

Miraculous Wedding Lunch

鸞鳳和鳴脆金豬

Barbecued Whole Suckling Pig

富貴鵝肝百花球

Deep-fried Shrimp Mousse with Foie Gras

金湯海皇燴燕液

Braised Bird's Nest with Seafood in Pumpkin Soup

福綠金錢鮮鮑片

Braised Sliced Abalone with Chinese Mushroom and Seasonal Greens

清蒸薑蔥大海斑

Steamed Fresh Garoupa with Ginger and Spring Onion

脆皮醬燒龍崗雞

Roasted Crispy Chicken with Homemade Sauce

金瑤櫻花蝦海鮮炒飯

Fried Rice with Seafood, Conpoy and Sakura Shrimp

菜遠上湯水餃

Pork and Shrimp Dumplings with Seasonal Greens in Superior Soup

椰果紅豆露

Sweetened Red Bean Cream with Nata De Coco

玫瑰桂花糕 拼 紫薯煎堆仔

Chilled Osmanthus Pudding with Edible Rose
and Deep-fried Dumplings with Purple Sweet Potato

HK\$9,200

12 persons per table

10% service charges applies

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

The above menu prices are valid for wedding reception to be held during 1 January 2020 to 31 December 2020.
The Mira Hong Kong reserves the right to alter the above menu prices and items, due to unforeseeable market price fluctuations and availability.
If you have food allergies or dietary requirements, please ask our Catering & Events specialists for assistance.

Menu Choices

鸞鳳和鳴脆金豬

Barbecued Whole Suckling Pig

Enhancements

脆皮琵琶乳豬全體 伴 層餅

Barbecued Whole Suckling Pig with Layer Cake

Supplement charge

HK\$100 per table

甜蜜脆皮金豬全體

Barbecued Whole Suckling Pig with Cantaloupe Melon

HK\$150 per table

金鏈鴻運乳豬全體

Barbecued Whole Suckling Pig with Marinated Jelly Fish

HK\$180 per table

富貴鵝肝百花球

Deep-fried Shrimp Mousse with Foie Gras

Alternative Selections

百花炸蟹鉗

Deep-fried Crab Claw stuffed with Minced Shrimp

荔茸炸釀鳳尾蝦

Deep-fried Shrimp coated with Mashed Taro

碧綠龍鳳舞花姿

Sautéed Shrimp, Squid and Chicken Fillet with Seasonal Greens

松茸菌焦糖核桃碧綠蝦球

Sautéed Prawn with Matsutake Mushroom, Caramelized Walnut and Seasonal Greens

法式焗釀響螺

Baked Sea Whelk in Shell stuffed with Minced Chicken, Onion and Mushroom

黃金芝士焗蟹蓋

Baked Crab Shell stuffed with Crabmeat and Mushroom in Cheese Sauce

竹筍雲腿津菜膽

Braised Chinese Cabbage with Bamboo Pith and Yunnan Ham

瑤柱花膠扒有機時蔬

Braised Fish Maw with Conpoy and Organic Seasonal Greens

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Enhancements

	Supplement charge
葡汁芝士焗原隻元貝 Baked Scallop in Shell with Cheese, Onion and Mushroom in Portuguese Sauce	HK\$200 per table
原個日本南瓜焗葡汁野菌雞粒 Baked Mini Japanese Pumpkin stuffed with Mushroom, Diced Chicken and Onion in Portuguese Sauce	HK\$200 per table
蟹皇扒鮮蘆筍 Braised Asparagus with Crab Roe	HK\$200 per table
碧綠珊瑚蚌蝦仁 Sautéed Shrimp and Coral Mussel with Seasonal Greens	HK\$200 per table
金沙鳳尾蝦 伴 西蘭花帶子 Deep-fried Shrimp in Salty Egg Yolk and Sautéed Scallop with Broccoli	HK\$200 per table
X.O.醬蘆筍帶子螺片 Sautéed Asparagus with Scallop and Sliced Conch in X.O. Sauce	HK\$300 per table
金甲蝦丸 伴 X.O.醬碧綠響螺片 Deep-fried Minced Shrimp Balls coated with Almond Crisp Sautéed Sliced Sea Whelk with Seasonal Greens in X.O. Sauce	HK\$380 per table
百花玉帶 拼 碧綠龍蝦球 Deep-fried Scallop stuffed with Shrimp Paste and Sautéed Lobster with Seasonal Greens	HK\$1,900 per table
魚籽龍蝦球蒸蛋白 Steamed Egg White with Lobster topped with Black Caviar	HK\$2,300 per table

金湯海皇燴燕液
Braised Bird's Nest with Seafood in Pumpkin Soup

Alternative Selections

海味瑤柱花膠羹 Braised Fish Maw Broth with Dried Seafood and Conpoy
姬松茸竹筍燉螺頭 Double-boiled Conch Soup with Blaze Mushroom and Bamboo Pith
淮杞花膠燉鮮雞 Double-boiled Fish Maw and Chicken Soup with Wolfberry and Chinese Yam

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Enhancements

	Supplement charge
雞茸燴燕窩 Braised Bird's Nest Soup with Chicken Purée	HK\$380 per table
野生黃耳雞茸燕窩 Braised Bird's Nest Soup with Chicken Purée and Yellow Fungus	HK\$380 per table
紅燒雲腿菜膽燕窩 Braised Bird's Nest Soup with Yunnan Ham and Brassica	HK\$380 per table
紅燒蟹肉燕窩 Braised Bird's Nest Soup with Crabmeat	HK\$800 per table
極品松茸鮑魚燉花膠湯 Double-boiled Fish Maw Soup with Matsutake Mushroom and Abalone	HK\$900 per table

福綠金錢鮮鮑片

Braised Sliced Abalone with Chinese Mushroom and Seasonal Greens

Enhancements

	Supplement charge
碧綠蠔皇原隻湯鮑扣花菇 Braised Whole Abalone and Dried Mushroom with Seasonal Greens in Oyster Sauce	HK\$800 per table
蠔皇遼參鵝掌 伴 菜膽 Braised Sea Cucumber, Goose Web and Brassica in Oyster Sauce	HK\$2,900 per table
六頭湯鮑刺參 伴 菜膽 Braised 6-head Whole Abalone with Sea Cucumber and Brassica	HK\$3,300 per table

清蒸薑蔥大海斑

Steamed Fresh Garoupa with Ginger and Spring Onion

Enhancements

	Supplement charge
清蒸老虎斑 Steamed Fresh Tiger Garoupa	HK\$780 per table
清蒸大東星斑 Steamed Fresh Spotted Garoupa	HK\$2,200 per table

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脆皮醬燒龍崗雞
Roasted Crispy Chicken with Homemade Sauce

Alternative Selections

富貴一品脆燒龍崗雞
Roasted Crispy Chicken

金沙脆皮蒜香燒龍崗雞
Roasted Crispy Chicken with Golden Garlic Flake

金枝玉葉燒龍崗雞
Roasted Crispy Chicken with Deep-fried Enoki Mushroom and Loosestrife

金瑤櫻花蝦海鮮炒飯
Fried Rice with Seafood, Conpoy and Sakura Shrimp

Alternative Selections

燒汁野菌龍皇燴銀苗
Braised Rice with Shrimp and Assorted Mushrooms in Teppanyaki Sauce

富貴蛋白炒飯
Fried Rice with Crispy Pork Belly, Preserved Vegetables and Egg White

芙蓉蟹籽海皇飯
Fried Rice with Seafood, Crab Roe and Egg White

Enhancements

櫻花蝦法國鵝肝炒飯
Fried Rice with Foie Gras and Sakura Shrimp

Supplement charge

HK\$180 per table

金沙蓬萊米
Steamed Taiwanese Rice with Diced Pork in Lotus Leaf

HK\$200 per table

黃金鱈魚炒飯
Fried Rice with Cod Fish and Egg

HK\$200 per table

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菜遠上湯水餃

Pork and Shrimp Dumplings with Seasonal Greens in Superior Soup

Alternative Selections

蝦籽野菌炆伊麵

Braised E-fu Noodles with Assorted Mushrooms topped with Shrimp Roe

櫻花蝦豚肉宮廷麵

Braised Noodles with Pork and Sakura Shrimp

高湯鮮蝦雲吞

Shrimp and Pork Dumplings in Supreme Broth

Enhancements

高湯粉粿

Deep-fried Pork and Shrimp Dumplings served with Supreme Soup

Supplement charge

HK\$150 per table

高湯小籠包

Steamed Minced Pork Dumplings in Superior Broth

HK\$150 per table

椰果紅豆露

Sweetened Red Bean Cream with Nata De Coco

Alternative Selections

黑糖圓肉紫米露

Sweetened Purple Glutinous Rice Cream with Longan and Brown Sugar

冰花蘆薈燉雪耳

Double-boiled Aloe Vera and Snow Fungus with Rock Sugar Syrup

紅蓮雪耳桂圓燉百合

Double-boiled Red Date, Lotus Seed, Snow Fungus, Longan and Lily Bulb

Enhancements

椰果紅豆露湯丸

Sweetened Red Bean Cream with Glutinous Rice Dumplings and Nata De Coco

Supplement charge

HK\$150 per table

四寶甜湯丸

Sweetened Soup with Glutinous Rice Dumplings, Red Date, Lotus Seed, Lily Bulb and Longan

HK\$150 per table

珍珠楊枝甘露

Chilled Sago Cream with Mango and Pomelo

HK\$180 per table

酒香栗茸焗布丁

Baked Custard Pudding with Chestnut Mousse and Cointreau

HK\$230 per table

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玫瑰桂花糕 拼 紫薯煎堆仔
Chilled Osmanthus Pudding with Edible Rose
Deep-fried Dumplings with Purple Sweet Potato

Alternative Selections

椰汁紅豆糕 拼 腰果酥
Chilled Red Bean Pudding with Coconut Milk
Baked Cashew Nut Pastry

香芋奶皇千層糕 拼 合桃酥
Steamed Thousand-Layer Cakes with Custard and Mashed Taro
Baked Walnut Pastry

棗皇糕 拼 蓮蓉酥
Steamed Red Date Pudding
Baked Lotus Seed Puree Puff Pastry

Enhancements

腰果酥 拼 法式忌廉杏仁餅
Baked Cashew Nut Pastry and "From Paris"
(Iconic French Almond Cookies filled with Assorted Flavor of Light Cream)

Supplement charge
HK\$100 per table

蓮蓉芝麻酥 拼 熱情果杏仁白朱古力
Baked Sesame Pastry with Lotus Seed Paste and "Passion"
(Passion Fruits Mousse on Almond Tart and 40% White Chocolate)

HK\$100 per table

奶皇煎堆仔 拼 意大利芝士餅
Deep-fried Custard Dumpling and "Tiramisu"
(Mascarpone Cream with Lady Fingers Sponge and Shot of Espresso)

HK\$100 per table

香芋奶皇千層糕 拼 伯爵朱古力凍餅
Steamed Thousand-Layer Cakes with Custard and Mashed Taro and
"Tea Time"
(Earl Grey Chocolate Cream on Chocolate Shell and Fizzy Chocolate Nuggets)

HK\$100 per table

風栗芝麻酥 拼 紐約藍莓芝士餅
Baked Sesame Pastry with Chestnut Paste and "Mira Cheese Cake"
(Creamy New York Cheese Cake and Wild Blueberry made in a Mira way)

HK\$100 per table

香芒軟糕 拼 燕窩蛋撻
Chilled Mango Pudding
Baked Mini Egg Tarts with Bird's Nest

HK\$250 per table

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