

# 新春賀年美饌

## Chinese New Year Festival Menu



Cuisine Cuisine  
HONG KONG  
the mira

### 門浴春風梅吐艷 戶生虎氣鳥爭鳴

24 • 1 • 2022 - 15 • 2 • 2022



#### 金紗鴻圖玉龍球

Pan-fried lobster with crab roe and bamboo piths

HK\$628

每位 per person

#### 生財蜜餞金蠔伴魚子醬鵝肝乳豬多士

Baked dried oysters with honey sauce,  
Suckling pig with foie gras pate and toast topped with caviar

HK\$488

每位 per person



#### 日本旺菜海味燉雞湯

Double-boiled chicken soup with dried seafood and  
Japanese cabbage

HK\$1288

四位用 For 4 person

#### 玫瑰金沙醬澳洲龍蝦

Crispy Australian lobster with egg yolk and rose sauce

HK\$988

[N]



#### 乳豬海蜇賀年撈起

Lo Hei with suckling pig and chilled jellyfish

HK\$888

四位用 For 4 person

#### 發財元蹄鮑魚盤

Braised whole abalone, pork knuckle and black moss in oyster sauce

HK\$888

#### 發財蠔豉瑤柱甫

Braised dried oysters, hairy melon stuffed with dried scallops and  
dried black moss

HK\$698

#### 慶豐年金銀炒絲苗 (蜜餞法國雞肝臘味炒飯)

Fried rice with French chicken liver and preserved ham

HK\$328



主廚推介 Chef's recommendation [N] 含果仁菜式 Dishes with nuts [V] 素菜 Vegetarian

香茗 Chinese Tea HK\$28 每位 per person 加一服務費 10% service charge applies

如閣下有任何食物敏感或飲食限制，請直接與本餐廳職員聯絡。

If you have food allergies or dietary restrictions, please ask our staff for assistance with menu choices.