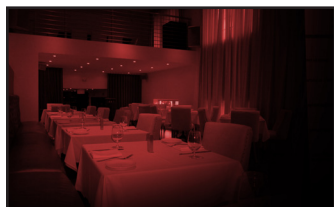




FOR IMMEDIATE RELEASE

MIX – A new restaurant concept hits South Beach

Miami, Florida - July, 2012



From the famous Marlin Hotel comes a new restaurant to the streets of South Beach. Featuring former ZUMA Chef, Israel Mora, MIX will be a new gem in the heart of Miami Beach. Warm, yet contemporary décor fill the restaurant located inside the Marlin Hotel. Centered amongst the Miami Beach Art Deco district, The Marlin Hotel with it's celebrity graced hallways is now a historic landmark featuring an in-house recording studio that serves as a hub for music superstars all over the world.

The *mix* of Spanish, Asian, and American cuisine provides diners a unique choice of dishes. The noteworthy menu is accompanied by innovative cocktails and alluring ambiance that create a new concept experience set aside from those of a traditional restaurant.

The restaurant launch is led by hotel and restaurant veteran Walid Sfeir. Walid holds a track record of successful restaurant launches such as The Mansion at MGM Grand in Las Vegas, Polo Lounge at the Beverly Hills Hotel, Nobu and Ago inside the famed Shore Club Hotel in Miami Beach, and has now partnered with notable restaurateur and chef, John DeLucie, in order to open multiple upcoming restaurants.

Chef Israel Mora was born in Toledo, Spain. He quickly advanced his culinary experience in the states by landing Chef positions at some of Las Vegas most prominent venues such as AquaKnox and Picasso Restaurant at the Bellagio Hotel. After moving to Miami, Chef Mora was brought on as Chef of Brickell restaurant Crazy About You and shortly after, promoted to Executive Chef. Israel was then sought out by notable Miami hotspot ZUMA where he mastered Japanese cuisine. Most recently, he has been brought on to The Marlin Hotel to take on the position of Executive Chef of The Marlin Hotel's new restaurant, MIX.

In a recent interview, we asked Chef Mora what his favorite dish on the menu was and why. He told us, "[The] Grilled Octopus Salad is one of my favorites. Because octopus is a product that not everyone knows how to handle, and in this dish the result is tender on the inside and crispy on the outside, clean presentation and no strident flavors. Although, I do try to give all of the dishes my touch either in one way or another, presentation or flavor. The restaurant sets [itself] apart because the menu is a mix of different cuisines, clean and balanced flavors."

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MIX is open daily for breakfast, lunch, dinner, and of course, cocktails.
Located inside the lobby of The Marlin Hotel at 1200 Collins Avenue, Miami Beach, Florida 33139.
Hours of operation: Monday - Sunday from 8:00 am - 11:00 pm
For reservations call (305) 695-3000. Reservations are suggested but not required.
Visit our website at www.mixsouthbeach.com

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