

The Mira Hong Kong Graduation Dinner Package 2016

To show your sincere appreciation and gratitude to the teachers and having the intimates to share the happiness among the schoolmates before starting another new chapter, The Mira Hong Kong presents you an exclusive graduation dinner package, which ensures you a truly memorable experience.

Not only an exclusive private function room, you are entitled to enjoy the following exclusive benefits:

- Props for fun photo taking to add a special twist of the party!
- Complimentary afternoon tea voucher for two as raffle price
- Complimentary candy bar with (2) jars of candies
- Touch screen computerized karaoke system
- Banner with your School's name
- Pre-dinner snacks for organizing committee (a maximum of 10 persons)
- Complimentary use of the state-of-art audio visual equipment
- 5-hour car parking coupon

Graduation Dinner Package 2016	Menu A	Menu B
Sunday – Thursday		
<i>Ballroom</i>	HK\$530.00	HK\$590.00
<i>Function Room</i>	HK\$490.00	HK\$550.00
Friday & Saturday		
<i>Ballroom</i>	HK\$570.00	HK\$620.00
<i>Function Room</i>	HK\$530.00	HK\$590.00

Remarks:

- Valid from 1 May to 31 August, 2016
- All prices are subject to 10% service charge
- A minimum of 50 persons is required
- This package cannot be used in conjunction with other promotional offers
- Karaoke system will be subject to availability, and to be arranged on first-come first-served basis.

Contact Catering & Events Management now for booking enquiries at 2315 5688
or email: catering.event@themirahotel.com

Graduation Dinner Package 2016

Buffet Menu A

SOUP

Roasted Cauliflower Soup with Shrimp Dice
Served with Bread Rolls and Butter

APPETIZERS

Smoked Fish Platter with Condiments
Assorted Italian Cold Cut
Chicken Galantine with Mango and Ginger Dressing
Roasted Pumpkin , Chickpea and Rocket Salad
Poached Shrimps, Fresh Clams and Black Mussels on Ice
Assorted Sushi and Sashimi

SALADS

Macaroni Salad with Smoked Ham and Japanese Mayonnaise
Thai Seafood Salad with Vermicelli Salad
Roasted Mushrooms and Arugula with Soya Vinaigrette
Grilled Chicken, Roasted Corn and Capsicum salad
Caesar Salad
Mixed Mesclun Leaves
served with Assorted Dressings and Condiments

CARVING

Roasted Sirloin with Porcini Cream Sauce

HOT DISHES

Pan-fried Fillet of Sole Fillet with Squid and Herbs Butter
Chicken Curry Malaysian
Roasted Pork Loin with Pineapple Glaze
Chinese BBQ Platter
Wok Garlic Flavored Seasonal Vegetables
Sautéed Pork Neck Meat with Celery and Mushroom in Garlic Black Sauces
Garlic Butter Rice
Braised E-fu Noodles with Abalone Sauce and Chives

MENU A – cont'd

DESSERTS

Mango Yuzu Cheese Cake
(Creamy Steamed Cheese Cake)

Strawberry Delight
*Marinated Seasonal Fresh Strawberry in Cinnamon-orange Syrup
and Vanilla Chantilly)*

Fizzy Earl Grey Chocolate Tart
(54% Dark Chocolate Ganache Infused with Earl Grey Tea)

Pineapple-Ginger Coconut Lamington
(Vanilla Sponge Soaked in Pineapple-ginger Purée, Coated with Coconut)

Pear-Walnut Tart
(Almond Walnut Tart Topped with French Pear Syrup)

Chocolate Pudding
(Creamy 54% Dark Chocolate Pudding and Orange Compote)

Graduation Dinner Package 2016

Buffet Menu B

SOUP

Pumpkin Veloute with White Truffle Oil
Served with Bread Rolls and Butter

APPETIZERS

Fresh Oysters on Ice
Snow Crab Leg, Fresh Shrimps and Black Mussels on Ice
Smoked Salmon Platter
Foie Gras Mousse with Orange Zests
Assorted Cold Cuts with Seasonal Melons
Undo Salad with Sesame Sauce and Lime
Assorted Sushi and Sashimi

SALADS

Green Bean Salad with Chickpeas and Mushrooms
Thai Beef Salad
Seafood Salad with Fresh Fruits and Crab Roe Mayonnaise
Roasted Corn, Feta Cheese and Chorizo Salad
Marinated Chicken and Couscous Salad with Raisins and Pineapple
Caesar Salad and Garlic Croutons
Mixed Mesclun Leaves
served with Assorted Dressings and Condiments

CARVING

Roasted N.Z. Beef Rib Eye with Black Peppercorn Sauce

HOT DISHES

Seafood Cooked in Coconut Cream with Garlic and Lemon Leaves
Roasted Duck Breast with Honey and Veal Jus
Fried Egg Noodles with Pork Fillets and Beans Sprout
Baked Sole Fillets with Herbs and Bread Crumbs
Braised Korean Beef with Kimchi Sauce
Wok-fried Garlic Flavored Seasonal Vegetables
Stir Fried Garoupa Fillet, Cloud Ear Fungus with Pine nuts and Seasonal Green
Fried Rice with Pork and Taro in Chaozhou Style

MENU B – cont'd

DESSERTS

Pear-Walnut Tart
(Almond Walnut Tart Topped with French Pear Syrup)

Warm Bread Pudding and Vanilla Sauce
*(Freshly Baked Bread Pudding and Rum Raisin
Served with Madagascar Vanilla Sauce)*

Royal Mango Pudding
(Chinese Mango Pudding and Light Champagne Jelly)

Key Lime Pie
(Traditional American Citrusy Pie)

Sakura Strawberry Cream Cake
(Fresh Strawberry and Light Whipping Cream on Fragrant Sakura Chiffon Sponge)

MIRA Tiramisu
*(Lady Finger Biscuit, Mascarpone Cream with Kahlua Liquor
and Coffee espresso Jelly)*

Chocolate Pudding
(Creamy 54% Dark Chocolate Pudding and Orange Compote)

Matcha Green Tea Cheese Cake
(New York Cheese Cake Combine with Kyoto Matcha Green Tea)