

Mira-velous Spirit of the Year of the Snake Annual / Spring Dinner Packages 2025

We are thrilled to invite you to celebrate the Mira-velous Spirit of the Year of the Snake with us!

Join us in making this year one of wisdom, creativity, and great success. Our special promotions throughout the Year of the Snake will add a touch of magic to every celebration. Whether it's a corporate event, a family gathering, or a grand celebration, we have the perfect setting for you. Discover the enchanting ambiance of The Mira Hong Kong's penthouse Ballroom or choose from our 8 versatile Function Rooms, each offering a unique experience. We can host spectacular banquets with a maximum capacity of 50 tables, ensuring that your event is a memorable one.

Explore our eclectic selection of annual dinner packages and enjoy all the privileges that come with them.

Let's embrace the transformative energy of the Year of the Snake together and create lasting memories.

Triple Bonus offers attendance of 15 tables or above:-

- **Free-flowing Prosecco**
Unlimited serving during the cocktail reception, which is sure to add an extra sparkle to your event.
- **Häagen-Dazs Ice Cream Station**
A complimentary ice cream corner featuring Häagen-Dazs ice cream with an unlimited supply during the pre-dinner cocktail reception.
- **One hour of photography service**
Capture all the memorable moments of your event. This will ensure that you have beautiful, high-quality photos to look back on and cherish.

Highlight Offers for the Year of the Snake

- Free flowing of the house red, white wine, soft drinks, freshly squeezed orange juice and beer throughout the meal period.
- Festive photo backdrop with company identity at a special supplement charge or in-house arrangement with English characters on complimentary basis.
- Intelligent Lighting System that allows multiple combinations of crystal and LED lighting to enlighten the party program.
- Special welcome mocktail for each guest.
- Complimentary crew meal arrangement.
- Extensive collection of themed table programs of your choice.
- State-of-art audio visual equipment.
- A dining coupon at The Mira Hong Kong as raffle prize.
- Complimentary car parking coupons.
- Karaoke entertainment (subject to availability).
- Free corkage.

Culinary Chic Menu I

迎春富貴豬全體 (諸事大吉鑼鼓喧)
Roasted Suckling Pig

*車打芝士油條咸肉焗元貝皇 (鴻運彩頭步步高)
Baked Scallop with Cheese, Bacon, Fried Dough Sticks and Champagne Crème

*金醬西芹百合桂花蚌蝦球 (金玉滿華堂)
Sautéed Prawn with Clam, Lily Bulbs and Celery in XO Sauce

*珍味金蠔雙翡翠 (財源滾滾來)
Braised Twin Seasonal Vegetables with Dried Oyster, Conpoy and Fish Maw in Oyster Sauce

*虎茸菌菇杞子燉螺頭湯 (鳳鳴呈祥報平安)
Double-boiled Sea Conch Soup with Dried Tiger Mushrooms and Goji Berries

蠔皇鮑螺金錢伴翡翠 (福祿全家寶)
Braised Topshell Slices and Black Mushroom with Vegetables and Abalone Sauce

鳳脂香葱清蒸花尾龍躉 (年年慶有餘)
Steamed Garoupa with Spring Onion

南乳吊燒黃油雞 (喜鵲報佳音)
Roasted Chicken with Fermented Red Bean-curd Paste

瑤柱玉帶蛋白翠玉炒絲苗 (世代財進寶)
Fried Rice with Scallops, Egg white and Vegetables

上湯金腿菜遠湯生麵 (金縷銀絲財源滾)
Noodles with Chinese Ham and Vegetables in Superior Soup

蛋花雪蓮子杞子馬蹄露 (黃金慶豐年)
Sweetened Water Chestnut Soup with Goji Berry, Honey Locust Fruit and Egg

桂花杞子白玉糕 黃金脆奶卷 (福到人間喜)
Chilled Osmanthus fragrans and Goji Berries Pudding
Crispy Milk Custard

合時鮮果碟 (繁花似錦年)
Fresh Fruit Platter

HK\$12,288 net

12 persons per table; inclusive of 10% service charge with free flow of soft drink,
freshly squeezed orange juice and beer throughout the meal

**Signature Dish*

Culinary Chic Menu II

迎春富貴豬全體 (諸事大吉鑼鼓喧)
Roasted Suckling Pig

酥炸金衣鵝肝花姿丸 (乾坤如意鳳凰球)
Deep-fried Minced Cuttlefish with Foie Gras and Almond

XO 醬露筍老虎蝦球 (龍皇賀新歲)
Sautéed Prawns with Asparagus in XO Sauce

蠔皇花膠瑤柱扒雙蔬 (琉璃多寶金柱)
Braised Twin Seasonal Vegetables with Conpoy and Fish Maw in Oyster Sauce

紅燒貴州竹筍鮮蟹肉燕窩羹 (開運福袋運八寶)
Braised Bird Nest's Soup with Bamboo Piths and Crab Meat

*乾鮑汁發財玉環瑤柱甫金蠔伴翡翠 (萬事皆如意)
Braised Whole Conpoy in Turnip with Black Moss, Mushrooms, Dried Oyster and Vegetables

古法蒸海星斑 (祝君年有餘)
Steamed Spotted Garoupa with Dried Red Dates, Mushrooms,
Dried Tangerine Peels and Ginger

*炭爐香葉燒黃油雞 (鳳凰福報喜)
Roasted Chicken with Herb

瑤柱鮮蝦翠玉炒絲苗 (金光耀四方)
Fried Rice with Shrimps, Conpoy and Vegetables

甫魚雙喜龍芽炆伊府麵 (鵬程展萬里)
Braised E-Fu Noodles with Dried Sole, Mushroom and Sprouts

遠年陳皮百合紅豆沙 (點聚慶園圓)
Sweetened Red Bean Soup with Tangerine Peels and Dried Lily

桂花杞子白玉糕 黃金脆奶卷 (福到人間喜)
Chilled Osmanthus fragrans and Goji Berries Pudding
Crispy Milk Custard

合時鮮果碟 (繁花似錦年)
Fresh Fruit Platter

HK\$13,288 net

12 persons per table; inclusive of 10% service charge with free flow of soft drink,
freshly squeezed orange juice and beer throughout the meal

**Signature Dish*

Culinary Chic Menu III

*富貴琵琶豬全體 (諸事大吉鑼鼓喧)

Roasted Suckling Pig with Barbecued Sauce

*溫室南瓜口蘑鮮蟹肉焗釀蟹蓋 (黃金花好月圓)

Baked Crab Shell Stuffed with Fresh Crab Meat, Mushrooms and Pumpkin

黑松露油泡帶子老虎蝦球 (蟠龍賜萬福)

Sautéed Scallops with Prawns and Asparagus in Black Truffle Sauce

發財花菇蠔豉鮮翡翠 (五財運亨通)

Braised Dried Oyster with Mushrooms, Black Moss and Vegetables in Oyster Sauce

*雲南鹿茸菌杞子柱甫燉螺頭湯 (吉祥好運來)

Double-boiled Sea Conch Soup with Velvet Antler Mushrooms, Conpoy and Goji Berries

乾鮑汁扣八頭湯鮑伴花膠翡翠 (黃金灌萬包)

Braised Abalone and Fish Maw with Vegetables in Dried Abalone Sauce

清蒸海星斑 (福臨萬家門)

Steamed Spotted Garoupa with Spring Onion

風沙香蒜辣子黃油雞 (恭賀金鳳鳴)

Roasted Chicken with Garlic and Dried Chili

錦繡龍皇燴絲苗 (四季皆豐收)

Braised Fried Rice with Conpoy, Chicken, Seafood, Mushrooms and Vegetables

黑松露珍菌菜遠炆伊府麵 (龍鳳報平安)

Braised E-fu Noodles with Mushrooms and Vegetables in Black Truffle Sauce

琥珀桃膠杏仁露湯丸 (吉祥富貴好運旺)

Sweetened Walnut Cream with Natural Resin and Sesame Dumplings

桂花杞子白玉糕 黃金脆奶卷 (福到人間喜)

Chilled Osmanthus fragrans and Goji Berries Pudding

Crispy Milk Custard

合時鮮果碟 (繁花似錦年)

Fresh Fruit Platter

HK\$14,828 net

12 persons per table; inclusive of 10% service charge with free flow of soft drink, freshly squeezed orange juice and beer throughout the meal

**Signature Dish*

Culinary Chic Menu VI

富貴琵琶豬全體 (諸事大吉鑼鼓喧)
Roasted Suckling Pig with Barbecued Sauce

葡汁鮮雞粒螺肉口蘑焗響螺 (黃金灌萬兩)
Baked Sea Conch with Chicken and Mushroom in Portuguese Sauce

*龍袍翡翠玉帶 (年花牡丹開)
Braised Crab Roe and Crab Meat with Sautéed Scallops and Vegetables

*發財花菇蠔豉鮮翡翠 (珠圓玉潤慶團圓)
Braised Dried Oyster with Mushrooms, Black Moss and Vegetables in Oyster Sauce

*松茸花膠杞子燉螺頭湯 (春回大地繁榮昌)
Double-boiled Matsutake Mushroom Soup with Fish Maw, Sea Conch and Goji Berries

乾鮑汁扣六頭湯鮑伴鵝掌翡翠 (瑞雪兆豐年)
Braised Abalone with Goose Webs and Vegetables in Dried Abalone Sauce

古法蒸東星斑 (雙虎躍龍門)
Steamed Garoupa with Dried Red Dates, Mushrooms, Dried Tangerine Peels and Ginger

五彩珠片脆皮燒龍崗雞 (金鳳迎春節)
Roasted Chicken with Fried Shrimp Chips and Fried Kale

黑松露鮮蝦翠玉蛋白炒絲苗 (烏金白玉炒翻天)
Fried Rice with Black Truffle, Shrimps Vegetables and Egg White

韭黃菜遠上湯鮮蝦水餃 (盛福潤萬家)
Shrimp and Pork Dumplings with Seasonal Vegetables in Superior Soup

玫瑰鮮椰汁芋圓西米露 (富貴龍門白玉寶)
Chilled Coconut Cream with Taro Dumplings, Rosa and Sago

桂花杞子白玉糕 黃金煎堆 (福到人間喜)
Chilled Osmanthus fragrans and Goji Berries Pudding
Fried Sesame Ball

合時鮮果碟 (繁花似錦年)
Fresh Fruit Platter

HK\$15,828 net

12 persons per table; inclusive of 10% service charge with free flow of soft drink,
freshly squeezed orange juice and beer throughout the meal

**Signature Dish*

Culinary Chic Menu V

金鏈富貴琵琶豬全體 (諸事大吉鑼鼓喧)
Roasted Suckling Pig with Chilled Jelly Fish Barbecued Sauce

*杏片百花松葉蟹鉗 (騰龍財運黃金寶)
Deep-fried Crab Claw Stuffed Minced Shrimp and Almond Slices

*姬松茸油泡螺片老虎蝦球 (春風得意步步高)
Sautéed Sea whelk and Prawns with Asparagus and Blaze Mushrooms

發財蠔豉瑤柱甫鮮翡翠 (延年益壽全家福)
Braised Dried Oyster with Conpoy, Black Moss and Vegetables in Oyster Sauce

*羊肚菌棗皇花膠燉螺頭湯 (龍鳳呈祥喜回巢)
Double-boil Morel Mushroom Soup with Fish Maw, Sea Conch and Red Date

乾鮑汁扣四頭湯鮑伴花菇翡翠 (三陽開泰福滿盆)
Braised Abalone with Black Mushrooms and Vegetables in Dried Abalone Sauce

頭抽鳳脂蒸海東星斑 (年年有餘吉慶家)
Steamed Garoupa with Chicken Oil and Double Deluxe Soy Sauce

花旗參珠葉吊燒龍崗雞 (鳳凰舞九天)
Roasted Chicken with American ginseng Chips and Fri Kale

香蔥玉帶薑米蛋白炒絲苗 (福臨門第事事順)
Fried Rice with Scallops and Ginger, Egg White

大展鴻圖伊府麵 (鴻運滿華堂)
Braised E-fu Noodles with Crab Meat, Vegetables and Egg

冰花雪蓮子銀耳燉萬壽果 (豐收滿萬家)
Double-boiled Papaya with Honey Locust and Tremella

桂花杞子白玉糕 黃金煎堆 (福到人間喜)
Chilled Osmanthus fragrans and Goji Berries Pudding
Fried Sesame Ball

合時鮮果碟 (繁花似錦年)
Fresh Fruit Platter

HK\$17,388 net

12 persons per table; inclusive of 10% service charge with free flow of soft drink, freshly squeezed orange juice and beer throughout the meal

**Signature Dish*