

龍情鮑點 週末醉人盛宴

LOBSTER & ABALONE ORIENTAL BRUNCH



Cuisine Cuisine
HONG KONG
the mira

主廚佳餚及無限供應精緻點心
Serving unlimited made to order dim sum to your table

特級中國茗茶(選用義大利普娜天然礦泉水礦泉水沖泡) 

人參烏龍、珍藏舊普洱、鳳凰芝蘭單攪、清香南岩觀音王
Premium Chinese Tea (Brewed with Acqua Panna Mineral Water)

Ginseng Oolong / Premium Pu'erh / Mount Phoenix Zhi Lan Dan Chung / Fresh Fragrance Iron Buddha

前菜 APPETIZER

柑桔香茅木薑燒乳鴿 (半隻)

Roasted pigeon, tangerine, lemongrass, fragrant litsea (half piece)

任食點心 ALL YOU CAN EAT DIM SUM

晶瑩鮮蝦餃、蟹籽豚肉燒賣、竹笙榆耳水晶球、蜂巢荔芋角
蒜蓉鮮蝦春卷、原隻鮮蝦布拉腸粉、蜜汁叉燒布拉腸粉、頭抽香煎白腸粉、
XO醬炒蘿蔔糕、蜆介鯪魚球

Steamed shrimp dumpling / Steamed pork dumpling, crab roe /
Steamed bamboo pith dumpling, fungus / Crispy taro puff, diced chicken, foie gras /
Crispy shrimp rolls, garlic / Steamed prawn rice flour rolls /
Steamed barbecued pork rice flour rolls / Stir-fried rice rolls, sesame seed, soy sauce /
Stir-fried turnip cakes, XO chili sauce / Crispy minced dace ball, crispy rice, preserved mustard clam sauce

湯羹 SOUP

紅燒蟹肉燴花膠

Braised fish maw soup, crab meat

主菜 MAIN COURSE

攪菜辣子爆波士頓龍蝦

Stir-fried fresh lobster, spicy preserved vegetable
or 或

原隻湯鮑伴花菇鮮蔬

Braised whole abalone, Chinese mushroom, vegetable

飯 Rice

龍蝦湯海鮮泡絲苗

Poached rice, crab meat, crispy rice, lobster bisque

任食甜品 ALL YOU CAN EAT DESSERT

椰香桂花糕、鬆化合桃酥、棗皇糕
香芒楊枝甘露、蛋白杏仁茶湯丸、精美糖水

Osmanthus pudding, coconut / Walnut cookie / Steamed red date pudding /
Chilled mango cream, sago, pomelo /
Sweetened almond cream, egg white, sesame dumplings / Daily dessert

每位 HK\$638 無限供應橙汁及汽水

每位另加 HK\$280 無限供應精選

La Moscheta Prosecco Extra Dry DOC NV 意大利乾型汽酒及紅、白餐酒

HK\$638 per person with free flow of orange juice and selection of soft drinks

Add HK\$280 per person with free flow of La Moscheta Prosecco Extra Dry DOC NV,
selection of red and white wines

另收加一服務費 Plus 10% service charge

敬請預訂 Please make reservation in advance

茶在中國已有五千年悠久歷史，同時孕育茗茶的文化起源。
要泡一杯上等茗茶，水的品質是其中一個重要元素。追溯至古時，
茗茶大師陸羽先生曾於其舉世聞名的首部著作《茶經》描述，
「其水，山水上、江水中、井水下」，並表示山上的天然泉水乃泡茶的首選。
因為泉水蘊含中性的酸鹼值及平衡的礦物成分，不會令茶味變質，
其泉水的礦物質更有助突顯茶葉的天然幽香。

The history of tea in China is nearly 5,000 years old, China is also an origin of tea culture. To make a perfect tea, the quality of water is one of the most important elements to be considered. In ancient times, China's Sage of Tea- Lu Yu described in his best known the very first monograph on tea in the world <<Chá Jing>> that "Water, mountain water is excellent, river water is average, well water is moderate" which means spring water from the mountain serves the best purpose for brewing tea, Spring water has a neutral pH and well balanced mineral composition. It does not turn the tea acid or astringent, the mineral contents of natural spring water can bring out the most wonderful aroma of the leaves.

國金軒特級中國茗茶 Cuisine Cuisine Premium Chinese Tea Selection

人參烏龍茶 富有蘭花般的香味和甜味，茶湯呈淡琥珀色，
味道芳香，回味甘甜。此茶有助降低脂固醇，促進消化。

Ginseng Oolong is a semi-fermented Oolong tea from Fujian Province. The tea has a floral orchid-like aroma and lingering sweetness. When brewed, the liquor is pale amber in color with a fragrant and bittersweet aftertaste. Beneficial effects attributed to this type of Oolong include helping to lower cholesterol levels, and improving digestion.

珍藏舊普洱 屬黑茶類，產於雲南省，珍藏發酵和緩陳化。此茶呈深褐色，
香味醇厚，可解膩、醒酒止渴。長期飲用可降脂肪及膽固醇，加速新陳代謝。

Supreme Pu Erh Tea is a black tea category tea produced in Yunnan. The fermentation process occurs naturally through years of storing in the right conditions. It is smooth and mellow with a particular flavor which can't be found in other types of teas. The color of this Pu Erh ranges from a clear red to a dark brick red tone. Pu Erh teas can aid with reducing cholesterol and improving metabolism

鳳凰芝蘭單攪 屬青茶類，產於廣東省，乃烏龍茶中的名貴品種。
茶味濃爽回甘，芳香持久，帶有天然花香。此茶具有清熱及幫助消化的功效。

Phoenix Dancong Oolong is a semi-fermented Oolong tea from Guangdong Province. It is refreshing quenching and exhibits sweet aftertaste, fragrant aromatic persistence with natural flowers and fruit. It is believed to cool down the excessive heart of the body, apart from quenching of thirst

清香南岩觀音王 乃頂級鐵觀音之一。

茶葉經過低溫烤製，皇花香味，口感豐富，濃郁持久。

Fresh Fragrance Iron Buddha is one of the top grades of Tieguanyin, the half-fermented Chinese Oolong family teas coming from Fujian Province. The tea leaves are roasted at a low temperature to release its buttery-rich floral scent. The taste is rich full-bodied yet long lasting