

The Mira Hong Kong
Full Moon / 100 Days Celebration Dinner 2016
滿月 / 百日喜宴

Compliments from The Mira Hong Kong:

- Customized welcome board with the face of your new born baby *
- Celebration backdrop
- Complimentary karaoke entertainment
- A complimentary pot of preserved ginger
- A complimentary pot of double-boiled sea whelk and chicken with red dates *
- Free flow of welcome mocktails
- Free corkage for self brought-in wine (one bottle per table)
- Complimentary 5-hour car parking coupons
(subject to the tables of attendance)
- Cash voucher for the first baby's haircut at PRIVATE i Kids Salon
and complimentary PiG CLUB membership

Remarks:

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

Menu selection:

I	Full Moon / Hundred Days Celebration Dinner Menu (I)	HK\$9,888
II	Full Moon / Hundred Days Celebration 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**

Full Moon / 100 Days Celebration Dinner 2016

Menu (I)

紫紅爭艷酸薑紅雞蛋

Preserved young ginger and red eggs in vinegar

特色三前菜

(柚子銀鱈魚、吉列帶子 伴 琵琶乳豬件)

Appetizer platter

(Pan-fried cod fish, Deep-fried scallop and Barbecued suckling pig)

豉味甜椒爆蝦球

Sautéed prawn and capsicum in black bean sauce

紅燒竹筍雞絲燴花膠羹

Braised fish maw soup with bamboo pith and shredded chicken

蠔皇海參伴花菇

Braised sea cucumber and mushrooms with brassica

蔥油蒸老虎斑

Steamed fresh groupa in supreme soy sauce and scallions

當紅炸子雞

Deep-fried crispy chicken

桂花蟹肉蝦仁炒飯

Fried rice with crab meat, shrimps and egg

鴛鴦干貝炆伊麵

Braised e-fu noodles with conpoy and mushroom

荔枝雙皮奶

Double-boiled milk custard with lychee

玫瑰桂花糕 拼 合桃酥

Chilled osmanthus pudding with rose and baked walnut pastries

鮮果圍

Seasonal fresh fruit platter

HK\$9,888

12 persons per table

10% service charge applies

Full Moon / 100 Days Celebration Dinner 2016

Menu (II)

紫紅爭艷酸薑紅雞蛋

Preserved young ginger and red eggs in vinegar

琵琶脆皮乳豬 伴 鵝肝多士

Barbecued suckling pig with foie gras toast

龍皇抱帶子

Sautéed prawns and scallops with seasonal green

紅燒蟹肉燕窩

Braised bird's nest soup with crab meat

鮑甫扣玉掌

Braised abalone slices and goose web in oyster sauce

頭抽薑蔥蒸東星斑

Steamed fresh spotted groupa with premium soy sauce

古法鹽焗雞

Baked chicken in rock salt

瑤柱荷葉飯

Steamed rice with assorted meat and conpoy wrapped in lotus leaf

上湯灌湯餃

Pork and shrimp dumplings in supreme soup

珍珠紅豆沙湯圓

Sweetened red bean cream with sago and glutinous rice dumplings

腰果酥 拼 蓮茸金寶酥

Baked cashew pastries and baked custard pastries with lotus seed paste

鮮果圍

Seasonal fresh fruit platter

HK\$12,888

12 persons per table

10% service charge applies