



## The Mira Hong Kong Graduation Dinner Package 2020

To show your sincere appreciation and gratitude to the teachers and having the intimates to share the happiness among the schoolmates before starting another new chapter, The Mira Hong Kong presents you an exclusive graduation dinner package, which ensures you a truly memorable experience.

Not only an exclusive private function room, you are entitled to enjoy the following exclusive benefits:

- Complimentary afternoon tea voucher for two as raffle price
- Touch screen computerized karaoke system #
- Backdrop wordings with your school's name
- Pre-dinner snacks for organizing committee (a maximum of 10 persons)
- Complimentary use of the state-of-art audio visual equipment
- Special welcome mocktails for each guest
- Beverage service upgrade with free flow soft drinks, freshly squeezed orange juice throughout the meal period
- 5-hour car parking coupon

Graduation Dinner Package 2020	Menu A	Menu B
<b>Sunday – Thursday</b>		
<i>Ballroom</i>	HK\$540.00	HK\$600.00
<i>Function Room</i>	HK\$500.00	HK\$570.00
<b>Friday &amp; Saturday</b>		
<i>Ballroom</i>	HK\$590.00	HK\$640.00
<i>Function Room</i>	HK\$540.00	HK\$600.00

Terms & Conditions:

- *Valid from 1 May to 31 August, 2020*
- *All prices are subject to 10% service charge*
- *A minimum of 50 persons is required*
- *This package cannot be used in conjunction with other promotional offers*
- *# Items are subject to hotel's availability, and to be arranged on a first-come first-served basis*

**Contact Events, Conferences & Special Projects team now  
for booking enquiries at 2315 5688  
or email: [catering.event@themirahotel.com](mailto:catering.event@themirahotel.com)**

## Graduation Dinner Package 2020

### Buffet Menu A

#### SOUP

Coconut and Sweet Corn Cream Soup with Chicken  
(Served with Bread Rolls and Butter)

#### APPETIZERS

Poached Shrimps, Fresh Clams and Black Mussels on Ice  
Smoked Salmon Platter

#### **Cold Cuts and Cheese on Wooden with Condiments**

Spanish Chorizo, Pork Mortadella, Italian Salami  
Swiss Gruyere Cheese, Green and Black Olives, Pickled Cucumber

#### **Fresh Carving Sashimi:**

Scottish Salmon, Tuna, Octopus, Snapper, Ebi Shrimp

#### **Selection of Sushi:**

Salmon, Hokkigai, Squid, Tuna, Vannamei, Mategai,  
Yellow Herring Fish Roe, Tamagoyaki, Ajitsuke Inari, Maki Roll  
(Served with Wasabi, Soy Sauce, Pickle Ginger)

#### SALADS

#### **Kiddy's Green Wonderland Corner:**

Grilled Pineapple, Poached Potato, Pomelo, Roasted Pumpkin,  
Red Cabbage, Roasted Bell Pepper, Carrot, Sliced Cucumber,  
Marinated Artichoke, Beetroot, Cherry Tomato, Radish, Romaine Lettuce,  
Red Chicory, Green Bean Sprouts, Frisee, Lollo Rosso, Rocket Lettuce

#### **Selection of Condiments and Dressing:**

Garlic Crouton, Crispy Pancetta, Orange Dressing, Caesar Dressing,  
Thai Chili Dressing, Thousand Island, Olive Oil, Balsamic Vinegar  
Japanese Crab and Potato Salad with Wasabi Mayo  
Chicken Oil Noodle Salad with Carrot, Red Cabbage and Spring Onion Julienne  
Thai Style Seared Shrimp and Pineapple Salad

## MENU A – cont'd

### CARVING

Roasted Cheese and Beef Meat Loaf with Garlic Herbs Gravy

### HOT DISHES

Baked Sole Fish Roulade with Yuzu Butter Sauce  
Bake Cheesy Beef Meatball  
Thai Style Red Curry Pork Cheek with Eggplant, Pineapple and Lychee  
Butter Rice with Garlic and Herbs  
Selection of Barbequed Platter (Chinese Style)  
Wok-fry Seasonal Vegetables with Garlic (Chinese Style)  
Stir-fry Cuttlefish with Mixed Bell Pepper in Black Bean Sauce (Chinese Style)  
Fried Udon Noodle with Chicken and Seasonal Vegetable (Chinese Style)

### DESSERT

Uji Matcha Cupcake  
White Peach Mango Breton Tart  
Pistachio White Chocolate Tart  
American Cheese Cake  
Vegetarian Grass Jelly & Watermelon  
Pandan Madeleine  
Pear Almond Tart

## Graduation Dinner Package 2020

### Buffet Menu B

#### SOUP

Brid's Nest and Pumpkin Veloute  
(Served with Bread Rolls and Butter)

#### APPETIZERS

Fresh Oysters, Poached Shrimps and Black Mussels on Ice  
Smoked Salmon Platter

#### **Cold Cuts and Cheese on Wooden with Condiments**

Italian Salami, Spanish Chorizo, Pepper Sausages  
Swiss Gruyere Cheese, Green and Black Olives, Pickled Cucumber

#### **Fresh Carving Sashimi:**

Scottish Salmon, Tuna, Octopus, Snapper, Ebi Shrimp

#### **Selection of Sushi:**

Salmon, Hokkigai, Squid, Tuna, Vannamei, Mategai,  
Yellow Herring Fish Roe, Tamagoyaki, Ajitsuke Inari, Maki Roll  
(Served with Wasabi, Soy Sauce, Pickle Ginger)

#### SALADS

#### **Kiddy's Green Wonderland Corner:**

Grilled Pineapple, Poached Potato, Pomelo, Roasted Pumpkin,  
Red Cabbage, Roasted Bell Pepper, Carrot, Sliced Cucumber,  
Marinated Artichoke, Beetroot, Cherry Tomato, Radish, Romaine Lettuce,  
Red Chicory, Green Bean Sprouts, Frisee, Lollo Rosso

#### **Selection of Condiments and Dressing:**

Garlic Crouton, Crispy Pancetta, Orange Dressing, Caesar Dressing,  
Thai Chili Dressing, Thousand Island, Olive Oil, Balsamic Vinegar

Foie Gras Mousse with Orange Zests

Yum Tofu-Deep-fried Tofu with Peanut Salad

Thai Beef and Tomato Salad with Thai Chili

Grilled Eggplant with Ripe Tomato Salsa in Sherry Vinaigrette

Seafood Salad with Fresh Fruits and Crab Roe Mayonnaise

Barbecued Smoked Duck Salad with Roasted Corn and Green Beans

## MENU B – cont'd

### CARVING

Slow-roasted Beef Bavette with Garlic and Herbs  
Served with Black Peppercorn Sauce and Dijon Mustard

### HOT DISHES

Baked Whole Sea Bass with Roasted Garlic and Sea Salt  
Orzo Seafood Paella  
Tandoori Chicken Tikka with Coriander Mint Yogurt  
Japanese Beef Curry with Steamed Rice  
Wok-fry Seasonal Vegetables with Garlic (Chinese Style)  
Stir-fry Slice Cuttlefish and Chicken with Seasonal Greens in XO Sauce (Chinese Style)  
Fried Rice with Shrimp and Barbecued Pork (Chinese Style)  
Fried Egg Noodle with Chives, Sesame Seed and Soy Sauce (Chinese Style)

### DESSERTS

French Lemon Tart  
Graduated Choux Cream  
Black Sesame Cupcake  
Baily Cheese Cake  
Serradura (Macau Cookie Pudding)  
Green Tea White Chocolate Kit-Kat Tart  
White Peach Mango Breton Tart  
Seasonal Fresh Fruit Dice