

## 2021-2022 Miraculous Wedding Buffet Lunch Menu

### SOUP

Golden Pumpkin and Chicken Soup with Bird's Nest  
Home-made Bread Selections with Butter

### APPETIZER

#### Selection of Seafood on Ice

Fresh Rock Oysters, Brown Crab, Poached Prawn, Blue Mussel  
Served with Hot Sauce, Lemon Wedges and Shallot Vinaigrette  
Smoked Salmon and Gravlax with Condiments  
Cold Cuts and Cheese on Wooden Board with Condiments  
(Italian Salami, Spanish Chorizo, Pepper Sausages  
Swiss Gruyere Cheese, Pickles, Green and Black Olives)  
French Foie Gras Paté with Toasts

#### Selections of Sushi

Shrimp, Salmon, Tuna, Snapper, Squid, Bean-curd Skin, Maki Roll and California Roll

#### Fresh Carving Sashimi

Salmon, Tuna, Snapper, Octopus, Sweet Shrimp  
Served with Wasabi, Soy Sauce and Ginger Pickles

### SALAD

Cabbage and Arugula Salad with Pulled Pork  
Thai Beef and Tomato Salad with Chili Dressing  
Spiced Roast Vegetable Salad with Wild Rice  
Green Papaya and Seafood Salad  
Smoked Duck Breast and Kale Salad with Pomegranate

#### Garden Leaves 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

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.

## 2021-2022 Miraculous Wedding Buffet Lunch Menu (Cont'd)

### HOT ENTRÉE

Black Truffle Roasted Chicken with Seasonal Vegetable and Own Jus  
Braised Pork Belly with Korean Kimchee Sauce  
Baked Sea Bass with Lime and Lemongrass  
Prosciutto Tortellini Carbonara  
Roasted Duo of Potatoes with Thyme and Sea Salt  
Fried Udon Noodle with Shrimp and Bell Pepper (Chinese Style)  
Cuisine Cuisine Barbecued Platter (Chinese Style)  
Wok-fry Broccoli with Crab Meat Sauce (Chinese Style)  
Fried Rice with Conpoy and Shrimps (Chinese Style)

### CARVING

Slow Roasted Beef Prime Ribs with Garlic Jus

### DESSERT

Tiramisu  
Bamboo Cupcake with Black Sesame Chocolate cream  
Gluten Free Greek Yoghurt & Acai Berry  
Assorted Choux Puff  
Uji Matcha Red Bean Cake  
Floating Island (Egg White with Vanilla Sauce and Caramel Syrup)  
Osmanthus Coconut Pudding  
Bailey New York Cheese Cake  
Fresh Fruit Platter

### BEVERAGE

Coffee and Tea

**HK\$750 net**

Per person

Inclusive of 10% service charge

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

**Applicable for wedding lunch reception at both The Ballroom & Function Rooms  
from now until April 30, 2022**

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