

## ENTREMETS

- Jivara Delight** \$340  
40% milk chocolate mousse on red velvet Genoise and mixed berry compote with berry croustillant
- Or Noir** \$350  
Rich, 64% dark and 35% white chocolate mousse on chocolate biscuit with Grand-Marnier chocolate "lava"
- The Mont-Blanc** \$340  
Smooth chestnut mousse with a touch of cognac on walnut Dacquoise and light praline cream
- CocOpera** \$350  
Joconde almond sponge, praline butter cream, 64% Peruvian chocolate-coffee ganache and crispy waffle
- Blueberry Chic** \$340  
New York-style blueberrycheesecake with blueberry filling and chocolate sponge biscuit
- Mango Melody** \$340  
Sunny mango mousse with mango-passion fruit compote on Brittany cookies and seasonal fresh mango
- Pink Forest** ^ \$340  
Chiffon sponge cream cake with strawberry jam and seasonal fresh strawberries - the perfect birthday party pleaser
- Zen Garden** \$360  
Kyoto-style Uji matcha mousse on black sesame sponge with red bean compote, black sesame crispy & green velvet chocolate

## LES TARTES

- Rouge & Bubbly** \$288  
Seasonal fresh fruit & berries tart with champagne jelly on vanilla and coconut pastry cream
- Apple Memories** ^ \$268  
Seasonal French apples laced with rum almond cream on vanilla crust - a true chef's "grandma" recipe
- Pear Rhapsody** ^ \$268  
French baby pears, pecan nuts and chocolate chips laced with almond cream on vanilla crust
- Abricotine** ^ \$268  
Ripe apricots, sweet pistachio and a dash of Eau de vie liquor laced with almond cream on vanilla crust

## PETIT GATEAU

- Or Noir** \$54  
Rich, 64% dark and 35% white chocolate mousse on chocolate biscuit with Grand-Marnier chocolate "lava"
- CocOpera** \$48  
Joconde almond sponge, praline butter cream, 64% Peruvian chocolate-coffee ganache and crispy waffle
- Sinful Cheesecake** \$48  
Irish whiskey and cream liqueur "chilled" cheesecake with chocolate biscuit
- Mont-Blanc Profiterole** \$44  
Crispy French puff with chestnut "spaghetti", meringue and praline pastry cream with caramelized hazelnuts
- Rouge & Bubbly** \$44  
Seasonal fresh fruit & berries tart with champagne jelly on vanilla and coconut pastry cream

## CHOCOLATE BONBON

\$ 2 2

- Rose Des Vents**  
Crunchy almond strips and roseavored cranberry in organic 71% dark chocolate from Peru
- Heavy Metal**  
Crispy, 70% dark chocolate from Ecuador with organic Hong Kong ivy honey and peppermint
- Hazelnut Rocher**  
Nutty praline with a twist of orange in a 40% Grand Cru Jivara and 55% Equatorial truffle
- Violette**  
Fragrant, 64% Grand Cru Manjari ganache with violet essence
- Yuzu Citrus Sunset**  
Refreshing yuzu & orange paired with praline filling in 40% Vietnamese white chocolate shell
- Earl Grey Tea Latte**  
Fragrant earl grey tea infused in Swiss milk and 38% chocolate from Madagascar
- Smoky Tea**  
Venezuelan 72% dark chocolate with smoky aroma and flavor of Lapsang Souchong tea from Fujian & twist of nori
- Match-iato**  
Combination of Italian coffee and Uji Matcha with 40% Vietnamese white chocolate in 70% Ecuador dark chocolate shell
- Marble Gianduja**  
Pecan nut Gianduja with single origin 40% milk chocolate from Ecuador
- Espelette**  
Signature "blond chocolate" shell from mixed beans of Africa with a piquant touch of pepper from the Basque country in the western Pyrenees

**N** New Item

**S** Signature Items

**^** Available upon request

## CUPCAKES

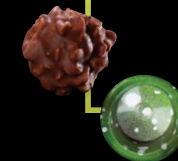
\$ 4 5

- Ultimate Mango Velvet**  
Red velvet cupcake with fresh mango, mango curd, silky mango cream and mango jelly cubes
- Irish Sip**  
Coffee cupcake with white chocolate cream, coffee jelly, crispy rice and a "sip" of Baileys
- La Fraise**  
Madagascar vanilla cupcake, fresh seasonal strawberry marinated in wild strawberry & rose coulis topped with white chocolate strawberry cream
- Yuzu Twist**  
Vanilla-poppy seed cupcake filled with refreshing yuzu cream and yuzu zest
- Earl Grey Choc**  
Bergamot scented tea cream and chocolate overload cupcake, 70% dark chocolate from Ecuador and toasted chia seeds
- Oiishi Matcha**  
Black sesame cupcake with sweet red bean compote and zen-ful dose of Uji matcha green tea "soft ice cream"

BE SOCIAL & SHARE



#ishouldcoco  
#themirahotel



## AFTERNOON TEA OF THE MONTH



Take a sweet break with handcrafted pastries, picture-perfect desserts and savories presented on a chic tea stand fashioned after a handbag!

**HK\$428**

for 2 Guests

Daily | 3pm – 6pm  
at COCO (Mon – Fri & Sun)  
at WHISK, 5/F (Sat)

## COCO'S SIGNATURE

- N Fashion Mochaccino** \$68  
Cappuccino with 38% Madagascar milk chocolate high heel shoe
- Matcha Latte** \$68  
Latte with homemade Uji Kyoto matcha syrup and Uji matcha almond cookie
- Hot Chocolate** \$68  
Homemade frothy cup of 80% Coeur de Guanaja Valrhona dark chocolate with vanilla marshmallow & salty caramel tube

## COFFEE

- Espresso / Americano / Decaf** \$48
- Cappuccino / Latte / Macchiato** \$55  
+\$10 for extra shot of espresso

## ICED


- Coffee / Chocolate** \$55
- Mocha / Matcha Mocha / Cappuccino / Latte** \$65
- Iced Tea** \$65  
+\$5 for flavored syrup (Vanilla, Caramel, Hazelnut)

## PREMIUM DILMAH TEA

- Rose with French Vanilla,** \$65
- Blueberry Pomegranate,**
- Green Tea with Jasmine Flowers,**
- Lychee Rose with Almond**

## REFRESHMENTS

- Frappe** \$55
- Mineral Water** \$55
- Fresh Juice** \$50
- Firefly** \$50
- Belvoir Fruit Farm** \$45
- Coke / Sprite** \$45


All coffee is brewed with 

## THE ART OF LOAF

- Red Wine & Cocoa Nibs Bread** \$44  
Baked with French whole wheat flour and Burgundy red wine. Perfect match with cheese and cold cuts (350gr)
- Le Pain de Seigle** \$38  
Slightly sour German style bread with rye flour, excellent toasted with butter and jam (400gr)
- Muesli** \$45  
Signature bread of Yamm, perfect for breakfast and with cheese platters (400gr)
- Country Bread** \$38  
Rustic and wholesome mix of five grains, perfect for breakfast (400gr)
- Pain de Campagne** \$50  
Artisan bread with honey sourdough and smoked whole wheat flour (700gr)
- Bamboo Baguette** \$25  
Crusty black French baguette with charcoal bamboo and almond flakes (220gr)
- Baguette Tradition** \$22  
Classic French baguette made with homemade natural sourdough (220gr)
- Blueberry Soft Roll** \$8  
Soft milk bread roll made with wild blueberry - a perfect start of the day (40gr)
- Yuzu-Pecan Butter Croissant** \$20  
Competition winner. Flaky croissant made with French A.O.P butter, yuzu & pecan nuts
- Butter Croissant** \$18  
Quintessentially French, flaky croissant made with French A.O.P butter

All breads are freshly baked-to-order.  
Please preorder at least 2 hours in advance.

 Best consumed on the same day

 Long conservation

**N** New item

BOOKINGS &  
ORDER ENQUIRES

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ORDER ONLINE

www.themirahotel.com



All prices are subject to 10% service charge, except for take-away items.

miraplus  enjoy 25% discount.

