

ENTREMETS

- Jivara Delight** \$340
 40% milk chocolate mousse on red velvet Genoise and mixed berry compote with berry croustillant
- Or Noir** \$350
 Rich, 64% dark and 35% white chocolate mousse on chocolate biscuit with Grand-Marnier chocolate "lava"
- The Mont-Blanc** \$340
 Smooth chestnut mousse with a touch of cognac on walnut Dacquoise and light praline cream
- CocOpera** \$350
 Joconde almond sponge, praline butter cream, 64% Peruvian chocolate-coffee ganache and crispy waffle
- Blueberry Chic** \$340
 New York-style blueberrycheesecake with blueberry filling and chocolate sponge biscuit
- Mango Melody** \$340
 Sunny mango mousse with mango-passion fruit compote on Brittany cookies and seasonal fresh mango
- Pink Forest** \$340
 Chiffon sponge cream cake with strawberry jam and seasonal fresh strawberries - the perfect birthday party pleaser
- Zen Garden** \$360
 Kyoto-style Uji matcha mousse on black sesame sponge with red bean compote, black sesame crispy & green velvet chocolate

LES TARTES

- Rouge & Bubbly** \$288
 Seasonal fresh fruit & berries tart with champagne jelly on vanilla and coconut pastry cream
- Apple Memories** [^] \$268
 Seasonal French apples laced with rum almond cream on vanilla crust - a true chef's "grandma" recipe
- Pear Rhapsody** [^] \$268
 French baby pears, pecan nuts and chocolate chips laced with almond cream on vanilla crust
- Abricotine** [^] \$268
 Ripe apricots, sweet pistachio and a dash of Eau de vie liquor laced with almond cream on vanilla crust

PETIT GATEAU

- Or Noir** \$54
 Rich, 64% dark and 35% white chocolate mousse on chocolate biscuit with Grand-Marnier chocolate "lava"
- CocOpera** \$48
 Joconde almond sponge, praline butter cream, 64% Peruvian chocolate-coffee ganache and crispy waffle
- Sinful Cheesecake** \$48
 Irish whiskey and cream liqueur "chilled" cheesecake with chocolate biscuit
- Mont-Blanc Profiterole** \$44
 Crispy French puff with chestnut "spaghetti", meringue and praline pastry cream with caramelized hazelnuts
- Rouge & Bubbly** \$44
 Seasonal fresh fruit & berries tart with champagne jelly on vanilla and coconut pastry cream

CHOCOLATE BONBON

- \$ 2 2
- Rose Des Vents** \$288
 Crunchy almond strips and roseavored cranberry in organic 71% dark chocolate from Peru
 - Heavy Metal** \$268
 Crispy, 70% dark chocolate from Ecuador with organic Hong Kong ivy honey and peppermint
 - Hazelnut Rocher** \$268
 Nutty praline with a twist of orange in a 40% Grand Cru Jivara and 55% Equatorial truffle
 - Violette** \$268
 Fragrant, 64% Grand Cru Manjari ganache with violet essence
 - Yuzu Citrus Sunset** \$54
 Refreshing yuzu & orange paired with praline filling in 40% Vietnamese white chocolate shell
 - Earl Grey Tea Latte** \$48
 Fragrant earl grey tea infused in Swiss milk and 38% chocolate from Madagascar
 - Smoky Tea** \$48
 Venezuelan 72% dark chocolate with smoky aroma and flavor of Lapsang Souchong tea from Fujian & twist of nori
 - Match-iato** \$48
 Combination of Italian coffee and Uji Matcha with 40% Vietnamese white chocolate in 70% Ecuador dark chocolate shell
 - Marble Gianduja** \$44
 Pecan nut Gianduja with single origin 40% milk chocolate from Ecuador
 - Espelette** \$44
 Signature "blond chocolate" shell from mixed beans of Africa with a piquant touch of pepper from the Basque country in the western Pyrenees

CUPCAKES

- \$ 4 5
- Ultimate Mango Velvet** \$45
 Red velvet cupcake with fresh mango, mango curd, silky mango cream and mango jelly cubes
 - Irish Sip** \$45
 Coffee cupcake with white chocolate cream, coffee jelly, crispy rice and a "sip" of Baileys
 - La Fraise** \$45
 Madagascar vanilla cupcake, fresh seasonal strawberry marinated in wild strawberry & rose coulis topped with white chocolate strawberry cream
 - Yuzu Twist** \$45
 Vanilla-poppy seed cupcake filled with refreshing yuzu cream and yuzu zest
 - Earl Grey Choc** \$45
 Bergamot scented tea cream and chocolate overload cupcake, 70% dark chocolate from Ecuador and toasted chia seeds
 - Oiishi Matcha** \$45
 Black sesame cupcake with sweet red bean compote and zen-ful dose of Uji matcha green tea "soft ice cream"

BE SOCIAL & SHARE



#ishouldcoco
 #themirahotel



- N** New Item
- ☞** Signature Items
- ^** Available upon request

AFTERNOON TEA OF THE MONTH



Get into a holiday spirit with festive afternoon tea featuring handcrafted pastries, picture-perfect desserts and savories presented on a chic tea stand fashioned after a handbag!

HK\$428

for 2 Guests

Daily | 3pm – 6pm
at COCO (Mon – Fri & Sun)
at WHISK, 5/F (Sat)

COCO'S SIGNATURE

- N Fashion Mochaccino** \$68
Cappuccino with 38% Madagascar milk chocolate high heel shoe
- Matcha Latte** \$68
Latte with homemade Uji Kyoto matcha syrup and Uji matcha almond cookie
- Hot Chocolate** \$68
Homemade frothy cup of 80% Coeur de Guanaja Valrhona dark chocolate with vanilla marshmallow & salty caramel tube

COFFEE

- Espresso / Americano / Decaf** \$48
- Cappuccino* / Latte* / Macchiato** \$55
+\$10 for extra shot of espresso

ICED

- Coffee / Chocolate** \$55
- Mocha / Matcha Mocha / Cappuccino / Latte** \$65
- Iced Tea** \$65
+\$5 for flavored syrup (Vanilla, Caramel, Hazelnut)

PREMIUM DILMAH TEA

- Rose with French Vanilla, Blueberry Pomegranate, Green Tea with Jasmine Flowers, Lychee Rose with Almond** \$65

REFRESHMENTS

- Frappe** \$55
- Mineral Water** \$55
- Fresh Juice** \$50
- Firefly** \$50
- Belvoir Fruit Farm** \$45
- Coke / Sprite** \$45

All coffee is brewed with 

THE ART OF LOAF

- ☞ Red Wine & Cocoa Nibs Bread** \$44
Baked with French whole wheat flour and Burgundy red wine. Perfect match with cheese and cold cuts (350gr)
- ☞ Le Pain de Seigle** \$38
Slightly sour German style bread with rye flour, excellent toasted with butter and jam (400gr)
- ☞ Muesli** \$45
Signature bread of Yamm, perfect for breakfast and with cheese platters (400gr)
- ☞ Country Bread** \$38
Rustic and wholesome mix of five grains, perfect for breakfast (400gr)
- ☞ Pain de Campagne** \$50
Artisan bread with honey sourdough and smoked whole wheat flour (700gr)
- 👤 Bamboo Baguette** \$25
Crusty black French baguette with charcoal bamboo and almond flakes (220gr)
- 👤 Baguette Tradition** \$22
Classic French baguette made with homemade natural sourdough (220gr)
- 👤 Blueberry Soft Roll** \$8
Soft milk bread roll made with wild blueberry - a perfect start of the day (40gr)
- N Yuzu-Pecan Butter Croissant** \$20
Competition winner. Flaky croissant made with French A.O.P butter, yuzu & pecan nuts
- Butter Croissant** \$18
Quintessentially French, flaky croissant made with French A.O.P butter

All breads are freshly baked-to-order. Please preorder at least 2 hours in advance.

👤 Best consumed on the same day

☞ Long conservation

N New item

* Coffee print

BOOKINGS &
ORDER ENQUIRIES

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ORDER ONLINE

www.themirahotel.com



All prices are subject to 10% service charge, except for take-away items.

miraplus  enjoy 25% discount.

Ask for a coffee
with your portrait
or a jolly coffee
print!

