

# 情意綿綿 · 饗宴

## “A FEAST FOR THE SENSES” VALENTINE'S MENU



Cuisine Cuisine  
HONG KONG  
the mira

10 – 14 • 2 • 2018

Champagne - Moët & Chandon Rosé NV

### 香蔥薑蓉西班牙八爪魚

Chilled Spanish octopus with ginger and spring onions  
Rosé wine - Domaine D'Esclans Rock Angel 2016

### 黑蒜雪蓮子竹筴海參湯

Double-boiled sea cucumber soup with snow lotus seeds,  
bamboo piths and black garlic

### 欖菜辣子爆龍蝦

Stir-fried lobster with spicy preserved vegetables  
White wine - Riesling, Markus Molitor 'Urziger Wurzgarten' Kabinett 2015

### 鮑汁花膠扒

Braised fish maw in abalone jus  
Red wine - Pinot Noir, Soumah Single Vineyard 2016

### 高湯鮮茄魚腐泡菜苗

Poached seasonal vegetables with minced fish and tomato in superior soup

### 香檳汁芝士牛油果焗元貝皇絲苗

Baked rice with Hokkaido scallop and avocado in Champagne cheese sauce  
French yellow wine - Le Guishu Non Filtre

### 蛋白杏仁茶湯丸

Sweetened almond cream with sesame dumplings and egg white

港幣2,388元 / 兩位用 (包括酪悅玫瑰香檳兩杯)

HK\$2,388 for 2 persons (Including 2 glasses of Moët & Chandon Rosé NV champagne)

品酒配對每位港幣 350 元

Additional HK\$ 350 per person with wine pairing

Mira Plus會員專享非凡禮遇: 2月10日至13日專享75折優惠 / 2月14日專享85折優惠  
Mira Plus Members enjoy exclusive discount: 25% off on Feb 10 – 13 / 15% off on Feb 14

\*另收加一服務費及茗茶。不適用於Mira Plus會員6折餐飲禮券。

\*Plus 10% service charge and Chinese Tea. Not applicable for Mira Plus Members 40% off coupon

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