

Easter Brunch

5th April, Sunday | 12:00-15:00

Cured Meats and Cheeses

Bresaola, Pastrami, Smoked Duck, Pickles
French Camembert, Aged Parmesan, Marinated Feta cheese, Crispy Baguette

Chilled Seafood (S)

Sake Abalone, Prawn Cocktail, Ponzu Yellowtail, Crab Meat in Curry Spiced Mayo,
Poached Scallop, Citrus marinated Octopus

Soup

Slow-Simmered Chicken Broth with Brunoise Root Vegetables and Pearl Barley

KIN Farms Organic Egg

Lobster Thermidor Omelet (S)(D)

Unlimited Carving

Roasted Angus Beef Sirloin

Yorkshire Pudding, Roast Confit Onion (D)
Or

Roasted Lamb Cutlets with Lemon and Garlic

Rosemary and Thyme Jus
Or

Roasted U.S. Turkey Breast

Turkey Butter (D)
Or

Fillet of Salmon 'Wellington'

Two Caviar Butter Sauce (D)(S)

Vegetables

Duck Fat Roast Potato, Truffle Mashed Potato, Glazed Carrot,
Grilled Asparagus and Broccolini

Easter Garden (D)(N)

Easter Bliss Egg

Coconut mousse, Chocolate Cremeux, Passion fruit and Hazelnut Biscuit

Mini Orange and Cinnamon Hot Cross Bun

Cinnamon and Candied Orange Brioche with Vanilla Custard

Easter Chocolate Crunch Nest

Crispy Chocolate, Rich Chocolate Cream and Easter Eggs

HK\$788

With Free Flow Of
Cocktails, Mocktails, House Red & White Wine,
Sparkling Wine & Soft Drinks

Mira Plus Members enjoy 15% discount.
Please inform your server of any allergies or dietary requirements in advance.
All prices are subject to 10% service charge.

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