

Annual · Spring Dinner
Culinary chic menu I

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鴻運常當頭 鴻運脆金乳豬  
Barbecued Whole Suckling Pig

吉慶滿堂紅 碧綠蝦仁珊瑚蚌  
Sautéed Shrimp and Clam Slices with Seasonal Greens

黃金遍滿地 葡汁焗釀大嚮螺  
Baked Chicken Meat and Onion stuffed in Conch Shell with Portuguese Sauce

好市添金錢 瑤柱扒雙寶蔬  
Braised Conpoys with Seasonal Greens

鴻圖展大志 花膠燉海嚮螺  
Double-boiled Sea Conch Soup with Fish Maw

包羅盡萬有 碧綠北菇鮑甫  
Braised Abalone Slices with Chinese Mushrooms in Oyster Sauce

魚躍度龍門 薑蔥頭抽蒸沙巴躉  
Steamed Fresh Sabah Giant Garoupa in Premium Soy Sauce

彩鶴報佳音 蒜香吊燒雞  
Roasted Crispy Chicken in Garlic Favor

家肥倍屋潤 芙蓉海皇炒飯  
Fried Rice with Assorted Seafood and Egg White

豐衣常足食 上湯水餃  
Pork and Shrimp Dumplings in Superior Soup

萬家慶團圓 珍珠南瓜露  
Sweetened Pumpkin Cream with Sago

甜蜜雙輝映 合桃酥拼棗皇糕  
Baked Walnut Pastry and Steamed Red Date Pudding

滿園添喜慶 鮮果圃  
Fresh Fruit Platter

**HK\$11,888 net**

12 persons per table

inclusive of 10% service charge

With free flow of soft drinks, freshly squeezed orange juice  
and beer throughout the meal

Valid until 31 December, 2018

the mira  
HONG KONG  
Annual • Spring Dinner  
Culinary chic menu II

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四海賀昇平 鴻運脆金乳豬
Barbecued Whole Suckling Pig

龍皇披彩衣 金瑤醬碧綠雙蚌仁
Sautéed Twin Clams with Seasonal Greens in Xo Sauce

黃金溢滿屋 香脆花枝鳳尾蝦伴糖醋汁
Deep-fried Crispy Prawn and Cuttlefish with Home-made Sweet and Sour Sauce

瑞氣添呈祥 發財好市伴綠翡翠
Braised Dried Oyster and Black Moss with Seasonal Greens

包羅盡萬有 宮廷菜膽嫩海螺
Double-boiled Soup with Sea Conch, Conpoy and Cabbage

家肥倍屋潤 鮮鮑甫伴生財金錢
Braised Sliced Abalone and Japanese Dried Mushrooms with Lettuce

年年慶有餘 香葱油蒸老虎斑
Steamed Tiger Garoupa with Home-made Soy Sauce

喜鵲迎新歲 桂花一品燒雞
Crispy Roasted Chicken with Osmanthus Sauce

珍珠溢滿屋 金沙海皇炒銀苗
Fried Rice with Assorted Seafood and Crab Roe

豐衣常足食 國金海蝦水餃皇
Pork and Prawn Dumpling in Supreme Soup

溫馨甜蜜蜜 珍珠陳皮十勝紅豆沙
Sweetened Japanese Red Bean Cream Soup with Dried Mandarin Peel and Sago Cream

新春雙輝映 杞子桂花糕伴腰果酥
Wolfberry and Osmanthus Pudding and Baked Cashew Pastry

滿園添喜慶 鮮果圃
Seasonal Fresh Fruit Platter

HK\$12,888 net

per table of 12 persons

Inclusive of 10% service charge

To include free flowing of soft drinks, freshly squeezed orange juice
and beer during dinner period

Valid until 31 December, 2018

the mira
Annual Spring Dinner
Culinary chic menu III

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鴻運常當頭 鴻運乳豬全體  
Barbecued Whole Suckling Pig

哈哈喜洋洋 黑松露珊瑚伴元貝  
Braised Scallop and Coral Clam in Black Truffle Sauce

遍地滿黃金 黃金芝士焗釀蟹蓋  
Baked Golden Cheese and Crab Meat in Shell

好市齊發財 碧綠發財金蠔伴花菇  
Braised Dried Oyster and Black Moss with Japanese Dried Mushrooms

鴻圖展大志 金瑤雞茸燴燕液  
Braised Bird's Nest with Conpoy and Minced Chicken

心想事成 翡翠蠔皇原隻湯鮑  
Braised Whole Abalone with Seasonal Greens in Oyster Sauce

富貴慶有餘 香蔥油蒸老虎斑  
Steamed Tiger Garoupa with Home-made Soy Sauce

金鳳喜迎春 千里香南乳爐燒雞  
Roasted Crispy Chicken served with Home-made Fermented Beancurd and Herbs

家肥倍屋潤 金勾臘味糯米紅飯  
Fried Glutinous Red Rice with Assorted Preserved Meat and Dried Shrimps

珍珠溢滿屋 國金高湯小籠飽  
Steamed Minced Pork Dumplings in Supreme Soup

溫馨甜蜜蜜 生磨堅果合桃露  
Sweetened Walnut Cream with Pecan Nut

新春雙輝映 十勝紅豆椰汁糕 拼 蓮蓉酥  
Chilled Japanese Red Bean and Coconut Pudding and Baked Lotus Seed Pastry

滿園添喜慶 鮮果圃  
Seasonal Fresh Fruit Platter

**HK\$13,888 net**

per table of 12 persons

Inclusive of 10% service charge

To include free flowing of soft drinks, freshly squeezed orange juice  
and beer during dinner period

Valid until 31 December 2018

the mira  
HONG KONG

Annual • Spring Dinner  
Culinary chic menu IV

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鴻運常當頭 金鏈乳豬伴層餅
Barbecued Whole Suckling Pig with Marinated Jelly Fish

哈哈喜洋洋 姬松茸菌露筍影玉龍
Sautéed Fresh Prawn and Matsutake Fungus with Asparagus

遍地滿黃金 法國鵝肝蟹肉雞粒焗響螺
Baked French Foie Gras, Diced Sea Conch, Crab Meat and Diced Chicken in Sea Whelk

好市齊發財 翡翠金錢大利伴金蠔
Braised Dried Oysters and Pork Tongue with Japanese Dried Mushrooms

鴻圖展大志 花膠金瑤嫩响螺
Double-boiled Fish Maw Soup with Conpoy and Sea Whelk

心想包事成 蠔皇原隻湯鮑伴元蹄
Braised Whole Abalone with Pork Knuckle in Oyster Sauce

富貴慶有餘 香葱油蒸大東星斑
Steamed Spotted Garoupa with Home-made Soy Sauce

金鳳喜迎春 一品符籬集燒雞
Roasted Crispy Chicken served with Chestnut and Crispy Beancurd Sheet

家肥倍屋潤 金瑤飄香荷葉飯
Steamed Rice with assorted Meat in Lotus Leaf

珍珠溢滿屋 國金金銀鮮蝦粉果
Deep-fried Shrimp Dumpling and Steamed Shrimp Dumpling

溫馨甜蜜蜜 蛋白杏仁茶 伴 芝麻湯丸
Sweetened Almond Cream Soup with Egg White and Sesame Dumplings

新春雙輝映 北海道牛乳奶皇香芒果卷 拼 紅棗糕
Chilled mango Roll with Custard and Steamed Red Date Pudding

滿園添喜慶 鮮果圃
Seasonal Fresh Fruit Platter

HK\$14,888 net

per table of 12 persons

Inclusive of 10% service charge

To include free flowing of soft drinks, freshly squeezed orange juice
and beer during dinner period

Valid until 31 December 2018

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