



ENCHANTING ELOPEMENT WITH EXQUISITE MICHELIN-RECOMMENDED CANTONESE BANQUET



the mira
HONG KONG



Wedding Events Enquiries
at The Mira Hong Kong
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WEDDING AT THE MIRA HONG KONG

CUISINE CUISINE CHINESE RESTAURANT 2021

Say "I do!" with a feast at an upscale, modern Chinese eatery offering the finest Cantonese and Chinese delicacies with a unique contemporary twist!

Set against sleek modern interiors designed by Charles Allem, on the 3rd floor of The Mira Hong Kong, Michelin recommended Cuisine Cuisine at The Mira showcases a dining experience that's steeped in some of the most exacting Cantonese culinary traditions, serving top quality, authentic fare crafted by Master Chef Edwin Tang, no detail is spared in setting the tone for the perfect wedding experience.

This following wedding privilege collection will be offered with a minimum of 8 tables or above for exclusive use of Cuisine Cuisine Chinese Restaurant and applied to menu at HK\$14,888 or above per table of 12 persons.

Take advantage of these special privileges tailor-made for you:

A wide range of menus selection:

"THE WEDDING MENU I"	HK\$14,888
"THE WEDDING MENU II"	HK\$18,888
"THE WEDDING MENU III"	HK\$22,888

(All menus are serving for 12 persons per table)

Choose from a range of beverage packages per table of 12 persons:

(A) Soft drinks, freshly squeezed orange juice and beer	HK\$1,600
(B) Soft drinks, freshly squeezed orange juice, beer, house red and white wine	HK\$1,900

(Package A & B are unlimited serving for 4 hours)

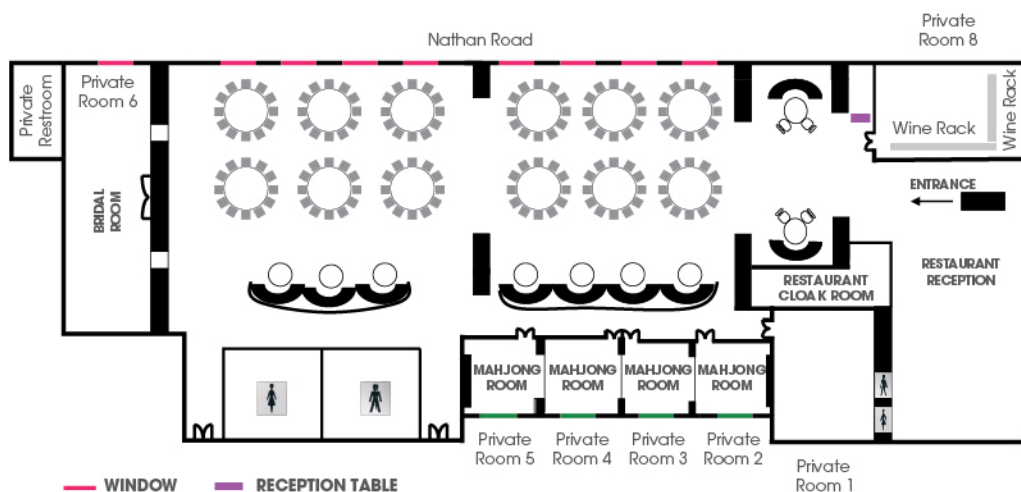
For minimum booking of 8 tables or more, the following privileges will be offered:

- One night accommodation with breakfast for two
- Chauffeured limousine service
- Fresh fruit cream wedding cake
- Welcome fruit punch
- A bottle of Champagne for toasting
- Free corkage for one bottle of self-brought wine or hard liquor per table
- Dummy wedding cake for photography and cake cutting ceremony
- Easel stand for wedding photo display
- Free use of audio-visual equipment
- Private room for mahjong with Chinese tea
- Parking coupons

- Offers valid until December 31, 2021.
- The above offers cannot be exchanged for other hotel or wedding related services.
- The above offers cannot be combined with other special privileges or discounts.
- All prices are subject to 10% service charge.
- In the event of unforeseeable market price changes and availability of any of the menu items.
- The Mira Hong Kong reserves the right to alter the menu items or pricing without prior notice.
- The above offers are not applicable for any discounts.

CUISINE CUISINE'S FLOOR PLAN

Maximum capacity: 12 tables for 12 persons each



Complimentary privileges	Minimum 8 tables	Minimum 10 tables
One night accommodation with breakfast for two	●	●
Dummy Wedding cake	●	●
Fresh fruit cream Wedding cake	3 pounds	5 pounds
Welcome fruit punch	1 bowl	2 bowls
A bottle of Champagne for toasting	●	●
Free corkage for one bottle of per table	●	●
Private room for mahjong with Chinese tea	●	●
Free use of audio-visual equipment	●	●
Easel stand for wedding photo display	●	●
Chauffeured limousine service	●	●
Parking coupons	●	●

THE WEDDING MENU I (A)

鴻運乳豬全體	Roasted whole suckling pig
綠胡椒鍋巴香煎北海道元貝皇	Pan-fried Hokkaido scallops in green pepper
怡香醬珊瑚蝦球	Sautéed prawns and clams in spicy dried Shrimp paste
瑤柱鮮菌扒時蔬	Braised seasonal vegetables with dried scallops and mushrooms
摩利菌棗皇燉蠔頭	Double-boiled sliced conch and red date soup with morel mushrooms
鮑汁扣海參伴北菇	Braised sea cucumber and black mushrooms in abalone jus
清蒸東星斑	Steamed spotted groupa
蒜香一品燒雞	Crispy chicken with garlic
福建絲苗	Fried rice in Fujian style
高湯水餃生麵	Shrimp dumplings and egg noodles served in supreme broth
陳皮蓮子百合紅豆沙	Sweetened red bean cream with lotus seed and lily bulbs

HK\$14,888 per table of 12 persons subject to 10% service charge

- This menu is only valid for weddings held from now to December 31, 2021.
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- The Mira Hong Kong reserves the rights to alter the above menu items or pricing

THE WEDDING MENU I (B)

鴻運乳豬全體	Roasted whole suckling pig
綠胡椒鍋巴香煎北海道元貝皇	Pan-fried Hokkaido scallops in green pepper
怡香醬珊瑚蝦球	Sautéed prawns and clams in spicy dried Shrimp paste
瑤柱鮮菌扒時蔬	Braised seasonal vegetables with dried scallops and mushrooms
摩利菌棗皇燉蠔頭	Double-boiled sliced conch and red date soup with morel mushrooms
鮑汁扣五頭湯鮑伴海參	Braised sea cucumber and abalone in abalone jus
清蒸海老虎斑	Steamed tiger groupa
蒜香一品燒雞	Crispy chicken with garlic
福建絲苗	Fried rice in Fujian style
高湯水餃生麵	Shrimp dumplings and egg noodles served in supreme broth
陳皮蓮子百合紅豆沙	Sweetened red bean cream with lotus seed and lily bulbs

HK\$14,888 per table of 12 persons subject to 10% service charge

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THE WEDDING MENU II

鴻運乳豬全體

Roasted whole suckling pig

XO醬蘆筍珊瑚玉帶

Sautéed clams and scallops with asparagus in XO chili sauce

花膠瑤柱鮮菌扒時蔬

Braised seasonal vegetables with fish maw, dried scallops and mushrooms

酥炸百花松葉蟹鉗

Crispy crab claw stuffed with minced shrimps

芙蓉胭脂燴燕液

Braised bird's nest soup with crab meat and egg white

蠔皇五頭湯鮑海參

Braised sea cucumber and abalone in oyster jus

清蒸東星斑

Steamed spotted grouper

桂花一品燒雞

Crispy chicken with osmanthus honey sauce

蟹籽蛋白龍皇絲苗

Fried rice with seafood, egg white and flying fish roe

高湯水餃

Shrimp dumplings served in supreme broth

陳皮蓮子百合紅豆沙

Sweetened red bean cream with lotus seed and lily bulbs

HK\$18,888 per table of 12 persons subject to 10% service charge

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THE WEDDING MENU III

鴻運琵琶乳豬全體

Roasted whole suckling pig

XO醬蘆筍珊瑚桂花蚌

Sautéed duo clams and asparagus in XO chili sauce

黑松露鍋巴香煎北海道元貝皇

Pan-fried Hokkaido scallops in black truffle

發財北菇多子瑤柱甫

Braised hairy melon stuffed with dried scallops, sea moss and black mushrooms

花膠瑤柱竹笙燴官燕

Braised bird's nest soup with fish maw, dried scallops and bamboo piths

蠔皇扣四頭南非鮮鮑伴鵝掌

Braised whole abalone with goose web in oyster jus

清蒸海東星斑

Steamed spotted grouper

南乳吊燒雞

Crispy chicken with fermented bean curd sauce

牛油果香檳汁海皇焗絲苗

Baked rice with seafood and avocado in Champagne sauce

高湯煎粉果

Pan-fried dumplings in superior soup

雪蓮子棗皇燉桃膠

Double-boiled peach gum with red dates and snow lotus seeds

HK\$22,888 per table of 12 persons subject to 10% service charge

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