shoulder, Mr Brown takes inspiration from a variety of cuisines, dishing up fresh fish, juicy cuts of meat and inventive vegetable dishes that are smoked, roasted, baked, and grilled to perfection.

### **About Te Quiero Mucho & Chef Alfonso**

Te Quiero Mucho is Hong Kong's buzzing two-storey eatery in Sheung Wan that serves up authentic Mexican cuisine. Helmed by Guadalajara-native Chef José Alfonso Rodríguez Portillo, the TQM kitchen puts out well-sourced, modern Mexican fare that combines innovation and authenticity. TQM's lively bar boasts an impressive selection of 36 artisanal tequilas and mezcals including boutique pours and beloved classics.

### **About COA & Jay Khan**

Named after the machete like tool for harvesting agave, COA is a exciting Mexican inspired cocktail bar created by beverage industry veteran and agave spirit enthusiast, Jay Khan. COA focuses on great hospitality, set in a cozy and friendly environment welcoming all walks of life, and provides a diverse beverage offers, featuring artisanal cocktails with a section dedicated on Agave spirits that provides you a glimpse (or deep dive) into these rich, diverse but often misunderstood products.

### **PRESS CONTACT**

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