

the mira

HONG KONG

## Birthday Dinner Package 2019

### Menu (I)

叠喜乳猪四式拼盘

(脆皮乳猪、蜜汁叉烧、烧汁牛柳粒及陈醋云耳)

Chinese Barbecued Platter

(Roasted Suckling Pig, Honey-glazed Barbecued Pork,  
Beef Tenderloin in Gravy Sauce and Black Fungus)

茜芹百合炒带子夏威夷果仁

Sautéed Scallops with Celery, Lily bulb and Macadamia Nut

瑶柱螺头焗竹丝鸡

Double-Boiled Conpoy and Sea Whelk Soup with Black Chicken

日本花菇扣鲍甫

Braised Abalone Slice and Dried Mushrooms in Oyster Sauce

头抽蒸原条沙巴龙躉

Steamed Giant Garoupa with Ginger, Spring Onion and Home-made Soy Sauce

炉烧金蒜脆皮鸡

Oven Roasted Crispy Chicken with Golden Garlic

蟹子芙蓉海鲜炒饭

Seafood Fried Rice with Egg White and Crab Roe

高汤海虾炆伊麵

Braised E-fu Noodles with Sea Prawns in Supreme Soup

清润雪耳焗万寿果

Double-boiled Papaya and Snow Fungus in Crystal Syrup

陈皮红豆糕伴紫薯煎堆仔

Chilled Red Bean Pudding and Deep-fried Purple Sweet Potato Dumpling

鲜果围

Fresh Fruit Platter

**HK\$10,588 net**

**12 persons per table**

**Inclusive of 10% service charge**

Free flowing soft drinks, freshly squeezed orange juice and beer  
throughout the meal period

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## Birthday Dinner Package 2019

### Menu (II)

琵琶脆皮乳豬

Barbecued Suckling Pig with Home-made Sauce

XO醬碧綠露筍炒帶子

Sautéed Sea Prawns and Green Asparagus in X.O. sauce

金湯蟹肉燴燕窩

Braised Bird's Nest with Crab Meat and Pumpkin in Supreme Broth

蠔皇鮑甫扣鵝掌

Braised Abalone Slice and Goose Web in Premium Oyster Sauce

古法蒸深海大老虎斑

Steamed Tiger Garoupa in Traditional Style with Home-made Soy Sauce

當紅炸子雞

Deep-fried Crispy Chicken

金瑤海鮮炒飯

Seafood Fried Rice with Seafood and Shredded Conpoy

生拆蟹肉燴杜庭麵

Braised Noodles with Fresh Crab Meat in Supreme Soup

荔枝雙皮奶

Double-boiled Milk Custard with lychee

椰汁紅棗糕 拼 燕窩蛋撻仔

Steamed Red Date Pudding and Mini Egg Tart with Bird's Nest

鮮果圃

Fresh Fruit Platter

**HK\$11,588 net**

**12 persons per table**

**Inclusive of 10% service charge**

Free flowing soft drinks, freshly squeezed orange juice and beer throughout the meal period