ENCHANTING ELOPEMENT WITH EXQUISITE
MICHelin-RECOMMENDED CANTONESE BANQUET

Wedding Events Enquiries
at The Mira Hong Kong
dining@themirahotel.com or +852 2315 5999
WEDDING AT THE MIRA HONG KONG
CUISINE CUISINE CHINESE RESTAURANT 2019

An upscale, modern Chinese eatery offering the finest Cantonese and Chinese delicacies, with a unique contemporary twist.

Set against sleek modern interiors designed by Charles Allem, on the 3rd floor of The Mira Hong Kong, Michelin recommended Cuisine Cuisine at The Mira showcases a dining experience that’s steeped in some of the most exacting Cantonese culinary traditions, serving top quality, authentic fare crafted by Master Chef Edwin Tang, no detail is spared in setting the tone for the perfect wedding experience.

This following wedding privilege collection will be offered with a minimum of 8 tables or above for exclusive use of Cuisine Cuisine Chinese Restaurant and applied to menu at HK$14,888 or above per table of 12 persons.

Take advantage of these special privileges tailor-made for you:

A wide range of menus selection:
"THE WEDDING MENU I" HK$14,888
"THE WEDDING MENU II" HK$18,888
"THE WEDDING MENU III" HK$22,888
(All menus are serving for 12 persons per table)

Choose from a range of beverage packages per table of 12 persons
(A) Soft drinks, freshly squeezed orange juice and beer HK$1,600
(B) Soft drinks, freshly squeezed orange juice, beer, house red and white wine HK$1,900
(Package A & B are unlimited serving for 4 hours)

For minimum booking of 8 tables or more, the following privileges will be offered:

- One night accommodation with breakfast for two
- Chauffeured limousine service
- Fresh fruit cream wedding cake
- Welcome fruit punch
- A bottle of Champagne for toasting
- Free corkage for one bottle of self-brought wine or hard liquor per table
- Dummy wedding cake for photography and cake cutting ceremony
- Easel stand for wedding photo display
- Free use of audio-visual equipment
- Private room for mahjong with Chinese tea
- Parking coupons

Offers valid until December 31, 2019
The above offers cannot be exchanged for other hotel or wedding related services.
The above offers cannot be combined with other special privileges or discounts.
All prices are subject to 10% service charge.
In the event of unforeseeable market price changes and availability of any of the menu items, The Mira Hong Kong reserves the right to alter the menu items or pricing without prior notice.
CUISINE CUISINE’S FLOOR PLAN

Maximum capacity: 12 tables for 12 persons each

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<thead>
<tr>
<th>Complimentary privileges</th>
<th>Minimum 8 tables</th>
<th>Minimum 10 tables</th>
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<tbody>
<tr>
<td>One night accommodation with breakfast for two</td>
<td>●</td>
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<tr>
<td>Dummy Wedding cake</td>
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<tr>
<td>Fresh fruit cream Wedding cake</td>
<td>3 pounds</td>
<td>5 pounds</td>
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<tr>
<td>Welcome fruit punch</td>
<td>1 bowl</td>
<td>2 bowls</td>
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<tr>
<td>A bottle of Champagne for toasting</td>
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<tr>
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Roasted whole suckling pig
Pan-fried Hokkaido scallops in green pepper
Sautéed prawns and clams in spicy dried Shrimp paste
Braised seasonal vegetables with dried scallops and mushrooms
Double-boiled sliced conch and red date soup with morel mushrooms
Braised sea cucumber and black mushrooms in abalone jus
Steamed spotted garoupa
Crispy chicken with garlic
Fried rice in Fujian style
Shrimp dumplings and egg noodles served in supreme broth
Sweetened red bean cream with lotus seed and lily bulbs

HK$14,888 per table of 12 persons subject to 10% service charge

This menu is only valid for weddings held from now to December 31, 2019.
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THE WEDDING MENU I

鴻運乳豬全體  Roasted whole suckling pig
XO酸薑筍珊瑚玉帶  Sautéed clams and scallops with asparagus in XO chili sauce
花膠瑤柱鮮菌扒時蔬  Braised seasonal vegetables with fish maw, dried scallops and mushrooms
酥炸百花松葉蟹鉗  Crispy crab claw stuffed with minced shrimps
芙蓉胭脂燈燕液  Braised bird’s nest soup with crab meat and egg white
蟻皇五頭湯胞海參  Braised sea cucumber and abalone in oyster jus
清蒸東星斑  Steamed spotted garoupa
桂花一品燒鴨  Crispy chicken with osmanthus honey sauce
蟹籽蛋白龍皇絲苗  Fried rice with seafood, egg white and flying fish roe
高湯水餃  Shrimp dumplings served in supreme broth
陳皮蓮子百合紅豆沙  Sweetened red bean cream with lotus seed and lily bulbs

HK$18,888 per table of 12 persons subject to 10% service charge
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THE WEDDING MENU II

鴻運琵琶乳豬全體  Roasted whole suckling pig
XO酸薑筍珊瑚桂花蚌  Sautéed duo clams and asparagus in XO chili sauce
黑松露鍋巴香煎北海道元貝皇  Pan-fried Hokkaido scallops in black truffle
發財北菇多子瑶柱甫  Braised hairy melon stuffed with dried scallops, sea moss and black mushrooms
花膠瑤柱竹笙燈官燕  Braised bird’s nest soup with fish maw, dried scallops and bamboo piths
蟻皇扣四頭南非鮮鮑伴鵝掌  Braised whole abalone with goose web in oyster jus
清蒸海東星斑  Steamed spotted garoupa
南乳吊燒鴨  Crispy chicken with fermented bean curd sauce
牛油果香檸汁海皇焗絲苗  Baked rice with seafood and avocado in Champagne sauce
高湯煎粉果  Pan-fried dumplings in superior soup
雲蓮子棗皇燉桃膠  Double-boiled peach gum with red dates and snow lotus seeds

HK$22,888 per table of 12 persons subject to 10% service charge
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