

## Birthday Bash Bites & Bubbly All-inclusive Birthday Feast

### Immersive Joy Grid.

-Classic Chinese Birthday, which would incorporate traditional elements and decorations. It's a beautiful way to honor and celebrate our rich heritage. OR

-Modern & Chill theme, complete with a vibrant Neon Light plaque that says, "Happy Birthday." This option adds a contemporary twist to our celebration, bringing in a fun and relaxed vibe.

### Wok & Wonder: Handmade Chinese Classics.

Menus start from HK\$9,888 net per table (12 guests)

### Endless pours of our signature wines — sip, savor, celebrate!

Complimentary pouring of soft drinks, freshly squeezed orange juice, beers and red / white wine throughout the dinner.

### Birthday Sweets.

Choose your joy:

- Peach of Abundance; giant longevity bun stuffed with baby buns (good luck bites!) OR
- Lucky Birthday Cake.

Perfect for parties that crave tradition & magic!

### Welcome cocktails!

Free-flowing prosecco, which is perfect for those who enjoy a touch of elegance and effervescence. For a more refreshing choice, you can indulge in a vibrant fruit punch that promises to invigorate your senses. And for those who prefer something warm and soothing, we will have hot ginger tea available, which is perfect for calming and rejuvenating.

### A bottle of champagne for toasting.

### Karaoke entertainment; on first come-first served basis.

### Mahjong entertainment.

### Car parking coupons.

### Remarks:

- A minimum of 2 tables is required.
- All the above package prices are for 12 guests per table & inclusive of 10% service charge.
- The above offers cannot be exchanged with other hotel services.
- The Mira Hong Kong reserves the right to alter the above offers and items.

For reservations and further details, please contact our Events, Conferences & Special Projects Team at tel: 852 2315 5688, fax: 852 2366 3384 or email: [catering.event@themirahotel.com](mailto:catering.event@themirahotel.com)

## Birthday Bash Bites & Bubbly All-inclusive Birthday Feast

### Menu I

(紅袍賀壽) 鴻運乳豬全體

Barbecued Whole Suckling Pig (P)

(福慧雙修) 蝦籽炒蝦仁

Sautéed Shrimps with Shrimp Roe and Seasonal Vegetables (S)

(瑤池玉液) 貴妃玉液燴花膠

Braised Fish Maw with Egg White and Crab Meat in Supreme Soup (P)(S)

(花開富貴) 翡翠野菌鮑甫

Braised Sliced Abalone with Wild Mushrooms and Seasonal Greens in Oyster Sauce (S)

(福如東海) 清蒸大海斑

Steamed Fresh Garoupa with Spring Onion and Soy Sauce (S)

(松鶴延年) 桂花菊香燒雞

Roast Crispy Chicken with Dried Osmanthus and Chrysanthemum (A)

(富貴長春) 炸醬肉絲長壽伊府麵

Braised E-fu Noodles with Shredded Pork and Spiced Sauce (P)

(百福齊賀) 十五年陳皮蓮子百合紅豆沙

Sweetened Red Bean Soup with Lotus Seeds, Lily Bulbs and Aged Dried Tangerine Peels

(壽比南山) 萬壽蟠桃飽

Steamed Longevity Buns with Lotus Seed Paste

**HK\$9,888 net**

**12 guests per table**

Free flow of soft drinks, freshly squeezed orange juice, beers, red & white wine throughout the dinner

(P) Pork 豚肉 / (D) Dairy 乳製品 / (S) Seafood 海鮮 / (A) Alcohol 酒精 / (N) Nuts 果仁

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### Menu II

(鴻運當頭) 大紅乳豬全體  
Barbecued Whole Suckling Pig (P)

(日進斗金) 油泡加拿大帶子  
Deep-fried Canadian Scallops with Mesclun Leaves (S)

(繁花似錦) 菜膽燉螺頭花膠湯  
Double-boiled Fish Maw Soup with Conch and Cabbages (P)(S)

(福祿綿延) 鮑片鮮翠苗  
Braised Sliced Abalone with Greens Sprout in Oyster Sauce (S)

(富貴有餘) 清蒸海西星斑  
Steamed Fresh Spotted Garoupa with Ginger and Soy Sauce (S)

(喜鵲盈門) 人參吊燒雞  
Roasted Crispy Chicken with Ginseng (A)

(松柏長青) 上湯水餃長壽生麵  
Longevity Noodles and Dumplings in Premium Broth (P)(S)

(庚星煥彩) 清潤雪耳燉萬壽果  
Double-boiled Papaya and Snow Fungus with Rock Sugar

(福壽雙全) 萬壽蟠桃飽  
Steamed Longevity Buns with Lotus Seed Paste

**HK\$10,888 net**  
**12 guests per table**

Free flow of soft drinks, freshly squeezed orange juice, beers, red & white wine throughout the dinner

(P) Pork 豚肉 / (D) Dairy 乳製品 / (S) Seafood 海鮮 / (A) Alcohol 酒精 / (N) Nuts 果仁

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### Menu III

(福滿乾坤) 鴻運乳豬全體

Barbecued Whole Suckling Pig (P)

(篷島春風) 綠翡翠 榆耳炒鮮帶子伴金沙蝦丸

Sautéed Scallops with Ears Fungus and Seasonal Greens,  
Fried Shrimp Dumpling with Salted Egg Yolk Butter (D)(S)

(金玉滿堂) 高湯竹筍燉花膠

Double-boiled Fish Maw Soup with Bamboo Piths (P)(S)

(春輝永綻) 碧綠蠔皇原隻南非鮑魚

Braised Whole South African Abalone with Seasonal Greens in Oyster Sauce (S)

(東海延釐) 清蒸東星斑

Steamed Fresh Spotted Garoupa with Spring Onions and Soy Sauce (S)

(松鶴遐齡) 香蔥油吊燒雞

Roasted Chicken with Spring Onion Oil

(五穀豐登) 櫻花蝦海皇炒飯

Fried Rice with Seafood and Sakura Shrimps (S)

(福壽綿長) 上湯菜肉雲吞長壽生麵

Egg Noodles with Shrimps and Vegetable Dumplings in Superior Soup (P)(S)

(喜樂無憂) 四喜甜湯丸

Double-boiled Natural Resin Sweet Soup with Dried Lily, Dried Longan,  
Red Date and Sesame Dumpling (N)

(壽如日昇) 萬壽蟠桃飽

Steamed Longevity Buns with Lotus Seed Paste

**HK\$12,888 net**

**12 guests per table**

Free flow of soft drinks, freshly squeezed orange juice, beers, red & white wine  
throughout the dinner

(P) Pork 豚肉 / (D) Dairy 乳製品 / (S) Seafood 海鮮 / (A) Alcohol 酒精 / (N) Nuts 果仁

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### Menu IV

(龍瑞盈門) 芝士焗釀波士頓龍蝦(每位半隻)

Baked Boston Lobster with Crème Cheese Sauce (D)(S)

(百子千孫) 露筍油泡百合鮮帶子

Wok-fried Sea Scallops with Fresh Lily Bulbs and Green Asparagus (S)

(海屋添壽) 高湯燉螺頭瑤柱花膠雞湯

Double-boiled Chicken Soup with Fish Maw, Conpoy and Conch (P)(S)

(六福報喜) 蝦籽花菇扣原隻六頭南非鮑魚

Braised Whole South Africa Abalone with Shrimp Roe, Mushroom in Oyster Sauce (S)

(魚躍龍門) 鳳脂香葱蒸海東星斑

Steamed Fresh Spotted Garoupa with Spring Onions, Ginger and Soy Sauce (S)

(神彩奕奕) 鴻運脆皮龍崗雞

Crispy Chicken with Chinese Spiced Salts

(福祿綿延) 高湯海蝦燴伊麵

Braised E-fu Noodles with Prawns in Superior Soup (S)

(天賜遐齡) 冰花紅棗蓮子燉雪耳

Double-boiled Red Date Soup with Lotus Seeds and Snow Fungus in Rock Sugar

(萬壽無疆) 萬壽蟠桃飽

Steamed Longevity Buns with Lotus Seed Paste

**HK\$13,988 net**

**12 guests per table**

Free flow of soft drinks, freshly squeezed orange juice, beers, red & white wine throughout the dinner

(P) Pork 豚肉 / (D) Dairy 乳製品 / (S) Seafood 海鮮 / (A) Alcohol 酒精 / (N) Nuts 果仁