



ENCHANTING ELOPEMENT WITH EXQUISITE MICHELIN-RECOMMENDED CANTONESE BANQUET



the mira

HONG KONG



Wedding Events Enquiries
at The Mira Hong Kong
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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

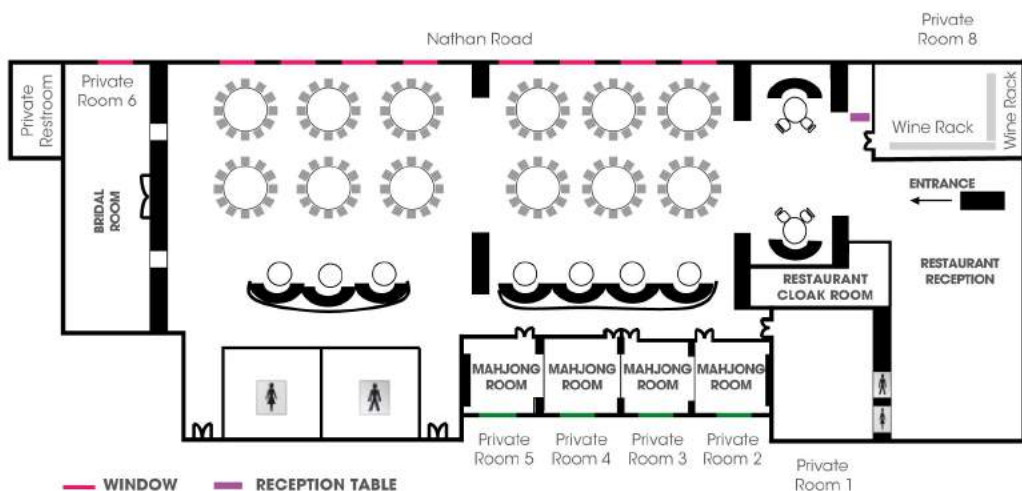
The above offers cannot be combined with other special privileges or discounts

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



| Complimentary privileges | Minimum 8 tables | Minimum 10 tables |
|--|------------------|-------------------|
| One night accommodation with breakfast for two | ● | ● |
| Dummy Wedding cake | ● | ● |
| Fresh fruit cream Wedding cake | 3 pounds | 5 pounds |
| Welcome fruit punch | 1 bowl | 2 bowls |
| A bottle of Champagne for toasting | ● | ● |
| Free corkage for one bottle of per table | ● | ● |
| Private room for mahjong with Chinese tea | ● | ● |
| Free use of audio-visual equipment | ● | ● |
| Easel stand for wedding photo display | ● | ● |
| Chauffeured limousine service | ● | ● |
| Parking coupons | ● | ● |

THE WEDDING MENU I (A)

| | |
|---------------|---|
| 鴻運乳豬全體 | Roasted whole suckling pig |
| 綠胡椒鍋巴香煎北海道元貝皇 | Pan-fried Hokkaido scallops in green pepper |
| 怡香醬珊瑚蝦球 | Sautéed prawns and clams in spicy dried Shrimp paste |
| 瑤柱鮮菌扒時蔬 | Braised seasonal vegetables with dried scallops and mushrooms |
| 摩利菌秦皇嫩螺頭 | Double-boiled sliced conch and red date soup with morel mushrooms |
| 鮑汁扣海參伴北菇 | Braised sea cucumber and black mushrooms in abalone jus |
| 清蒸東星斑 | Steamed spotted garoupa |
| 蒜香一品燒雞 | Crispy chicken with garlic |
| 福建絲苗 | Fried rice in Fujian style |
| 高湯水餃生麵 | Shrimp dumplings and egg noodles served in supreme broth |
| 陳皮蓮子百合紅豆沙 | Sweetened red bean cream with lotus seed and lily bulbs |

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

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THE WEDDING MENU I (B)

| | |
|---------------|---|
| 鴻運乳豬全體 | Roasted whole suckling pig |
| 綠胡椒鍋巴香煎北海道元貝皇 | Pan-fried Hokkaido scallops in green pepper |
| 怡香醬珊瑚蝦球 | Sautéed prawns and clams in spicy dried Shrimp paste |
| 瑤柱鮮菌扒時蔬 | Braised seasonal vegetables with dried scallops and mushrooms |
| 摩利菌秦皇嫩螺頭 | Double-boiled sliced conch and red date soup with morel mushrooms |
| 鮑汁扣五頭湯鮑伴海參 | Braised sea cucumber and abalone in abalone jus |
| 清蒸海老虎斑 | Steamed tiger garoupa |
| 蒜香一品燒雞 | Crispy chicken with garlic |
| 福建絲苗 | Fried rice in Fujian style |
| 高湯水餃生麵 | Shrimp dumplings and egg noodles served in supreme broth |
| 陳皮蓮子百合紅豆沙 | Sweetened red bean cream with lotus seed and lily bulbs |

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

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THE WEDDING MENU II

| | |
|-----------|---|
| 鴻運乳豬全體 | Roasted whole suckling pig |
| XO醬蘆筍珊瑚玉帶 | 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 |
| 芙蓉胭脂燴燕液 | Braised bird's nest soup with crab meat and egg white |
| 蠔皇五頭湯鮑海參 | Braised sea cucumber and abalone in oyster jus |
| 清蒸東星斑 | Steamed spotted garoupa |
| 桂花一品燒雞 | 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 III

| | |
|---------------|---|
| 鴻運琵琶乳豬全體 | Roasted whole suckling pig |
| XO醬蘆筍珊瑚桂花蚌 | 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 |
| 發財北菇多子瑤柱甫 | Braised hairy melon stuffed with dried scallops, sea moss and black mushrooms |
| 花膠瑤柱竹笙燴官燕 | Braised bird's nest soup with fish maw, dried scallops and bamboo piths |
| 蠔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 |
| 南乳吊燒雞 | Crispy chicken with fermented bean curd sauce |
| 牛油果香檳汁海皇焗絲苗 | Baked rice with seafood and avocado in Champagne sauce |
| 高湯煎粉果 | Pan-fried dumplings in superior soup |
| 雪蓮子棗皇燴桃膠 | 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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