

Birthday Dinner Package 2016

Compliments from The Mira Hong Kong:

- Giant Chinese longevity bun *
- Giant greeting card with smiling faces from beloved friends and families
- Instant photo cameras
- A complimentary bottle of champagne
- Celebration backdrop
- Complimentary karaoke entertainment
- Complimentary 5-hour car parking coupons
(subject to the tables of attendance)

Remarks:

- A minimum of 2 tables is required
- (*) for 8 tables or more

Menu selection:

I	Birthday Dinner Menu (I)	HK\$9,888
II	Birthday Dinner Menu (II)	HK\$12,888

12 persons per table and 10% service charge applies

Choose from a range of beverage packages:

I	Soft drinks, freshly squeezed orange juice and beer (for 4 hours)	HK\$2,388
II	Soft drinks, freshly squeezed orange juice, beer, house red and white wine (for 4 hours)	HK\$3,088
III	Soft drinks, freshly squeezed orange juice and beer (throughout the party)	HK\$2,788
IV	Soft drinks, freshly squeezed orange juice, beer, house red and white wine (throughout the party)	HK\$3,488

12 persons per table and 10% service charge applies

**For enquires and reservations, please contact our
Catering & Events Management
Tel: 2315-5688 · Fax: 2366-3384
E-mail: catering.event@themirahotel.com**

Birthday Dinner Package 2016

Menu (I)

疊喜乳豬四式拼盤
(脆皮乳豬、蜜汁叉燒、照燒牛柳及香檳汁帶子)

Chinese barbecued platter
(Roasted suckling pig, honey-glazed barbecued pork,
beef tenderloin in teriyaki sauce and pan-fried scallop)

鮮蘆筍百合榆耳龍蝦球
Sautéed lobster, lily bulb, fungus and asparagus

紅燒菜膽燉燕窩
Double-boiled soup with brassica

碧綠野菌扣鮑甫
Braised abalone slices and assorted fungus with seasonal vegetable

清蒸老虎斑
Steamed fresh tiger garoupa

酒香桂花吊燒雞
Roasted chicken with Chinese wine and osmanthus sauce

瑤柱荷葉飯
Steamed rice with assorted meat and conpoy wrapped in lotus leaf

高湯海蝦燴伊麵
Braised noodles with prawns in superior soup

清潤雪耳燉萬壽果
Double-boiled papaya with silver fungus

陳皮紅豆糕 伴 紫薯煎堆仔
Chilled red bean pudding and deep-fried sesame dumpling with sweet potato

鮮果圍
Fresh fruit platter

HK\$9,888

12 persons per table
10% service charge applies

Birthday Dinner Package 2016

Menu (II)

琵琶脆皮乳豬

Barbecued whole suckling pig

金醬鮮蘆筍崧子蝦球

Sautéed prawns and asparagus with pine nuts in X.O. sauce

紅燒海皇燕窩

Braised bird's nest with assorted seafood in supreme broth

蠔皇海參扣鮑甫

Braised abalone slices and sea cucumber

清蒸大東星斑

Steamed fresh spotted groupa

當紅炸子雞

Crispy chicken

燒汁安格斯牛肉炒飯

Fried rice with Angus beef in teriyaki sauce

生拆蟹肉燴伊麵

Braised noodles with fresh crab meat in supreme soup

楊枝甘露

Chilled mango sago cream with pomelo

椰汁紅棗糕 拼 燕窩蛋撻仔

Steamed red date pudding and baked mini egg tart with bird's nest

鮮果圍

Fresh fruit platter

HK\$12,888

12 persons per table

10% service charge applies