

Chinese Wedding Luncheon 2023

金陵乳豬耀紅袍 Barbecued Whole Suckling Pig

琥珀彩霞金不換鮮蝦球 Sautéed Prawns with Thai Basil, Asparagus and Sweetened Walnut

蟲草花瑤柱燉雪鳳凰 Double-Boiled Silkie Soup with Conpoy and Cordyceps Militaris

濃鮑汁扣鮑片伴北菇 Braised Sliced Abalone with Chinese Mushroom and Seasonal Greens

> 清蒸大海斑 Steamed Fresh Garoupa

金沙脆皮蒜香雞 Roasted Crispy Chicken with Garlic

姜米蛋白瑤柱鮮蝦炒飯 Fried Rice with Shrimp, Conpoy and Egg White

上湯雲腿絲生麵 Noodles with Shredded Yunnan Ham in Supreme Soup

十五年陳皮蓮子百合紅豆沙 Sweetened Red Bean Soup with Lotus Seed Lily Bulbs and Mandarin Peel

> 玫瑰桂花糕 拼 紫薯煎堆仔 Chilled Osmanthus Pudding with Edible Rose and Dumplings Filled With Purple Sweet Potato

> > HK\$9,200

12 guests per table 10% service charges applies







Menu Choices

金陵乳豬耀紅袍 **Barbecued Whole Suckling Pig**

Enhancements

Supplement charge

HK\$130

per table

脆皮琵琶乳豬全體伴層餅

金鏈鴻運乳豬全體

Barbecued Whole Suckling Pig with Layer Cake

HK\$220

per table

Barbecued Whole Suckling Pig with Marinated Jelly Fish

琥珀彩霞金不換鮮蝦球 Sautéed Prawns with Thai Basil, Asparagus and Sweetened Walnut

Alternative Selections

碧綠龍鳳舞花姿

Sautéed Shrimps, Squid and Chicken Fillet with Seasonal Greens

松茸菌焦糖核桃碧綠蝦球

Sautéed Prawns with Matsutake Mushroom, Caramelized Walnut and Seasonal Vegetables

瑤柱花膠扒有機時蔬

Braised Fish Maw with Conpoy and Organic Seasonal Greens

碧綠珊瑚蚌蝦仁

Sautéed Shrimp and Coral Mussel with Seasonal Greens

竹笙雲腿津菜膽

Braised Chinese Cabbage with Bamboo Piths and Yunnan Ham







Enhancements

葡汁芝士焗原隻元貝 Baked Scallop In Shell with Cheese, Onion and Mushroom in Portuguese Sauce	Supplemen HK\$200	t charge per table
XO 醬蘆筍帶子螺片 Sautéed Asparagus with Scallop and Sliced Conch in X.O. Sauce	НК\$200	per table
黃金芝士焗蟹蓋 Baked Crab Shell Stuffed with Crab Meat and Mushroom in Cheese Sauce	НК\$200	per table
百花炸蟹鉗 Deep-Fried Crab Claw Stuffed with Minced Shrimp	НК\$200	per table
荔茸炸釀鳳尾蝦 Deep-Fried Shrimp Coated with Mashed Taro	HK\$220	per table
蟹皇扒鮮蘆筍 Braised Asparagus with Crab Roes	HK\$380	per table
杏片炸蝦丸 伴 XO 醬碧綠響螺片 Deep-Fried Minced Shrimp Balls Coated with Almond Crisp Sautéed Sliced Sea Whelk with Seasonal Greens in X.O. Sauce	НК\$580	per table
百花玉帶 拼 碧綠龍蝦球 Deep-Fried Scallop Stuffed with Shrimp Paste and Sautéed Lobster with Seasonal Greens	НК\$1,900	per table
魚籽龍蝦球蒸蛋白 Steamed Lobster with Egg White, Topped with Black Caviar	HK\$2,300	per table







蟲草花瑤柱燉雪鳳凰

Double-Boiled Silkie Soup with Conpoy and Cordyceps Militaris

Alternative Selections

海味瑤柱花膠羹

Braised Fish Maw Broth with Dried Seafood and Conpoy

姫松茸菜膽燉螺頭

Double-Boiled Conch Soup with Blaze Mushroom and Vegetable

淮杞花膠燉鮮雞

Double-Boiled Fish Maw and Chicken Soup with Wolfberry and Chinese Yam

Enhancements

	Supplement charge	
膽花菇燉花膠 Double-Boiled Fish Maw Soup with Dried Scallops, Mushroom and Vegetable	НК\$600	per table
琥珀芙蓉玉液燴燕窩 Braised Bird's Nest with Crab Meat, Peach Resin and Egg White	HK\$700	per table
	HK\$800	per table
松茸菜膽花菇清燉燕窩 Double-Boiled Bird's Nest Soup with Matsutake, Shiitake Mushrooms and Seasonal Vegetables		
-	HK\$900	per table
紅燒蟹肉燕窩 Braised Bird's Nest Soup with Crab Meat		
岡田口公美井田	HK\$1,200	per table
鳳凰回巢養生湯 (花膠,鮑魚,瑤柱,北菇,竹笙)		
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The above menu price is valid for wedding reception to be held during 1 January 2023 to 31 December 2023.

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 staff for assistance.

如関下有任何食物過敏或餐飲要求,請與宴會部同事聯絡。

Double-Boiled Fish Maw Soup with Abalone, Conpoy, Chinese





Mushroom and Bamboo Piths



濃鮑汁扣鮑片伴北菇 Braised Sliced Abalone with Chinese Mushroom and Seasonal Greens

Enhancements

Supplement charge

碧綠蠔皇原隻湯鮑扣花菇 HK\$600 per table

Braised Whole Abalone with Dried Mushroom and Seasonal Vegetables in Oyster Sauce

鮑汁四頭湯鮑伴鵝掌 **HK\$2,200** per table

Braised 4 Heads Canned Abalone with Goose Webs and Seasonal Vegetables in Oyster Sauce

六頭湯鮑刺参伴 菜膽 HK\$3,300 per table

Braised 6-Heads Whole Abalone with Sea Cucumber and Seasonal Vegetables in Oyster Sauce

清蒸大海斑

Steamed Fresh Garoupa

Enhancements

Supplement charge清蒸老虎斑HK\$680per tableSteamed Fresh Tiger GaroupaHK\$1,200per table

Steamed Tiger Garoupa with Spring Onions and Chicken Oil

清蒸大東星斑

Steamed Fresh Spotted Garoupa HK\$1,800 per table









金沙脆皮蒜香雞 Roasted Crispy Chicken with Garlic

Alternative Selections

一品脆燒龍崗雞 Roasted Crispy Chicken

乳香吊燒黃油雞 Deep-Fried Crispy Chicken with Preserved Red Bean Curd Paste

桂花一品吊燒雞 Crispy Chicken with Osmanthus Honey Sauce

薑米蛋白瑤柱鮮蝦炒飯

Fried Rice with Ginger, Shrimp, Conpoy and Egg White

Alternative Selections

蟹籽海皇翠玉絲苗飯 Fried Rice with Seafood, ,Crab Roe and Vegetable

欖菜龍皇翠王蛋白絲苗 Fried Rice with Seafood, Egg White and Preserved Vegetables

瑤柱鮑汁鱆魚雞粒炆絲苗 Braised Rice with Diced Octopus, Diced Chicken, Mushrooms and Conpoy In Abalone Sauce

Enhancements

蜜餞黑豚叉燒鮮蝦蔥花絲苗 Fried Rice with Diced Barbecued Kurobuta Pork, Shrimp and Spring Onion	Suppleme HK\$220	per table
瑤柱鮑汁龍皇雞粒燴絲苗 Braised Rice with Seafood , Chicken, Conpoy and Vegetables in Abalone Sauce	HK\$280	per table
西施蟹肉帶子燴香苗 Braised Rice with Crab Meat, Scallop, Tomato and Egg White	нк\$380	per table







上湯雲腿絲生麵

Noodles with Shredded Yunnan Ham in Superior Soup

Alternative Selections

金菇瑤柱炆伊府麵

Braised E-Fu Noodles with Enoki Mushrooms and Shredded Conpoy

甫魚鮮菇炆伊府麵

Braised E Fu Noodles with Straw Mushroom and Dried Sole

鮑汁蝦籽野菌炆伊府麵

Braised E-Fu Noodle with Mushroom and Shrimp Roe in Abalone Sauce

Enhancements

上湯鮮蝦菜肉雲吞Supplement chargeHK\$220per table

Fresh Prawn and Cabbage Dumplings in Superior Soup

上湯煎鮮蝦粉果 **HK\$380** per table

Deep-Fried Shrimp Dumplings Served with Superior Soup







十五年陳皮蓮子百合紅豆沙

Sweetened Red Bean Soup With Lotus Seed Lily Bulbs And Mandarin Peel

Alternative Selections

椰香紫米露湯圓

Sweetened Purple Glutinous Rice With Coconut Cream And Sesame Dumplings,

紅棗蓮子桂圓茶

Sweetened Red Dates Tea With Dried Longan And Lotus Seed

冰花紅棗蓮子燉雪耳

Double-boiled Red Dates Soup With Lotus Seeds And Snow Fungus

Enhancements

Supplement charge	
HK\$180	per table
HK\$180	per table
HK\$220	per table
HK\$280	per table
	HK\$180 HK\$180









玫瑰桂花糕拼 紫薯煎堆仔 Chilled Osmanthus Pudding with Edible Rose Deep-fried Dumplings with Purple Sweet Potato

Alternative Selections

椰汁紅豆糕 拼 腰果酥 Chilled Red Bean Pudding with Coconut Milk Baked Cashew Nut Pastry

香芋奶皇千層糕 拼 合桃酥

Steamed Thousand-Layer Cakes with Custard and Mashed Taro Baked Walnut Pastry

棗皇糕 拼 蓮蓉酥 Steamed Red Date Pudding Baked Lotus Seed Puree Puff Pastry

Enhancements

		Supplement charge	
腰果酥 拼 法式忌廉杏仁餅 Baked Cashew Nut Pastry and "From Paris" (Iconic French Almond Cookies filled with Assorted Flavor of Light Cream)	НК\$100	per table	
蓮蓉芝麻酥 拼 熱情果杏仁白朱古力 Baked Sesame Pastry with Lotus Seed Paste and "Passion" (Passion Fruits Mousse on Almond Tart and 40% White Chocolate)	НК\$100	per table	
奶皇煎堆仔拼 意大利芝士餅 Deep-fried Custard Dumpling and "Tiramisu" (Mascarpone Cream with Lady Fingers Sponge and Shot of Espresso)	НК\$100	per table	
香芋奶皇千層糕 拼 伯爵朱古力凍餅 Steamed Thousand-Layer Cakes with Custard and Mashed Taro and "Tea Time" (Earl Grey Chocolate Cream on Chocolate Shell and Fizzy Chocolate Nuggets)	нк\$100	per table	
風栗芝麻酥 拼 紐約藍莓芝士餅 Baked Sesame Pastry with Chestnut Paste and "Mira Cheese Cake" (Creamy New York Cheese Cake and Wild Blueberry made in a Mira way)	нк\$100	per table	
香芒軟糕 拼 燕窩蛋撻 Chilled Mango Pudding Baked Mini Egg Tarts with Bird's Nest	НК\$250	per table	







Wedding Set Luncheon 2023 MENU A

Selection of Bread and Butter

Flame Hokkaido Scallop, Apple, Jicama, Caviar, Shiso Cress, Passion Fruit, Gravy Aioli

Classic French Bouillabaisse

"Wellington" Scottish Salmon Fillet, Sea Shrimp, Chardonnay Crème

OR

Seared Yellow Chicken, Foie Gras, Morel Mushrooms Jusserved with Seasonal Greens, Japanese Pumpkin, Tomatoes

Mango Mille-Feuille Fresh Mango, Puff Pastry, Champagne Jelly

> Coffee or Tea Pralines

HK\$820 per guest 10% service charge applies







Wedding Set Luncheon 2023 MENU B

Selection of Bread and Butter

Slow-cooked Abalone, Seaweed, Garden Greens, Salmon Roe, Sesame, Miso Dressing

Lobster Ravioli, Bird's Nest, Seafood Creamy Broth

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Seared Seabass, Prawn, Saffron Potato, Tomatoes, Fennel, Seafood Broth

OR

Grilled Canadian Organic Pork Medallion, Roasted Root Vegetables, Roasted Peach Gravy

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Virgin Pina Coloda Coconut Mousse, Pineapple Jelly, Mango Fruit Dot

> Coffee or Tea **Pralines**

HK\$920 per guest

10% service charge applies







Wedding Set Luncheon 2023 MENU C

Selection of Bread and Butter

Foie Gras Terrine, French Smoked Duck Roll, Chilled Cognac, Braised Pear, Melba Toast

Lobster Consommé, Fish Maw, Seafood

Kogoshima Beef Two Ways Grilled Striploin, Crispy Beef Cheek, Potato Chives Cake, Roasted Zucchini

OR

Seared Wild Catch Seabass Fillet, Black Mussel Crème, Savory Cabbages, Pancetta, Potatoes

Lime, Strawberry Jelly, Lady Finger Biscuit

Coffee or Tea Pralines

HK\$1,220 per guest 10% service charge applies







MENU A

SOUP

Coconut Pumpkin and Ginger Soup with Bird's Nest Homemade Bread Selections with Butter

APPETIZER

Fresh Seasonal Oyster on Ice with Cocktail Sauce Seasonal Crab and Poached Prawn on Ice Assorted Cold Cuts Platter with Pickles Duo of Melon and Parma Ham Platter Smoked Fish Platter with Condiments

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

SALADS

Deep-fried Tofu Fresh Kale Salad with Cherry Tomato and Miso Dressing Beetroot, Feta Cheese and Rocket Lettuce Salad with Orange Grilled Squid and Octopus Salad with Tomatoes Japanese Style Roasted Beef Salad with Teriyaki Dressing Eggplant and Fried Eggs Salad with Pork Cheek

Green Garden Corner:

Red Cabbage, Roasted Bell Pepper, Carrot, Cherry Tomato, Radish, Romaine Lettuce, Red Chicory, Green Bean Sprouts, Frisée, Lollo Rosso, Rocket Lettuce

Selection of Condiments and Dressing:

Garlic Crouton, Crispy Pancetta, French Dressing, Caesar Dressing, Thai Chili Dressing, Thousand Island, Olive Oil, Balsamic Vinegar







MENU A - Cont'd

HOT ENTRÉE

Teriyaki Chicken with Sesame Seed and Spring Onion Baked Sea Bass with Lime and Lemongrass Braised Beef Short Ribs with Cherry and Port Wine Fried Rice Noodles with Barbecued Pork, Shrimp, Bean Sprout and Chives (Chinese Style) Roasted Pork Loin with Grilled Pineapple Salsa Chinese Barbecued Platter (Chinese Style) Braised Bean Curd with Assorted Fungus and Vegetable (Chinese Style) Prosciutto Tortellini Carbonara Fried Rice with Shredded Chicken, Iceberg Lettuce and Spring Onion (Chinese Style)

CARVING

Barbecued Beef Meatloaf stuffed with Cheddar Cheese Served with Garlic Gravy

DESSERT

Tiramisu Cake Champagne Jelly with Fruit Caviar Pistachio White Chocolate Tart Mango Red Velvet Cupcake 64% Dark Chocolate Tart Blueberry Panna Cotta Bailey New York Cheese Cake Lemon Madeleine Seasonal Fresh Fruit Dice

> **BEVERAGE** Coffee and Tea

HK\$820 per guest 10% service charge applies







MENU B

SOUP

Seafood Bisque with Roasted Zucchini and Cream Homemade Bread Selections with Butter

APPETIZER

Fresh Seasonal Oyster on Ice with Cocktail Sauce Brown Crab, Poached Prawn and Black Mussels on Ice Smoked Salmon and Kipper Platter with Condiments Mediterranean Seafood and Chorizo Orzo Pasta Salad Spanish Platter (Serrano Ham, Manchego and Olives) Trio Tomato Salad with Basil Pesto

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

SALADS

Seafood and Pomelo Salad with Balsamic and Japanese Mayonnaise Country Pork Pate with Apple Compote and Pomegranate Dressing Roasted Chicken Salad with Pine Nuts and Semi-dried Tomato Pesto Greek Style Fresh Kale and Barley Salad Marinated Beef Salad with Pickles and Sesame

Green Garden Corner:

Red Cabbage, Roasted Bell Pepper, Carrot, Cherry Tomato, Radish, Romaine Lettuce, Red Chicory, Green Bean Sprouts, Frisee, Lollo Rosso, Rocket Lettuce

Selection of Condiments and Dressing:

Garlic Crouton, Crispy Pancetta, French Dressing, Caesar Dressing, Thai Chili Dressing, Thousand Island, Olive Oil, Balsamic Vinegar







MENU B – Cont'd

HOT ENTRÉE

Baked Halibut with Herbs served with Capers Butter Roasted Sweet Potato and New Potato with Thyme Braised Pork Belly with Cherries and Apple Wedges Sautéed Prawn and White Clam with Seasonal Greens in Black Truffle Sauce (Chinese Style) Sautéed Honey Bean and Lily Bulbs with Olives Pickles (Chinese Style) Roasted Suckling Pig Barbecued Platter (Chinese Style) Wok-fried Garoupa Fillets with Bell Pepper in Black Bean Sauce (Chinese Style) Braised E-fu Noodles with Barbecued Pork, Ginger and Spring Onion Fried Rice with Chicken, Salted Fish and Iceberg Lettuces (Chinese Style)

CARVING

Beef Wellington with Morel Mushroom Sauce

DESSERT

Macau Egg Tart 64% Dark Chocolate Tart Coconut Osmanthus Flower Pudding Classic French Lemon Tart Tiramisu Cake Blueberry New York Cheese Cake Mango and Varlhona Dulcey Panna Cotta **Baileys Baba** Feuillantine Chocolate Cake Seasonal Fresh Fruit Platter

> **BEVERAGE** Coffee and Tea

HK\$920 per guest 10% service charge applies







MENU C

SOUP

Roasted Sweet Corn Soup with Fish Maw Double-boiled Conch and Bamboo Piths Soup with Red Date (Chinese Style) Homemade Bread Selections with Butter

APPETIZER

Fresh Seasonal Oyster on Ice with Cocktail Sauce Seasonal Crab, Red Shrimp, Sea Whelk, Black Mussels and Poached Prawn on Ice Trio Salmon - Smoked, Beetroot and Gravlax with Condiments Foie Gras Terrine with Cognac and Truffle served with Brioche Toasts Spicy Salmon Tartare Shooter Chilled Tofu with Bonito Flakes and Soya Sauce

Selection of Japanese Nigiri 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

SALADS

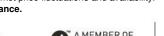
Thai Style Papaya and Shrimp Salad Glass Noodles Salad with Crabmeat, Coriander and Sweet Chili Sauce Seared Tuna Salad with Chinese Celery, Lemongrass and Thai Style Dressing Composed Salad with Roasted Duck Breast, Hard Boiled Eggs and Garlic Croutons Salad Niçoise

Green Garden Corner:

Red Cabbage, Roasted Bell Pepper, Carrot, Cherry Tomato, Radish, Romaine Lettuce, Potatoes Red Chicory, Green Bean Sprouts, Frisée, Lollo Rosso, Rocket Lettuce

Selection of Condiments and Dressing:

Garlic Crouton, Crispy Pancetta, French Dressing, Caesar Dressing, Thai Chili Dressing, Thousand Island, Olive Oil, Balsamic Vinegar







MENU C - Cont'd

HOT ENTRÉE

Balsamic Roasted Root Vegetables with Thyme and Lemon
Roasted Supreme Chicken Breast with Truffle Cream Sauce
Cuisine Cuisine Suckling Pig and Barbecued Platter (Chinese Style)
Wok-fried Udon Noodles with Mixed Pepper, Shrimp and Vegetable (Chinese Style)
Sautéed Prawn and Chorizo Sausage with Garlic
Roasted Black Truffle Potatoes with Olive Oil and Sea Salt
Braised Straw Mushroom and Conpoy with Seasonal Vegetables (Chinese Style)
Fried Rice with Scallops, Yunnan Ham and Sakura Shrimp (Chinese Style)

CARVING

Roasted Herbs Prime Rib with Cepes Mushroom Cream Gravy Slow-cooked Rosemary Baby Lamb Leg served with Roasted Garlic Gravy and Mint Sauce

DESSERT

Mango Read Velvet Cupcake
Sakura Raindrop Cake
Chestnut Sago Pudding
Flowers Choux Cream
Umeshu Jelly with Lychee Caviar
Raspberry Kiss New Cheese Cake
Butterfly Pea Tea Jelly with Cheese Filling
Matcha Chocolate Butterfly
Purple Sweet Potato Tart
Chocolate Crispy Cake
Individual Mövenpick Ice Cream
Seasonal Fresh Fruit Dice

BEVERAGECoffee and Tea

HK\$1,120 per guest 10% service charge applies



