

ENTREMET

-  **Or Noir** \$380
Rich, 64% dark and 35% white chocolate mousse on chocolate biscuit with Grand-Marnier chocolate "lava"
-  **Zen Garden** \$380
Kyoto-style Uji matcha mousse on black sesame sponge with red bean compote, black sesame crispy & green velvet chocolate
-  **Jivara Delight** \$360
40% milk chocolate mousse on red velvet Genoise and mixed berry compote with berry croustillant
-  **Mango 'Lava' New York Cheesecake** \$360
Baked creamy cheesecake with tropical mango-passion fruit lava and cookie crust
-  **Feel Exotic** \$360
Layers of light coconut mousse with tangy mango-lime curd, crunchy white chocolate sheet, and pandan almond sponge, coated with tinted white chocolate glaze
- Celebration Cake** \$360
Fluffy chiffon sponge, light cream and seasonal berries perfect for any occasion
-  **Rouge & Bubbly** \$360
Vanilla pastry cream on thin almond crust with mixed seasonal fruits
-  **Fruity Vanilla Napoleon** \$360
Flaky butter puff pastry and slick vanilla custard with seasonal berries



PETIT GATEAU

-  **Mango 'Lava' New York Cheesecake** \$48
Baked creamy cheesecake with tropical mango-passion fruit lava and cookie crust
-  **Zen Garden** \$58
Kyoto-style Uji matcha mousse on black sesame sponge with red bean compote, black sesame crispy & green velvet chocolate
-  **Or Noir** \$58
Rich, 64% dark and 35% white chocolate mousse on chocolate biscuit with Grand-Marnier chocolate "lava"
-  **Yuzu Delight** \$58
Delicate 40% milk chocolate mousse with aromatic yuzu cremeux, ginaduja crunchy and lemon sponge
-  **Rouge & Bubbly** \$48
Vanilla pastry cream on thin almond crust with mixed seasonal fruits
-  **Banana Tart** \$48
Decadent cremeux of blond chocolate, banana and chocolate jelly with salty caramel on chocolate crust

 New items

 Signature items

Photos are for reference only.

CHOCOLATE BONBON

\$24

-  **Violette Kiss**
Fragrant, 64% Grand Cru Manjari ganache with violet essence
-  **Earl Grey Tea Latte**
Fragrant earl grey tea infused in 68% dark chocolate from Bali and smooth 40% milky chocolate from Ecuador
-  **Matcha Yuzu**
Kyoto Uji matcha Matsu no Midori chocolate and fragrant yuzu compote
-  **Pecan Latino**
Salty pecan praline and 75% dark chocolate from Amazonia
-  **Hazelnut Rocher**
Nutty praline with a twist of orange in a 40% Grand Cru Jivara and 55% Equatorial truffle
-  **Heavy Metal**
Crispy, 70% dark chocolate from Ecuador with organic honey and peppermint
-  **Rose Des Vents**
Crunchy almond strips and rose flavored cranberry in organic 71% dark chocolate from Peru
-  **Mango-Passion Fruit**
32% signature "Dulcey" chocolate combined with mango ganache and a frivolous twist of passion fruit
-  **Exotic Colada**
40% white chocolate from Vietnam hiding a "cocktail" of coconut, pineapple, a zest of lime and vodka gel



CUPCAKES

\$48

-  **Ultimate Mango Velvet**
Red velvet cupcake with fresh mango, mango curd, silky mango cream and mango jelly cubes
-  **Earl Grey Choc**
Bergamot scented tea cream and chocolate overload cupcake, 70% dark chocolate from Ecuador and toasted chia seeds
-  **Yuzu Twist**
Vanilla-poppy seed cupcake filled with refreshing yuzu cream and freshly grated lime zest
-  **Deep Purple**
Sweet potato cupcake, vanilla white chocolate cream and coconut pandan jelly
-  **La Framboise**
Red velvet cupcake with light fruity compote, topped with pistachio cream, fresh raspberries and crunchy white chocolate



BE SOCIAL & SHARE

  #ishouldcoco #themirahotel

PASTRY PASSION

- ☞ **Almond Croissant** \$32
Classic flaky croissant filled with almond cream
- Blueberry Danish** \$32
Flaky butter puff pastry laced with vanilla cream and fresh blueberries
- Assorted Berries Danish** \$30
Flaky butter puff pastry laced with vanilla cream and fresh berries
- ☞ **Dirty Pain Au Chocolat** \$30
Flaky butter puff pastry filled and coated with dark bitter chocolate
- Chocolate Muffin** \$32
Bitter dark chocolate drop in chocolate batter and crispy sponge
- Blueberry Muffin** \$32
Moist and light almond crumble and blueberry batter
- ☞ **Sweet Potato Muffin** \$30
Filipino ube purple sweet potato batter, white chocolate chips and almond crumble



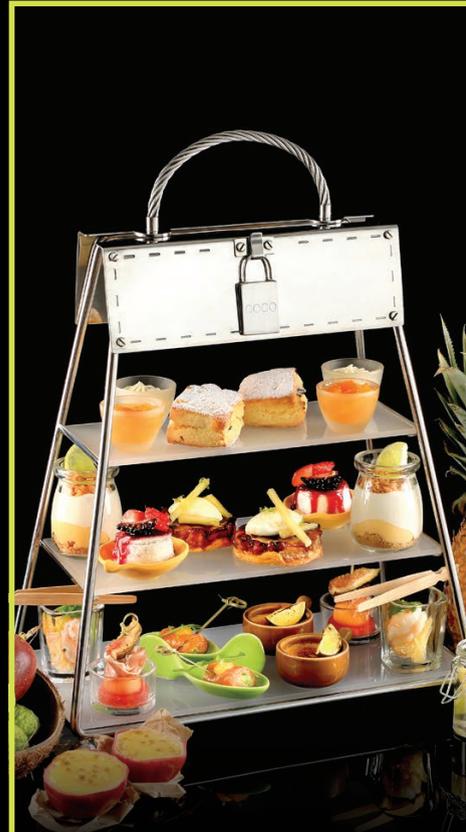
- N New Items
- ☞ Signature Items

All prices are subject to 10% service charge, except for take-away items.

miraplus enjoy 25% discount.

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AFTERNOON TEA OF THE MONTH



Take a break with COCO's afternoon tea featuring handcrafted pastries, picture-perfect desserts and savories presented on a chic tea stand fashioned after a handbag!

HK\$428
for 2 Guests

Daily | 3pm - 6pm

COCO'S SIGNATURE

- N **Fashion Mochaccino** \$68
Cappuccino with 38% Madagascar milk chocolate high heel shoe
- Matcha Latte** \$68
Latte with homemade Uji Kyoto matcha syrup and Uji matcha almond cookie
- Hot Chocolate** \$68
Homemade frothy cup of 80% Coeur de Guanaja Valrhona dark chocolate with vanilla marshmallow & salty caramel tube

COFFEE

- Espresso / Americano / Decaf** \$48
- Cappuccino* / Latte* / Macchiato** \$55
+\$10 for extra shot of espresso

All coffee is brewed with

ICED

- Coffee / Chocolate** \$55
- Mocha / Matcha Mocha / Cappuccino / Latte** \$65
- Iced Tea** \$65
+\$5 for flavored syrup (Vanilla, Caramel, Hazelnut)

TWG Loose Tea

- Uva Highlands BOP - Ceylon Tea** \$65
- Red Balloon - Rooibos Tea**
- Jasmine Queen - Green Tea**
- Tea Party - Black Tea**
- Miss Tea - Green Tea**

REFRESHMENTS

- Mineral Water** \$55
- Fresh Juice** \$50
- Sanpellegrino Fruit Beverage** \$45
Lemon, Grapefruit, Orange, Blood Orange
- Coke / Sprite** \$45

BOOKINGS & ORDER ENQUIRIES

+852 2315 5566 /
coco@themirahotel.com

ORDER ONLINE
www.themirahotel.com



Ask for a coffee with your portrait or a cheeky coffee print!

