

## Birthday Dinner Package 2023

### Birthday Treats:

LED Neon Sign with “Happy Birthday” to light up your party or a giant Chinese “壽” letter as backdrop

Giant peach-shaped Chinese longevity bun filled with small soft steamed buns

Free flowing of house red & white wine throughout the dinner

Choice of welcome drink; fruit Punch or hot ginger tea

A bottle of champagne for toasting

Karaoke entertainment; on first come-first served basis

Car parking coupons

### Choose from a range of Chinese Dinner Menus:

Menu (I) price at HK\$9,288 net

Menu (II) price at HK\$10,588 net

Menu (III) price at HK\$11,588 net

Menu (IV) price at HK\$13,888 net

### Remarks:

- A minimum of 2 tables is required
- All the above package prices are of 12 persons per table & inclusive of 10% service charge
- The above offers cannot be exchanged with other hotel services
- The Mira Hong Kong reserves the right to alter the above offers and items

For reservations and further details, please contact our Events, Conferences & Special Projects Team at tel: 852 2315 5688, fax: 852 2366 3384 or email: [catering.event@themirahotel.com](mailto:catering.event@themirahotel.com)

## Birthday Dinner Package

### Menu (I)

呈福呈祥合家喜  
(化皮乳豬件、黑魚子水晶餃肉、豆瓣海蜆)

Chinese Appetizer Platter

Barbecued Suckling Pig

Chilled Crystal Pork Terrine with Fish Roe

Jelly Fish in Chili Sauce

脆果芹香花姿鮮蝦仁

Stir-fried Fresh Shrimps with Sliced Cuttlefish, Celery and Cashew

百花炸釀鮮蟹钳

Deep-fried Crab Claws Stuffed with Minced Shrimp

瑤柱竹笙燴津膽

Braised Bamboo Pith with Conpoy and Vegetable

虎茸菌元肉杞子燉螺頭湯

Double-boiled Sea Conch Soup with Dried Tiger Mushroom and Goji Berry

蠔皇鮑螺甫伴鮮翡翠

Braised Sliced Sea Whelks with Seasonal Greens

雙璜頭抽蒸海沙巴龍躉

Steamed Giant Garoupa with Home-made Soya Sauce

南乳吊燒黃油雞

Roasted Yellow Chicken with Fermentation Red Bean-curd

鮮蝦炭燒黑豚翡翠炒絲苗

Fried Rice with Pork, Shrimp and Vegetables

上湯菜遠腿絲生麵

Egg Noodles with Yunnan Ham and Seasonal Greens in Broth Soup

陳皮百合紅豆沙

Sweetened Red Bean Cream with Aged Tangerine Peels

壽賀蟠桃

Steamed Longevity Buns

**HK\$9,288 net**

**12 guests per table**

Free flow of soft drinks, freshly squeezed orange juice and beers throughout the dinner

## Birthday Dinner Package

### Menu (II)

鴻運金豬賀壽  
Roasted Suckling Pig

柱皇醬露筍鮮蝦球珊瑚蚌  
Wok-fried Fresh Prawns and Coral Clams with Asparagus in XO Sauce

雙色芝士焗鬼馬北海道元貝皇  
Baked Hokkaido Scallop with Cheese, Fried Dough Sticks and Champagne Crème

金瑤雙翡翠  
Braised Conpoy with Mushroom and Vegetable

姬松茸元肉紅棗燉螺頭湯  
Double-boiled Sea Conch Soup with Dried Blaze Mushroom, Dried Red Date  
and Dried Longan

蠔皇鮑螺甫扣花菇伴鮮翡翠  
Braised Sliced Sea Whelk with Black Mushroom and Seasonal Greens

陳年果皮鮮薑蒸海沙巴龍躉  
Steamed Giant Garoupa with Ginger and Aged Tangerine Peels

風沙吊燒三黃雞  
Roasted Yellow Chicken with Garlic

薑米玉帶翡翠炒絲苗  
Fried Rice with Scallops, Ginger, and Seasonal Greens

黑松露雙喜炆長壽伊府麵  
Braised E-fu Noodles with Fresh Mushroom and Dried Flatfish

雪蓮子香芋椰汁紫米露  
Sweetened Purple Rice with Taro and Honey Locust Fruit in Coconut Milk

壽賀蟠桃  
Steamed Longevity Buns

合時鮮果  
Seasonal Fresh Fruit Platter

**HK\$10,588 net**

**12 guests per table**

Free flow of soft drinks, freshly squeezed orange juice and beers throughout the dinner

## Birthday Dinner Package

### Menu (III)

鴻運金鏈乳豬賀壽  
Roasted Suckling Pig with Jelly Fish

黑松露露筍玉帶珊瑚蚌  
Wok-fried Scallops and Coral Clams with Asparagus in Black Truffle Sauce

芝士白汁焗釀蟹蓋  
Baked Crab Shell Stuffed with Crab Meat, Onion, Mushroom and Cream Sauce

玉環瑤柱甫  
Braised Hairy Gourd Stuffed with Conpoy and Vegetable

桃膠鮮蟹肉燴燕窩  
Braised Bird's Nest Soup with Fresh Crab Meat and Natural Resin

蠔皇八頭湯鮑鮮翡翠  
Braised Whole Abalone with Seasonal Greens

鳳脂香蔥蒸老虎斑  
Steamed Grouper with Chicken Fat and Spring Onion

七彩脆皮吊燒黃油雞  
Roasted Chicken with Fried Shrimp Chips and Crispy Seasonal Greens

瑤柱錦繡燴絲苗  
Fujian Fried Rice

黑松露雙喜炆長壽伊府麵  
Braised E-fu Noodles with Black Truffle, Fresh Mushroom and Bean Sprouts

生磨合桃露湯丸  
Home-made Sweetened Walnut with Dumplings

壽賀蟠桃  
Steamed Longevity Buns

鮮果圃  
Seasonal Fresh Fruit Platter

**HK\$11,588 net**

**12 guests per table**

Free flow of soft drinks, freshly squeezed orange juice and beers throughout the dinner

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HONG KONG

## Birthday Dinner Package

### Menu (IV)

天蓬鴻運金乳賀壽  
Roasted Suckling Pig with Pancake

極品 XO 醬露筍玉帶鮮蝦球  
Wok-fried Fresh Prawns with Scallops, Asparagus in XO Sauce

格蘭焗釀嚮螺  
Baked sea conch stuffed with diced chicken, onion and mushroom  
in Portuguese sauce

鮮蟹肉燴雙翡翠  
Braised Fresh Crab Meat with Mushroom and Vegetable

十五陳皮姬松茸雪棗燉黃螺頭  
Double-boiled Sea Conch Soup with Dried Blaze Mushroom,  
Tangerine Peels and Dried Red Date

蠔皇六頭湯鮑花菇伴鮮翡翠  
Braised Whole Abalone with Black Mushroom and Seasonal Greens

鳳脂香蔥蒸綠洲龍躉斑  
Steamed Giant Grouper with Chicken Fat and Spring Onion

桂花香葉吊燒黃油雞  
Roasted Chicken with Osmanthus and Herb

薑米香蔥鮮蟹燴蛋白絲苗  
Braised Egg White Fried Rice with Ginger and Fresh Carb Meat

上湯菜肉雲吞長壽生麵  
Egg Noodles with Shrimp and Vegetables Dumplings in Superior Soup

楊枝甘露  
Chilled Coconut Milk with Mango, Pomelo and Sago

子母壽賀蟠桃  
Steamed Longevity Buns

鮮果圍  
Seasonal Fresh Fruit Platter

**HK\$13,888 net**

**12 guests per table**

Free flow of soft drinks, freshly squeezed orange juice and beers throughout the dinner