



Cuisine Cuisine

HONG KONG
the mira

Domaine Antonin Guyon Wine Dinner

April 26, 2018 (Thursday)

黑松露野菌餃、脆皮燒腩仔、酥炸蝦多士

Steamed wild mushrooms and black truffle dumpling

Roasted crispy pork belly

Deep-fried shrimp toast stuffed with Yunnan ham

Pernand Vergelesses 1er Cru 'Sous Fretille' 2015

香蔥頭抽龍躉球

Deep-fried giant grouper fillet with spring onions in soy sauce

Corton Charlemagne Grand Cru 2011

燒汁烤法國鴨胸肉

Roasted French duck breast in gravy sauce

Chambolle-Musigny 'Clos du Village' 2014

蝦醬西班牙黑毛豬脆腩件

Deep-fried Spanish pork belly with shrimp paste

Gevery-Chambertin 'La Justice' 2005

酥炸和牛面頰配山椒汁

Crispy Wagyu beef cheek with pepper sauce

Corton Bressandes Grand Cru 2009

古法糯米釀鳳翼

Deep-fried chicken wing stuffed with glutinous rice, Yunnan ham and mushrooms

生磨蛋白杏仁茶

Sweetened almond cream with egg white

每位港幣 980 元

Mira Plus 會員及同行賓客專享淨價優惠

HK\$ 980 per person

Mira Plus Members & Guests enjoy Nett prices

另加一服務費 Plus 10% service charge