ENTREMÈT

**Or Noir** $380
Rich, 64% dark and 35% white chocolate mousse on chocolate biscuit with Grand-Marnier chocolate “lava”

**Zen Garden** $380
Kyoto-style Uji matcha mousse on black sesame sponge with red bean compote, black sesame crispy & green velvet chocolate

**Jivara Delight** $360
40% milk chocolate mousse on red velvet Genoise and mixed berry compote with berry croustillant

**Mango ‘Lava’** $360
New York Cheesecake
Baked creamy cheesecake with tropical mango-passion fruit lava and cookie crust

**Feel Exotic** $360
Layers of light coconut mousse with tangy mango-lime curd, crunchy white chocolate sheet, and pandan almond sponge, coated with tinted white chocolate glaze

**Celebration Cake** $360
Fluffy chiffon sponge, light cream and seasonal berries perfect for any occasion

**Rouge & Bubbly** $360
Vanilla pastry cream on thin almond crust with mixed seasonal fruits

**Fruity Vanilla Napoleon** $360
Fleshy butter puff pastry and slick vanilla custard with seasonal berries

PETIT GATEAU

**Mango ‘Lava’**
Baked creamy cheesecake with tropical mango-passion fruit lava and cookie crust

**New York Cheesecake**
Baked creamy cheesecake with tropical mango-passion fruit lava and cookie crust

**Zen Garden**
Kyoto-style Uji matcha mousse on black sesame sponge with red bean compote, black sesame crispy & green velvet chocolate

**Or Noir**
Rich, 64% dark and 35% white chocolate mousse on chocolate biscuit with Grand-Marnier chocolate “lava”

**Yuzu Delight**
Delicate 40% milk chocolate mousse with aromatic yuzu cremeux, ginaduja crunchy and lemon sponge

**Rouge & Bubbly**
Vanilla pastry cream on thin almond crust with mixed seasonal fruits

**Banana Tart**
Decadent cremeux of blond chocolate, banana and chocolate jelly with salty caramel on chocolate crust

CHOCOLATE BONBON

**Violette Kiss** $24
Fragrant, 64% Grand Cru Manjari ganache with violet essence

**Earl Grey Tea Latte**
Fragrant earl grey tea infused in 68% dark chocolate from Bali and smooth 40% milky chocolate from Ecuador

**Matcha Yuzu**
Kyoto Uji matcha Matsu no Midori chocolate and fragrant yuzu compote

**Yuzu Delight**
Delicate 40% milk chocolate mousse with aromatic yuzu cremeux, ginaduja crunchy and lemon sponge

**Rouge & Bubbly**
Vanilla pastry cream on thin almond crust with mixed seasonal fruits

**Banana Tart**
Decadent cremeux of blond chocolate, banana and chocolate jelly with salty caramel on chocolate crust

CUPCAKES

**Ultimate Mango Velvet** $48
Red velvet cupcake with fresh mango, mango curd, silky mango cream and mango jelly cubes

**Earl Grey Choc**
Bergamot scented tea cream and chocolate overload cupcake, 70% dark chocolate from Ecuador and toasted chia seeds

**Yuzu Twist**
Vanilla-poppy seed cupcake filled with refreshing yuzu cream and freshly grated lime zest

**Deep Purple**
Sweet potato cupcake, vanilla white chocolate cream and coconut pandan jelly

**La Framboise**
Red velvet cupcake with light fruity compote, topped with pistachio cream, fresh raspberries and crunchy white chocolate

BE SOCIAL & SHARE

#ishouldcoco #themirahotel
Take a break with COCO’s 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

COCO’S SIGNATURE

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
All coffee is brewed with

ICED

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

TWG Loose Tea
Uva Highlands BOP – Ceylon Tea $65
Red Balloon – Rooibos Tea
Jasmine Queen – Green Tea
Tea Party – Black Tea
Miss Tea – Green Tea

REFRESHMENTS

Mineral Water $55
Fresh Juice $50
Sanpellegrino Fruit Beverage $45
Lemon, Grapefruit, Orange, Blood Orange
Coke / Sprite $45