



Cuisine Cuisine

HONG KONG
the mira

素菜菜譜

Vegan Umami Tasting

黑松露白木耳 伴 煙燻上素卷

Chilled white fungus with black truffle,
Smoked carrot, celery, yam and
Chinese mushroom wrapped in bean curd sheet

松茸竹荪花菇菜膽湯

Double-boiled matsutake soup with bamboo piths and Chinese mushroom

雞縱菌蘆筍榆耳炒百合

Sautéed lily bulb with Chinese premier dried mushroom,
asparagus and fungus

金箔羊肚菌燒豆腐

Braised bean curd with morel mushroom topped with gold leaf

棗皇珍菌伊府麵

Braised E-fu noodles with wild mushrooms and red date

每位港幣 \$438 元

HK\$ 438 per person

為了於提供令人艷「膳」餐饗體驗的同時縮短食物里程，減低對環境的影響，此菜譜所使用之食材均為香港本地生產，產地於500英里半徑範圍內。*The Mira Hong Kong*與 *Food Made Good Hong Kong*緊密合作，致力於推廣及實踐可持續發展理念，如參與「*Celebrating Local*」活動，搜羅本地新鮮時令食材

To make your dining experience a lesser impact on the planet in terms of food miles, all ingredients carefully selected for this tasting menu are thoughtfully sourced from within a 500-mile radius, which for Hong Kong defines "local" produce. The Mira Hong Kong works closely together with Food Made Good Hong Kong to enhance its sustainability efforts through best practices, including "Celebrating Local" ingredients in season.

香茗 Chinese Tea HK\$30 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