

## The Mira Hong Kong Full Moon / 100 Days Celebration Dinner 2017

### Compliments from The Mira Hong Kong:

- Celebration backdrop \*
- Complimentary karaoke entertainment (subject to availability)
- Complimentary one pot of preserved ginger
- Complimentary one pot of double-boiled sea whelk and chicken with red dates \*
- Free flow of welcome mocktails
- Free corkage for self brought-in wine / hard liquor (one bottle per table)
- Complimentary parking coupons at Mira Place Car Park

### Remarks:

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

### Choose from a range of Chinese Dinner Menus:

Full Moon / Hundred Days Celebration Dinner Menu (I) **HK\$10,388**

Full Moon / Hundred Days Celebration Dinner Menu (II) **HK\$12,388**

*12 persons per table and inclusive of 10% service charge*

### MIRA-velous privileges for your selection:

Free flow of house red and white wine at HK\$770 net per table



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

the mira

HONG KONG

## Full Moon / 100 Days Celebration Dinner 2017

### Menu (I)

紫紅爭艷酸薑紅雞蛋

Preserved Young Ginger in Vinegar and Red Egg

特色三前菜

(柚子銀鱈魚、蜜餞叉燒 伴 脆皮腩仔)

Appetizer Platter

(Pan-fried Cod Fish with Citrus, Honey-glazed Barbecued Pork  
and Crispy Pork Belly)

XO 醬腰果珊瑚蚌蝦仁

Sautéed Shrimps and Coral Clams with Cashew Nuts in XO Sauce

瑤柱海味花膠羹

Braised Fish Maw Soup with Dried Seafood

蠔皇花菇鮑片

Braised Sliced Abalone and Japanese Dried Mushrooms in Oyster Sauce

頭抽蒸原條沙巴龍躉

Steamed Giant Garoupa with Ginger and Soy Sauce

南乳吊燒雞

Roasted Chicken with Red Fermented Bean Curd

欖菜一品炒飯

Fried Rice with Minced Pork and Preserved Olive Vegetables

蟹肉燴伊麵

Braised E-fu Noodles with Crabmeats

紫米珍珠露

Sweeten Purple Glutinous with Sago

玫瑰桂花糕 拼 合桃酥

Chilled Osmanthus Pudding and Baked Walnut Pastries

鮮果圍

Seasonal Fresh Fruit Platter

**HK\$10,388 / 12 persons per table**

Inclusive of 10% service charge

Free flowing soft drinks, freshly squeezed orange juice and beer  
throughout the meal period

Full Moon / 100 Days Celebration Dinner 2017

Menu (II)

紫紅爭艷酸薑紅雞蛋

Preserved Young Ginger in Vinegar with Red Egg

琵琶脆皮乳豬

Roasted Suckling Pig

碧綠炒螺片帶子

Sautéed Scallops and Sea Whelk with Seasonal Greens

金瑤花膠燉響螺

Braised Fish Maw Soup with Sea Whelk and Conpoy

蠔皇花菇扣六頭湯鮑

Braised Whole Abalone and Black Mushrooms in Abalone Sauce

薑蔥清蒸大老虎斑

Steamed Tiger Garoupa with Spring Onion and Ginger

脆皮炸子雞

Deep-fried Crispy Chicken

野菌雞粒瑤柱炒飯

Fried Rice with Diced Chicken, Conpoy and Mushrooms

上湯小籠包

Deep-fried Pork and Shrimp Dumplings in Supreme Soup

蜂蜜海底椰燉津梨

Double-boiled Pear with Honey and Sea Coconut

腰果酥

Baked Cashew Pastries

鮮果圃

Seasonal Fresh Fruit Platter

**HK\$12,388 / 12 persons per table**

Inclusive of 10% service charge

Free flowing soft drinks, freshly squeezed orange juice and beer  
throughout the meal period