



Cuisine Cuisine

HONG KONG  
the mira

紅梅含苞傲冬雪 綠柳吐絮迎新春

國金軒極品顯貴聚寶盆

Cuisine Cuisine CNY Pun Choi

鮑汁扣南非八頭湯鮑  
蠔皇扣花膠件

Braised South Africa (8)head abalone with abalone sauce  
Braised fish maw with oyster sauce

蠔皇扣生曬蠔豉  
塘心白玉瑤柱甫

Braised dried oysters with oyster sauce  
Turnip stuffed with dried scallops

鮑汁炆法國鵝掌  
雞油濃汁炆花菇

Braised French goose web with abalone sauce  
Braised Chinese mushrooms with superior sauce

茄汁大虎蝦  
黃金鯪魚丸

Braised tiger prawn with tomato sauce  
Crispy minced dace balls

掛爐燒鴨  
貴妃黃油雞

Roasted goose  
Marinated chicken with conpoy sauce

鮑汁扣豬蹄筋  
荔芋扣黑豚腩肉

Braised pork tendon with abalone sauce  
Braised pork belly with taro

南乳炆蓮藕  
鮑汁炆豆卜

Braised lotus root with fermented bean curd  
Braised bean curd puff in abalone sauce

柱候肉湯炆枝竹  
上湯泡菜膽

Braised bean curd sheet with soy bean soup  
Poached vegetables in supreme broth

六位\$3288

HK\$3,288 for 6 persons



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八頭南非湯鮑魚可轉配:

South Africa (8) head abalone can be replace by:

四頭湯鮑 (4)head abalone

每位\$288 per person

十九頭南非乾鮑 South Africa (19)head abalone

每位\$688 per person

其他材料可加配:

Paired with:

紅燒關東遼參 Braised Japanese sea cucumber

每位\$488 per person

蠔皇扣花膠 Braised fish maw with oyster sauce

每位\$428 per person

紅燒海參 Braised sea cucumber

每位\$388 per person

蠔皇扣生曬蠔豉 Braised dried oysters with oyster sauce

每位\$288 per person

溏心白玉瑤柱甫 Turnip stuffed with dried scallops

每位\$228 per person

鮑汁炆法國鵝掌 Braised French goose web with abalone sauce

每位\$100 per person

雞油濃汁炆花菇 Braised Chinese mushrooms with superior sauce

每位\$88 per person