

the mira
HONG KONG

It's Your Party

@THE MIRA HONG KONG

Birthdays . Anniversaries . Engagements . Promotions . Social Gatherings

Party in the privacy of our function rooms like you
never partied before for just HK\$750* per person
from now till August 31, 2023!

ANY EXCUSE IS A FANTASTIC EXCUSE FOR A ROARING CELEBRATION!



Party with a Sumptuous Feast, a 10-course Chinese Menu or 6-course Fusion Menu of luxurious delights.



Party All Night with free flowing mocktails, soft drinks, fruit juices, beers and house red & white wine throughout the night. Complimentary cocktail snacks served before and after the meal for even more fun.



Party with Your Friends with our awesome celebration surprise, a jungle of balloons and party favors and rock the house with one of the best computerized karaoke system in town!

Thinking of a special theme?

Our dedicated team can help you arrange costumes, props and other entertainment to match the occasion!

We look forward to adding sparks to your celebration in the most special way!

PARTY @THE MIRA HONG KONG

The place where fun-lovers meet

For Enquiries and booking; contact our events specialists at 2315 5688 or catering.event@themirahotel.com

**Price inclusive of 10% service charge*

Chinese Dinner Menu I

迎夏透心四小碟
(炭火叉燒, 鹵浸燻蹄, 明爐燒鴨, 老陳醋黑木耳)
Barbecued Local Pork with Maltose,
Cold Pork Hock
Roasted Duck
Black Fungus with Mature Vinegar

鮮蟹肉海皇冬蓉羹
Winter Melon Soup with Crab Meat and Seafood

蜜糖豆花姿鳳片
Sautéed Fresh Cuttlefish with Chicken and Honey Pea

本地頭抽蒸沙巴龍躉
Steamed Giant Garoupa with Ginger and Spring Onion

吊燒南乳三黃雞
Roasted Crispy Chicken with Fermented Red Bean-curd Paste

瑤柱腐竹泡娃娃菜
Poached Seasonal Vegetable with Conpoy and Bean Curd Sheet

鮮蝦叉燒翡翠炒絲苗
Fried Rich with Shrimp and Barbecued Pork and Spring Onion

甫魚龍芽炆伊府麵
Braised E-Fu Noodles with Dried Sole and Mushroom

陳年果皮紅豆沙
Sweetened Red Bean with Aged Tangerine Peels

透心時令鮮果碟
Summer Fruit Platter

HK\$750 net per guest; inclusive of 10% service charge and free flowing of soft drinks, freshly squeezed orange juice, beers and house red / white wines throughout the dinner (12 guests per table)

Chinese Dinner Menu II

迎夏透心四小碟
(炭火燒豚肉, 女兒紅醉鳳凰, XO 醬豆瓣海蜆, 手拍溫室小青瓜)
Barbecued Local Pork with Maltose,
Drunken Chicken with Hua Tiao Wine
Jelly Fish in XO Sauce
Chilled Cucumber with Garlic and Mature Vinegar

冬瑤元肉燉海螺湯
Double-boiled Sea Conch Soup with Winter Melon, Conpoy and Dried Longan

芹香炒鮮蝦仁墨片
Sautéed Prawns with Fresh Cuttlefish and Celery

豚肉棗皇蒸深海沙巴龍躉
Steamed Giant Garoupa with Mushroom, Pork, Ginger and Dried Red Date

大漠風沙脆皮燒雞
Crispy Chicken with Fried Garlic and Chili

鮮蟹肉扒節瓜甫
Braised zucchini with Crab Meat in Egg White Sauces

蠔汁瑤柱海鮮燴絲苗
Braised Rice with conpoy and Seafood in Oyster Sauces

高湯菜遠金腿湯生麵
Poached Noodles with Seasonal Vegetables and Ham in Broth Soup

生磨蛋白杏仁茶湯丸
Sweetened Almond Cream with Egg White and Sesame Dumplings

透心時令鮮果碟
Summer Fruit Platter

HK\$800 net per guest; inclusive of 10% service charge and free flowing of soft drinks, freshly squeezed orange juice, beers and house red / white wines throughout the dinner
(12 guests per table)

Menu III

鴻運乳豬拼盤

Roasted Suckling Pig Specialties Combination

花旗參紅棗燉鴿湯

Double-boiled Pigeon Soup with American Ginseng and Red Date

松露芹香炒鳳片珊瑚蚌

Sautéed Sea Cucumber with Chicken and Celery in truffle Sauces

雙璜頭抽鳳脂蒸綠洲龍躉

Steamed Giant Grouper with Chicken Fat and Spring Onion

炭火掛爐燒米鴨

Roasted Duck

乾鮑汁雲腿科甲瓜

Braised Winter Melon with Ham in Abalone Sauces

XO 醬海皇翡翠炒絲苗

Fired Rice with Seafood, Vegetable and XO Sauces

上湯菜遠鮮蝦水餃

Poached Shrimp Dumpling with Vegetables in Broth Soup

香芒楊枝甘露

Chilled Coconut Milk with Mango, Pomelo and Sago

透心時令鮮果碟

Summer Fruit Platter

HK\$850 net per guest; inclusive of 10% service charge and free flowing of soft drinks, freshly squeezed orange juice, beers and house red / white wines throughout the dinner
(12 guests per table)

Fusion Dinner Menu I

APPETIZER

Citrus Cured Salmon with Avocado, Beetroot Chips and Honey Yogurt Dressing
柑橘醃鮭魚伴牛油果醬, 紅菜頭脆片配蜜糖乳酪汁

SOUP

Double-boiled Conch Soup with Kombu and Sea Coconut
海底椰昆布燉螺頭湯

IMMEDIATE COURSE

Baked Hokkaido scallop and Crispy Rice with Cheddar Cheese and Champagne Crème
香檳汁脆米焗北海道元貝皇

SORBET

Lemon and Lime Sorbet
檸檬青檸雪葩

ENTREE

Sous-vide Foie Gras Chicken Roulade with Roasted Root Vegetables and Garlic
Potato Puree
Served with Wild Berries Gravy
牛油低温浸鴨肝雞卷伴燒根菜, 蒜香薯茸及野生草莓汁

OR

Miso Glazed Cod Fish Fillet with Braised Cabbage and Mashed Sweet Potato
烤味噌鱈魚柳伴燴椰菜及甜薯茸

DESSERT

Coco-mango Donut
(Creamy Coconut Mousse, Mango-passion Fruit Curd)
椰香芒果熱情果甜圈

HK\$750 net per guest; inclusive of 10% service charge and free flowing of soft drinks, freshly squeezed orange juice, beers and house red / white wines throughout the dinner

Fusion Dinner Menu II

APPETIZER

Seared Scallop and Fresh Herbs Celeriac Salad with Pomegranate Dressing
煎帶子伴香草芹菜頭沙律及神石榴汁

SOUP

松茸菜膽花菇清燉螺頭
Double-boiled Conch Soup with Matsutake Mushrooms and Brassica

IMMEDIATE COURSE

蠔皇六頭湯鮑伴波蘭鵝掌鮮蔬
Braised Whole Abalone with Goose Feet and Seasonal Greens in Oyster Sauce

SORBET

Passion Fruit and Mango Sorbet
熱情果香芒雪葩

ENTREE

Slow-cooked Beef Striploin with Anna Potato and Baby Broccoli
Served with Morel Mushroom Crème
低溫煮牛柳伴煎薯仔, 嫩西蘭花及羊肚菌忌廉

OR

Baked Macadamia Nuts Crumbed Salmon Fillet
Served with Fava Beans Orzo Risotto and Lobster Crème
焗夏威夷果仁鮭魚柳伴意大利蠶豆米形粉及龍蝦忌廉

DESSERT

Yuzu Pairing
(Yuzu Infused in Milk Chocolate Mousse and Chocolate Veil)
柚子朱古力餅

HK\$850 net per guest; inclusive of 10% service charge and free flowing of soft drinks, freshly squeezed orange juice, beers and house red / white wines throughout the dinner

Buffet Dinner Menu I

SOUP

Curried Celery Soup with Green Apple, Coconut & Lime
(Bread Selection with Butter)

APPETIZER

Seasonal Crabs, Poached Prawns, Blue Mussels, Cooked Clams on Ice
(Served with Cocktail Sauce, Lemon Wedges, Shallot Vinaigrette)
Assorted Italian Cold Cuts with Pickles
Smoked Salmon Platter with Condiments

Selection of Sushi

(Shrimp, Salmon, Tuna, Snapper, Squid, Bean-curd Skin, Maki and California Roll)

Selection of Fresh Carving Sashimi

(Scottish Salmon, Tuna, Snapper, Octopus, Japanese Sweet Shrimps)
(Served with Wasabi, Soy Sauce and Ginger Pickles)

SALADS

Quinoa and Fresh Kale Salad with Pomegranate
Papaya and Pineapple Salad with Roasted Gammon Ham
Smoked Trout and Green Pea Pasta Salad
Roasted Chicken with Oil Noodles and Sesame Dressing

Green Garden Corner:

Grilled Pineapple, Grilled Bell Pepper, Roasted Pumpkin, Roasted Chickpea,
Marinated Artichoke, Pickled Pearl Onion, Dried Cranberries,
Garlic Crouton, Crispy Pancetta, Parmesan Cheese,
Sweet Corn, Carrot, Broccoli, Cherry Tomato, Cucumber
Kale, Romaine Lettuce, Mesclun, Rocket Lettuce, Cabbage

Selection of Dressing:

Caesar Dressing, French dressing, Roasted Sesame Dressing, Thousand Island,
Olive Oil, Balsamic Dressing

Buffet Dinner Menu I - Cont'd

HOT ENTRÉE

Roasted Chicken with Cheese and Tomato Crème
Piri Piri Salmon with Couscous and Sweet Potatoes
Thai Style Green Curry Beef Cheek with Garlic Bread
Paprika Roasted New Potatoes with Black Garlic Aioli
Fried Rice with Preserved Vegetables, Shrimp and Egg White (Chinese Style)
Sautéed Chicken with Celery in Chili Sauces (Chinese Style)
Sautéed Japan Udon Noodles with Seafood and Vegetables (Chinese Style)
Poached Seasonal Vegetable with Conpoy and Bean-curd Sheet (Chinese Style)

CARVING

Crispy Pork Knuckle with Honey Mustard Sauce

DESSERT

Blueberry Cheese Cake
Fresh Fruit Cream Sponge
Pineapple Upside-down Cake
Caramilk Lamington Cake
Exotic Mousse Cake
Coconut Panna Cotta
Tofu Pudding with Condiments
Selection of Diced Fresh Fruits

BEVERAGE

Coffee and Tea

HK\$750 net per guest; inclusive of 10% service charge and free flowing of soft drinks, freshly squeezed orange juice, beers and house red / white wines throughout the dinner

Buffet Dinner Menu II

SOUP

Russian Borscht with Beef
(Bread Selection with Butter)

APPETIZER

Marinated Cook Abalone in Kombu and Sake on Ice
Chilled Crab Legs, Poached Prawns and Jade Whelks on Ice
(Served with Cocktail Sauce, Lemon Wedges, Shallot Vinaigrette)
Smoked Salmon, Mackerel Platter with Sour Cream and Blinis
Spanish Platter (Serrano Ham, Manchego and Olives)

Selection of Sushi

(Shrimps, Salmon, Tuna, Snapper, Squid, Bean-curd Skin, Maki and California Roll)

Selection of Fresh Carving Sashimi

(Scottish Salmon, Tuna, Snapper, Hamachi, Octopus, Japanese Sweet Shrimps)
(Served with Wasabi, Soy Sauce and Ginger Pickles)

SALADS

Arugula Salad with Grilled Peach, Avocado and Goat Cheese
Seafood and Pomelo Salad with Spicy Dressing
Tuna and Potato Salad with Dill Yogurt Dressing
Cold Soba Noodle Salad with Crab Meat
Summer Shrimp Gazpacho

Green Garden Corner:

Grilled Pineapple, Grilled Bell Pepper, Roasted Pumpkin, Roasted Chickpea,
Marinated Artichoke, Pickled Pearl Onion, Dried Cranberries,
Garlic Crouton, Crispy Pancetta, Parmesan Cheese,
Sweet Corn, Carrot, Broccoli, Cherry Tomato, Cucumber
Kale, Romaine Lettuce, Rocket Lettuce, Cabbages

Selection of Dressing:

Caesar Dressing, French Dressing, Roasted Sesame Dressing, Thousand Island,
Olive Oil, Balsamic Dressing

Buffet Dinner Menu II (Cont'd)

HOT ENTRÉE

Braised Pork Ribs with Korean Kimchi Sauce
Tandoori Lamb Chop with Coriander Mint Chutney
Moroccan Chicken Stew with Dried Fruit and Bell Pepper
Honey Glazed Pumpkin and Sweet Potatoes
Steamed Giant Garoupa with Ginger and Soy Sauce (Chinese Style)
Chinese Barbecued Specialties Combination (Chinese Style)
Sautéed Fresh Cuttlefish with Chicken and Sugar Pea (Chinese Style)
Fried Rice with Minced Beef, Corn and Kimchi (Chinese Style)
Poached Seasonal Vegetables with Lily Bulb, Cordyceps Flower in Broth (Chinese Style)

CARVING

Smoke-Roasted Beef Short Ribs with Barbecued Sauce

DESSERT

Tiramisu Cake
Portuguese Egg tarts
Feuilletine Cake
Assorted Cream Puffs
Macau Cookies Pudding
Butterfly Cookies
Bean-curd Pudding with Condiments
Selection of Diced Fresh Fruits

BEVERAGE

Coffee and Tea

HK\$850 net per guest; inclusive of 10% service charge and free flowing of soft drinks, freshly squeezed orange juice, beers and house red / white wines throughout the dinner

Western Set Dinner Menu I

Green Asparagus Mimosa
Caper, Parsley, Hens Egg, Champagne Dressing

Handmade Gnocchi Potato,
Peas, Artichoke & Parmesan Emulsion

Roasted Scottish Salmon
Aubergine Caponata, Basil Sauce, New Potatoes

Summer Fruit & Berry Pavlova
Raspberry Sorbet

HK\$750 net per guest; inclusive of 10% service charge and free flowing of soft drinks, freshly squeezed orange juice, beers and house red / white wines throughout the dinner

Western Set Dinner Menu II

White Asparagus, Hens Egg
Crispy Ham, Pomelo & Herb Hollandaise

Manila Clam, Saffron and Daikon Bisque,
Pickled Radish

Rosemary Crust Lamb Chop, Olive Oil Potato
Cherry Tomato Confit, Olive Sauce, Crushed Peas

Green Tea Burnt Cheese Cake,
Mango Sauce

HK\$800 net per guest; inclusive of 10% service charge and free flowing of soft drinks, freshly squeezed orange juice, beers and house red / white wines throughout the dinner