

Birthday Dinner Package 2021

Special Treats:

- LED Neon Sign with “Happy Birthday” to light up your party
- Giant peach shaped Chinese longevity bun filled with small soft steamed buns
- Choice of Welcome Drink:
Fruit Punch or Hot Ginger Tea
- A bottle of champagne for toasting
- Karaoke entertainment
(on first come-first served basic)
- Car parking coupons
- Free flow of house red & white wine during dinner period



Choose from a range of Chinese Dinner Menus :

Birthday Dinner Menu (I) price at **HK\$10,588 net**

Birthday Dinner Menu (II) price at **HK\$11,588 net**

Remarks:

- A minimum of 2 tables is required
- All the above package prices are of 12 persons per table & inclusive of 10% service charge
- The above offers cannot be exchanged with other hotel services
- The Mira Hong Kong reserves the right to alter the above offers and items

For reservations and further details, please contact our Events, Conferences & Special Projects Team at tel: 852 2315 5688, fax: 852 2366 3384 or email: catering.event@themirahotel.com

Birthday Dinner Package

Menu (I)

疊喜乳豬四式拼盤
(脆皮乳豬、蜜汁叉燒、蒜片黑椒牛柳粒及涼伴青瓜海蜇)
Chinese Barbecued Platter
(Roasted Suckling Pig, Honey-glazed Barbecued Pork,
Beef Tenderloin in Black Pepper Sauce and Cool Jelly Fish Cucumber)

蜜豆炒帶子琥珀合桃
Sautéed Scallop with Honey Bean and Sweet Walnut

瑤柱螺頭燉竹絲雞
Double-boiled Conpoy and Sea Whelk Soup with Black Chicken

日本花菇扣原隻鮑魚
Braised Whole Abalone and Dried Mushrooms in Oyster Sauce

頭抽蒸原條沙巴龍躉
Steamed Giant Garoupa with Ginger, Spring Onion and Soy Sauce

當紅炸子雞
Deep-fried Crispy Chicken with Five Spices Salt

金瑤海鮮炒飯
Seafood Fried Rice with Conpoy and Spring Onion

高湯海蝦燴伊麵
Braised E-fu Noodles with Prawns in Supreme Soup

清潤雪耳燉萬壽果
Double-boiled Papaya and Snow Fungus with Rock Sugar

陳皮紅豆糕伴紫薯煎堆仔
Chilled Red Bean Pudding,
Deep-fried Purple Sweet Potato Dumpling

鮮果圃
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

Birthday Dinner Package

Menu (II)

琵琶脆皮乳豬

Barbecued Suckling Pig

XO醬碧綠露筍炒帶子

Sautéed Prawn and Green Asparagus with X.O. Sauce

紅燒蟹肉燴燕窩

Braised Bird's Nest Soup with Crab Meat in Supreme Broth

翡翠原隻鮑魚 伴 鵝掌

Braised Whole Abalone and Goose Web with Seasonal Greens

古法蒸深海大老虎斑

Steamed Tiger Garoupa in Traditional Style with Soy Sauce

爐燒金蒜脆皮雞

Oven Roasted Crispy Chicken with Golden Garlic

蟹子芙蓉海鮮炒飯

Seafood Fried Rice with Egg White and Crab Roe

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 Bird's Nest Egg Tart

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