

ENTREMET

- N Saint Honore Cake** \$380
Puff Pastry, Choux Paste, Vanilla Mascarpone Cream and Light Almond Sponge
- N White Cafe Latte** \$380
White Coffee Chocolate Cream, Hazelnut Joconde, Hazelnut Crunchy Base and Brandy
- N Granny Smith Apple Crumble** \$380
Apple Raisin Cream Cheese, Almond Dacquoise, Joconde and Crumble
- N Tahitian Vanilla Basque Cheesecake** \$298
- Fruity Napoleon** \$360
Caramel Puff Pastry, Madagascar Vanilla Custard and Fresh Fruit
- Rouge & Bubbly** \$360
Vanilla Pastry Cream on Almond Crust with Mixed Fruit
- Celebration Cake** \$360
Fluffy Chiffon Sponge, Light Cream and Mixed Berry



PETIT GATEAU

- N Golden Forest Mini Cakes** \$62
Made with 64% Valrhona Manjari dark chocolate mousse, kirsch, maraschino cherries and chocolate sponge cake
- N Vegan Tonka Bean Chocolate Tart** \$60
70% Dark Chocolate Tonka Bean Ganache, Dark Chocolate Cream with Rice Krispies
- N Granny Smith Apple Crumble** \$48
Apple Raisin Cream Cheese, Almond Dacquoise, Joconde and Crumble
- N Tiramisu Éclair** \$58
Mascarpone Cheese, Lady Finger Sponge with Espresso Syrup in Choux Pastry
- COCO Vanilla Cheesecake** \$58
Vanilla Mascarpone Chantilly, Cream Cheese with Hazelnut Biscuit Base
- N Saint Honore Mini Cake** \$58
Puff Pastry, Choux Paste, Vanilla Mascarpone Cream and Light Almond Sponge

CHOCOLATE BONBON

\$24

Hojicha

Hojicha Ganache with Crunchy Pearls and 40% Milk Chocolate

Caramel Macchiato

White Coffee Caramel Ganache with Crunchy Praline and 30% Hazelnut White Chocolate

D24 Durian

D24 Durian Ganache with 32% Caramel White Chocolate

Acai Berry Yogurt

Acai Berry and Yoghurt Ganache with 72% Dark Chocolate from Venezuela

Alphonso Mango

Alphonso Mango Ganache and Dried Mango with 35% White Chocolate

Ruby Raspberry

47.3% Ruby Chocolate and Raspberry Ganache and 64% Dark Chocolate from Dominican Republic

Tangerine Peel

Tangerine Peel Ganache with 35% Hazelnut Milk Chocolate

Yuzu Calamansi

Calamansi Ganache with Yuzu Compote and 33% White Chocolate



PASTRY PASSION

- F Ultimate Mango Velvet** \$48
Red Velvet Cupcake with Mango
- N Beetroot Butter Croissant** \$30
Freshly Baked 84% French Butter Beetroot Croissant
- Butter Croissant** \$28
Freshly Baked 84% French Butter Caramel Croissant
- Pain Au Chocolate** \$30
Freshly Baked 40% Double Chocolate, 84% French Butter Croissant
- F Dirty Pain Au Chocolate** \$32
Freshly Baked 40% Double Chocolate, 84% French Butter Croissant with Chocolate Glaze



- N** New Items
- F** Contains Alcohol
- F** Signature Items

Photos are for reference only.

BE SOCIAL & SHARE

#ishouldcoco #themirahotel

PASTRY PASSION

- Assorted Berries Danish** \$32
Freshly Baked 84% French Butter Danish Pastry with Fresh Berries
- N Cinnamon Roll** \$30
Hokkaido Milk Bread with Cinnamon Paste and Pecan Nuts
- Blueberry Muffin** \$32
Blueberry Muffin topped with Butter Crumble
- N Lemon Poppy Muffin** \$32
Lemon Muffin topped with Crunchy Poppy Seeds
- N Quiche Lorraine** \$32
Classic French Bacon, Onion, Mushroom and Parmesan Cheese Egg Tart



- N** New Items
 Contains Alcohol
 Signature Items

All prices are subject to 10% service charge, except for take-away items.

miraplus enjoy 25% discount.

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SEASONAL AFTERNOON TEA

Daily | 3pm - 6pm

Take a break with COCO's afternoon tea featuring handcrafted pastries, picture-perfect desserts and savories presented on a chic tea stand fashioned after a handbag!



**HK\$568 for 2 Guests /
HK\$268 for 1 Guest**

including our selection of TWG teas or Caffé Vergnano 1882 coffee

Add HK\$70 for your choice of 1 signature dessert with a personalised message

Add HK\$280 for a half a bottle of Perrier Jouët Grand Brut NV Champagne

COCO'S SIGNATURE

- N Fashion Mochaccino** \$68
Cappuccino with 38% Madagascar Milk Chocolate High Heel Shoe
- Matcha Latte** \$68
Latte with Homemade Uji Kyoto Matcha Syrup

COFFEE

- Espresso / Americano / Decaf** \$48
Cappuccino* / Latte* / Macchiato \$55
 +\$10 for extra shot of espresso
- All coffee is brewed with Caffé Vergnano 1882 coffee

YOUR SELECTION OF MILK

Fresh Milk
 Skimmed Milk
 Lactose-free Milk
 Almond Milk
 Soy Milk
 Oat Milk

ICED

- Coffee / Chocolate** \$55
Mocha / Matcha Mocha / Cappuccino / Latte \$65
Iced Tea \$65
 +\$5 for flavored syrup (Vanilla, Caramel, Hazelnut)

TWG LOOSE TEA

- Uva Highlands BOP – Ceylon Tea** \$65
Red Balloon – Rooibos Tea
Jasmine Queen – Green Tea
Tea Party – Black Tea
Miss Tea – Green Tea

REFRESHMENTS

- Mineral Water** \$55
Fresh Juice \$50
Coke / Sprite \$45

BOOKINGS & ORDER ENQUIRIES

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coco@themirahotel.com

www.themirahotel.com

ORDER ONLINE

