

the mira

HONG KONG

Annual · Spring Dinner
Culinary Chic Menu I

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鴻運常當頭 鴻運脆金乳豬全體

Barbecued Whole Suckling Pig with Home-made Sauce

吉慶滿堂紅 碧綠蝦仁珊瑚蚌

Sautéed Shrimp and Clam Slices with Seasonal Greens

黃金遍滿地 荔茸炸釀鳳尾蝦

Golden Deep Fried Prawn Stuffed in Taro Puree

好市添金錢 生財發菜元蹄

Braised Pork Knuckle with Black Moss and Chinese Lettuces

鴻圖展大志 金湯海皇羹

Braised Pumpkin Soup with Assorted Seafood

包羅盡萬有 碧綠北菇鮑甫

Braised Abalone Slices with Chinese Mushrooms in Oyster Sauce

魚躍度龍門 薑蔥頭抽蒸沙巴躉

Steamed Fresh Sabah Giant Garoupa in Premium Soy Sauce

彩鵲報佳音 蒜香吊燒雞

Roasted Crispy Chicken in Garlic Favor

家肥倍屋潤 芙蓉海皇炒飯

Fried Rice with Assorted Seafood and Egg White

豐衣常足食 菜遠鮮蝦雲吞

Fresh Shrimps Wonton Soup with Seasonal Greens

萬家慶團圓 珍珠南瓜露

Sweetened Pumpkin Cream with Sago

甜蜜雙輝映 合桃酥 拼 棗皇糕

Baked Walnut Pastry and Steamed Red Date Pudding

滿園添喜慶 鮮果圃

Fresh Fruit Platter

**HK\$11,888 net**

12 persons per table

inclusive of 10% service charge

With free flow of soft drinks, freshly squeezed orange juice  
and beer throughout the meal

Valid until 31 December, 2019

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HONG KONG

Annual · Spring Dinner  
Culinary Chic Menu II

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四海賀昇平 鴻運脆金乳豬全體
Barbecued Whole Suckling Pig with Home-made Sauce

龍皇披彩衣 金瑤醬碧綠雙蚌仁
Sautéed Twin Clams with Seasonal Greens in XO Sauce

黃金溢滿屋 香脆花枝鳳尾蝦 伴 千島汁
Golden Crispy Prawn and Cuttlefish with Thousand Island Dressing

瑞氣添呈祥 發財好市 伴 綠翡翠
Braised Dried Oyster and Black Moss with Seasonal Greens

包羅盡萬有 金瑤花膠燉響螺
Double-boiled Fish Maw with Conch and Japanese Conpoy

家肥倍屋潤 鮮鮑甫 伴 生財金錢
Braised Sliced Abalone and Japanese Dried Mushrooms with Lettuce

年年慶有餘 香蔥油蒸大海斑
Steamed Sea Garoupa with Home-made Soy Sauce

喜鵲迎新歲 桂花一品燒雞
Crispy Roasted Chicken with Osmanthus Sauce

珍珠溢滿屋 金沙海皇炒銀苗
Fried Rice with Assorted Seafood and Crab Roe

豐衣常足食 國金海蝦水餃皇
Pork and Prawn Dumpling in Supreme Soup

溫馨甜蜜蜜 珍珠陳皮紅豆沙
Sweetened Red Bean Cream with Dried Mandarin Peel and Sago

新春雙輝映 杞子桂花糕 伴 腰果酥
Wolfberry and Osmanthus Pudding and Baked Cashew Nut Pastry

滿園添喜慶 鮮果圃
Seasonal Fresh Fruit Platter

HK\$12,988 net

per table of 12 persons

Inclusive of 10% service charge

To include free flowing of soft drinks, freshly squeezed orange juice
and beer during dinner period

Valid until 31 December, 2019

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HONG KONG

Annual · Spring Dinner
Culinary Chic Menu III

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鴻運常當頭 鴻運乳豬全體 伴 脆海蜆頭  
Barbecued Whole Suckling Pig and Marinated Jelly Fish

哈哈喜洋洋 翡翠珊瑚炒蝦球  
Sautéed Prawn and Coral Clam with Seasonal Greens

遍地滿黃金 黑松露羊肚菌蒸大元貝  
Steamed Fresh Scallop on Shell with Morel and Black Truffle Paste

好市齊發財 碧綠發財金蠔 伴 花菇  
Braised Dried Oyster and Black Moss with Japanese Dried Mushrooms

鴻圖展大志 金瑤雞茸燴燕液  
Braised Bird's Nest with Conpoy and Minced Chicken

心想包事成 翡翠蠔皇原隻湯鮑  
Braised Whole Abalone with Seasonal Greens in Oyster Sauce

富貴慶有餘 古法蒸深海老虎斑  
Steamed Tiger Garoupa cooked in "Traditional Style"

金鳳喜迎春 千里香南乳爐燒雞  
Roasted Crispy Chicken served with Home-made Fermented Beancurd and Herbs

家肥倍屋潤 鮮蝦燒鴨飄香荷葉飯  
Steamed Rice with Shrimp and Roasted Duck in Lotus Leaf

珍珠溢滿屋 國金高湯小籠飽  
Steamed Minced Pork Dumplings in Supreme Soup

溫馨甜蜜蜜 香滑生磨堅果合桃露  
Sweetened Walnut Cream with Pecan Nut

新春雙輝映 紅豆椰汁糕 拼 蓮蓉酥  
Chilled Red Bean and Coconut Pudding and Baked Lotus Seed Puree Puff Pastry

滿園添喜慶 鮮果圃  
Seasonal Fresh Fruit Platter

**HK\$14,188 net**

per table of 12 persons

Inclusive of 10% service charge

To include free flowing of soft drinks, freshly squeezed orange juice  
and beer during dinner period

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鴻運常當頭 鴻運乳豬全體 伴 蜜餞金腿蜜瓜

Barbecued Whole Suckling Pig with Yunnan Ham and Honeydew Melon

哈哈喜洋洋 羊肚菌露筍炒蝦球

Wok Fried Sea Prawn with Asparagus and Morel Mushrooms

遍地滿黃金 法國鵝肝蟹肉雞粒焗響螺

Baked French Foie Gras, Diced Sea Conch, Crab Meat and Diced Chicken in Sea Whelk

好市齊發財 翡翠金錢大利 伴 金蠔

Braised Dried Oysters and Pork Tongue with Japanese Dried Mushrooms

鴻圖展大志 濃雞湯金瑤愉耳燴燕窩

Braised Bird's Nest Soup with Conpoy and Yu Fungus in Supreme Chicken Broth

心想包事成 蠔皇原隻湯鮑 伴 元蹄

Braised Whole Abalone with Pork Knuckle in Oyster Sauce

富貴慶有餘 陳皮蒸深海大東星斑

Steamed Spotted Garoupa with Aged Citrus Peels

金鳳喜迎春 一品符籬集燒雞

Roasted Crispy Chicken served with Chestnut and Crispy Beancurd Sheet

家肥倍屋潤 金鉤臘味糯米飯

Fried Glutinous Rice with Assorted Preserved Meat and Dried Shrimps

珍珠溢滿屋 國金金銀鮮蝦粉果

Deep-fried Shrimp Dumpling and Steamed Shrimp Dumpling

溫馨甜蜜蜜 生磨蛋白杏仁茶 伴 芝麻湯丸

Sweetened Almond Cream with Egg White and Sesame Dumplings

新春雙輝映 北海道牛乳奶皇香芒果卷 拼 紅棗糕

Chilled Mango Roll with Custard and Steamed Red Date Pudding

滿園添喜慶 鮮果圃

Seasonal Fresh Fruit Platter

HK\$14,888 net

per table of 12 persons

Inclusive of 10% service charge

To include free flowing of soft drinks, freshly squeezed orange juice
and beer during dinner period

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