

the mira

HONG KONG

Special Wedding Dinner Package A

鴻運乳豬全體

Barbecued Whole Suckling Pig

XO 醬翡翠花枝蝦仁

Sautéed Cuttlefish and Shrimp with Vegetables in XO Sauce

百花炸蟹拑

Deep-fried Crab Claw stuffed with Minced Shrimp

金瑤扒雙寶蔬

Braised Seasonal Vegetables with Shredded Conpoy

宮廷菜膽燉海螺

Double-boiled Sea Conch Soup with Brassica

碧綠蠔皇扒鮑片

Braised Abalone Slices with Seasonal Greens in Oyster Sauce

香蔥頭抽蒸大海斑

Steamed Fresh Garoupa with Home-made Soy Sauce

酒香燒雞

Roasted Crispy Chicken with Chinese Wine

櫻花蝦雞粒炒飯

Fried Rice with Diced Chicken and Sakura Shrimps

上湯煎粉果

Deep-fried Pork and Prawn Dumpling in Supreme Soup

珍珠陳皮十勝紅豆沙

Japanese Red Bean Cream with Dried Mandarin Peel

杞子桂花糕 配 腰果酥

Chilled Wolfberries and Osmamthus Pudding and Baked Cashew Nut Puff Pastry

HK\$10,000

12 persons per table

Inclusive of 10% service charge

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

Applicable for wedding reception to be held in Function Room until December 31, 2018

Special Wedding Dinner Package B

鴻運乳豬全體
Barbecued Whole Suckling Pig

金瑤醬碧綠雙蚌仁
Sautéed Coral Clams with Seasonal Greens in XO Sauce

香脆花枝鳳尾蝦伴糖醋汁
Deep-fried Shrimp and Squid Paste with Home-made Sweet and Sour Sauce

蟹皇竹筍扒翡翠
Braised Seasonal Greens with Crab Roe and Bamboo Pith

宮廷菜膽焗海螺
Double-boiled Sea Conch Soup with Brassica

蠔皇花菇扣鮑片
Braised Abalone Slices with Chinese Mushroom in Oyster Sauce

香蔥頭抽蒸大海斑
Steamed Fresh Garoupa with Home-made Soy Sauce

桂花一品燒雞
Roasted Crispy Chicken with Osmanthus Sauce

金沙海皇炒銀苗
Fried Rice with Seafood and Crab Roe

國金海蝦水餃皇
Pork and Prawn Dumpling in Supreme Soup

珍珠陳皮十勝紅豆沙
Japanese Red Bean Cream with Dried Mandarin Peel

杞子桂花糕配腰果酥
Chilled Wolfberries and Osmanthus Pudding and Baked Cashew Nut Puff Pastry

HK\$10,888

12 persons per table

Inclusive of 10% service charge

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

Applicable for wedding reception to be held in Function Room until December 31, 2018

Special Wedding Dinner Package C

鴻運乳豬全體

Barbecued Whole Suckling Pig

百花帶子影珊瑚

Sautéed Scallop with Coral Clam

法國鵝肝焗響螺

Baked Sea Whelk stuffed with Minced Chicken, Onion, Mushroom and Foie Gras

高湯蟹肉扒碧綠

Braised Crabmeat with Seasonal Greens

金瑤雞茸燴燕窩

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

蠔皇花菇扣鮑片

Braised Abalone Slices with Chinese Mushroom in Oyster Sauce

香蔥頭抽蒸大海斑

Steamed Fresh Garoupa with Home-made Soy Sauce

千里香南乳爐燒雞

Roasted Crispy Chicken served with Fermented Beancurd and Herbs

崧子鮮蝦炒銀苗

Fried Rice with Shrimps and Pine Nuts

國金高湯小籠包

Steamed Minced Pork Dumpling in Supreme Soup

生磨堅果合桃露

Sweetened Walnut Cream served with Pecan Nut

十勝紅豆椰汁糕 拼 蓮蓉酥

Chilled Japanese Red Bean and Coconut Pudding
and Baked Lotus Seed Puree Puff Pastry

HK\$11,888

12 persons per table

Inclusive of 10% service charge

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

Applicable for wedding reception to be held in Function Room until December 31, 2018