

## ENTREMET

- N** **Chocolate Crunch Passion Fruit Noir** \$380  
Valrhona Manjari 64% Dark Chocolate Mousse, Passion Fruit Cream and Ganache
- N** **White Cafe Latte** \$380  
White Coffee Chocolate Cream, Hazelnut Joconde and Hazelnut Crunchy Base
- N** **Granny Smith Apple Crumble** \$380  
Apple Raisin Cream Cheese, Almond Dacquoise, Joconde and Crumble
- N** **Coco Pink Forest Cake** \$360  
Kirsch White Chocolate Mousse, Kirsch Crème Brûlée with Cherry Compote
- ☞** **Fruity Napoleon** \$360  
Caramel Puff Pastry, Madagascar Vanilla Custard and Fresh Fruit
- Rouge & Bubbly** \$360  
Vanilla Pastry Cream on Almond Crust with Mixed Fruit
- Celebration Cake** \$360  
Fluffy Chiffon Sponge, Light Cream and Mixed Berry



## PETIT GATEAU

- Yuzu Delight** \$58  
Milk Chocolate Mousse with Yuzu Cremeux and Lemon Sponge
- N** **Chocolate Crunch Passion Fruit Noir** \$58  
Valrhona Manjari 64% Dark Chocolate Mousse, Passion Fruit Cream and Ganache
- N** **Granny Smith Apple Crumble** \$48  
Apple Raisin Cream Cheese, Almond Dacquoise, Joconde and Crumble
- N** **Caramelia Chocolate Sacher** \$58  
Valrhona Caramelia 36% Milk Chocolate Cream, Apricot Gel and Chocolate Breton Base
- ☞** **COCO Vanilla Cheesecake** \$58  
Vanilla Mascarpone Chantilly, Cream Cheese with Hazelnut Biscuit Base
- N** **Yuzu Praline Raspberry Tart** \$58  
Yuzu Curd, Hazelnut Praline with Fresh Raspberry
- N** **Coco Pink Forest Cake** \$58  
Kirsch White Chocolate Mousse, Kirsch Crème Brûlée with Cherry Compote



## CHOCOLATE BONBON

\$24

### Hojicha

Hojicha Ganache with Crunchy Pearls and 40% Milk Chocolate

### Caramel Macchiato

White Coffee Caramel Ganache with Crunchy Praline and 30% Hazelnut White Chocolate

### D24 Durian

D24 Durian Ganache with 32% Caramel White Chocolate

### Acai Berry Yogurt

Acai Berry and Yoghurt Ganache with 72% Dark Chocolate from Venezuela

### Alphonso Mango

Alphonso Mango Ganache and Dried Mango with 35% White Chocolate

### Ruby Raspberry

47.3% Ruby Chocolate and Raspberry Ganache and 64% Dark Chocolate from Dominican Republic

### Tangerine Peel

Tangerine Peel Ganache with 35% Hazelnut Milk Chocolate

### Yuzu Calamansi

Calamansi Ganache with Yuzu Compote and 33% White Chocolate



## PASTRY PASSION

- ☞** **Ultimate Mango Velvet** \$48  
Red Velvet Cupcake with Mango
- ☞ N** **Beetroot Butter Croissant** \$30  
Freshly Baked 84% French Butter Beetroot Croissant
- Butter Croissant** \$28  
Freshly Baked 84% French Butter Caramel Croissant
- Pain Au Chocolate** \$30  
Freshly Baked 40% Double Chocolate, 84% French Butter Croissant
- ☞** **Dirty Pain Au Chocolate** \$32  
Freshly Baked 40% Double Chocolate, 84% French Butter Croissant with Chocolate Glaze



**N** New items

**☞** Signature items

Photos are for reference only.

## BE SOCIAL & SHARE

#ishouldcoco #themirahotel

## PASTRY PASSION

- Assorted Berries Danish** \$32  
Freshly Baked 84% French Butter Danish Pastry with Fresh Berries
- N Cinnamon Roll** \$30  
Hokkaido Milk Bread with Cinnamon Paste and Pecan Nuts
- Blueberry Muffin** \$32  
Blueberry Muffin topped with Butter Crumble
- N Lemon Poppy Muffin** \$32  
Lemon Muffin topped with Crunchy Poppy Seeds
- N Quiche Lorraine** \$32  
Classic French Bacon, Onion, Mushroom and Parmesan Cheese Egg Tart



- N** New items
- C** Signature items

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

miraplus  enjoy 25% discount.

Photos are for reference only.

## SEASONAL AFTERNOON TEA

Daily | 3pm - 6pm

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\$568 for 2 Guests /  
HK\$268 for 1 Guest**

including our selection of TWG teas or Illy coffee

**Add HK\$70** for your choice of 1 signature dessert with a personalised message


**Add HK\$280** for a half a bottle of Perrier Jouët Grand Brut NV Champagne

## 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
- Hot Chocolate** \$68  
Homemade Frothy Cup of 80% Coeur de Guanaja Valrhona Dark Chocolate with Yuzu Hokkaido Milk

## COFFEE

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

All coffee is brewed with 

## YOUR SELECTION OF MILK

- Fresh Milk
- Skimmed Milk
- Lactose-free Milk
- Almond Milk
- Soy Milk
- Oat Milk

## 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

