外賣餐單
TAKE AWAY MENU

立即預訂 ORDER NOW
+852 2315 5222

Cuisine Cuisine
HONG KONG
the mira

九龍尖沙咀彌敦道118-130號, Mira Place, The Mira Hong Kong 3樓
3/F, The Mira Hong Kong, Mira Place, 118-130 Nathan Road, Tsim Sha Tsui, Hong Kong

cuisine@themirahotel.com  www.themirahotel.com
午市套餐
SET LUNCH
HK$198

國金是日老火湯
Cuisine Cuisine’s soup of the day
or
手拍溫室小青瓜
Chilled mini cucumber in spicy garlic sauce

蜜餞西班牙黑毛豬叉燒煎蛋絲苗伴自家醬油汁
Honey-glazed barbecued Iberico pork and fried egg rice with home-made soy sauce
or
喇沙湯鮮蝦魚腐新竹米粉
Vermicelli with shrimps and minced fish in laksa soup
or
一品炒絲苗
Fried rice with foie gras, barbecued pork and shrimps
or
四川麻辣擔擔麵
Sichuan-style “Dan Dan” noodles with minced pork and 3 textures of peanuts in spicy soup

是日時蔬
Daily seasonal greens
精選午餐
LUNCH MENU

LUNCH SPECIALTIES

金箔筍尖蝦餃  HK$86
Steamed shrimp dumplings topped with gold leaf
4件 4 pieces

鮑魚鮮蝦燒賣  HK$86
Steamed minced pork dumplings with abalone and shrimp
4件 4 pieces

黃金紫薯流沙包  HK$75
Steamed purple potato paste and salty egg yolk buns
3件 3 pieces

白胡椒豬臍雲吞  HK$80
Shrimp dumplings and pork liver in white pepper broth

大連鮑魚珍珠雞  HK$92
Steamed glutinous rice with abalone wrapped in lotus leaves
2件 2 pieces

女兒紅花雕杞子醉雞  HK$158
Marinated chicken with wolfberry in Chinese wine

鮑汁花生扣雞腳  HK$138
Marinated chicken feet with peanut in abalone sauce

蜜餞西班牙黑毛豬叉燒皇  HK$258
Honey-glazed barbecued Iberico pork

頭抽乾炒澳洲牛肉河  HK$298
Fried rice noodles with Australian beef in premium soy sauce

雪鰤魚湯鮮茄魚腐米線  HK$278
Rice vermicelli with minced fish and tomato in fish soup

XO醬彩椒牛柳絲炒烏冬  HK$268
Fried udon noodles with shredded beef and peppers in XO chili sauce

頭抽銀芽韭黃炒麵  HK$198
Fried noodles with bean sprout and chives in premium soy sauce
精選晚餐
DINNER MENU

前菜 APPETIZERS

蜜餞西班牙黑毛豬叉燒皇  HK$258
Honey-glazed barbecued iberico pork

女兒紅花雕杞子醉雞  HK$158
Marinated chicken with wolfberry in Chinese wine

湯羹 SOUPS

花膠千絲酸辣羹  HK$218
Hot and sour soup with fish maw and shredded fungus

生拆蟹肉金粟羹  HK$218
Sweet corn soup with crab meat

鸚鵡貝桂圓海參湯  HK$288
Double-boiled sea cucumber soup with scallop, conpoy and dried longan

珊瑚鮮蟹肉燴官燕  HK$588
Braised imperial bird’s nest soup with crab meat and crab coral

肉類 MEAT

沖繩黑糖蜂蜜黑蒜醬油雞  HK$288
Marinated chicken with soy sauce and Okinawa black sugar

荷香富貴棗皇雞  HK$318
Steamed chicken with Chinese mushroom, red dates and kohlrabi in lotus leaf

豉蒜涼瓜爆牛肉  HK$398
Wok-fried beef with bitter gourd in black bean and garlic sauce

無花果羅勒蘆筍爆牛肉  HK$398
Wok-fried beef with asparagus, fig and basil
甜梅菜扣西班牙黑豚腩肉 HK$358
Braised Spanish pork belly with preserved vegetables

菜遠野菌炒鹿兒島黑豚肉 HK$338
Wok-fried Kagoshima pork with vegetables and wild mushrooms

海鮮 SEAFOOD

柚子汁燒鱈魚 HK$398
Pan-fried cod fillet with pomelo honey sauce

三色花椒辣子鮮蝦球 HK$378
Sautééd prawn with assorted chili

夏威夷果仁蘆筍明蝦球 HK$398
Sautééd prawn with asparagus and macadamia nuts

飯及粉麵 RICE AND NOODLES

欖菜龍皇蛋白翠玉絲苗 HK$278
Fried rice with seafood, preserved vegetables and egg white

瑤柱鱈魚雞粒炊絲苗 HK$278
Braised rice with diced chicken, conpoy and dried octopus

頭抽乾炒澳洲牛肉河 HK$298
Fried rice noodles with Australian beef in premium soy sauce

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Rice vermicelli with minced fish and tomato in fish soup

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Fried noodles with bean sprout and chives in premium soy sauce

精選甜品 DESSERT SPECIALTIES

蛋白杏仁茶湯丸 HK$88
Sweetened almond cream with sesame dumplings and egg white 每位 per person

香芒楊枝甘露 HK$88
Chilled sago cream with Chinese pomelo and mango juice 每位 per person

新疆棗皇糕 HK$88
Steamed red date pudding 4件 4 pieces

黑糖馬拉糕 HK$88
Steamed sponge cake with brown sugar