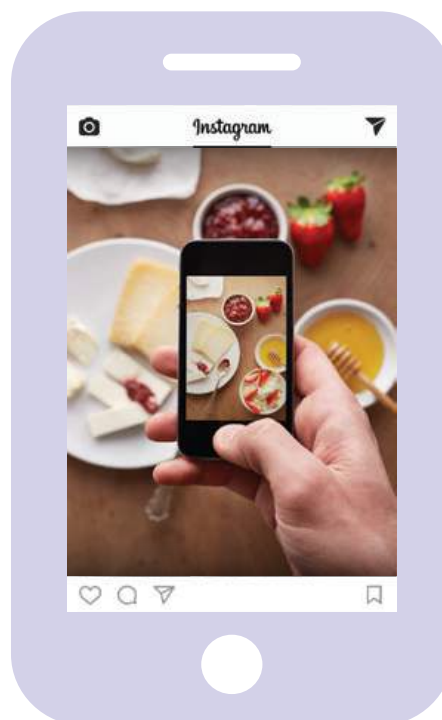


Let The Mira Chefs spoil you with 24-hour temptations! Our menu is inspired by best of the best from world cuisines, enhanced with fresh local favourites and creative Mira innovations.

As all our dishes are freshly made to order, please allow approximately 30 minutes for preparation. Delivery time may vary depending on the order.



To order, please dial ext. "7" on your in-room phone.



VIEW OUR MENU

SHARE YOUR EXPERIENCE WITH US!



Our in-room dining creations are Instagram-friendly! Show the whole world you are having a good time at #themirahotel #miralicious #inroomdining



Your key to in-room dining :

- P** - dishes with pork
- V** - vegetarian dishes
- N** - dishes with nuts
- A** - dishes with alcohol
- H** - Halal
- 🐣** - we use cage free eggs

Please inform your order taker about any food allergies or dietary restrictions.

24/7 Blissful Breakfast



The Continental Breakfast

\$198

Fresh Juices

Orange, Watermelon

or

Chilled Juices

Apple, Cranberry, Pineapple, Tomato

Bakery Selection with choice of:

1 Danish of the day

Butter / Almond[®] Croissant,

Chocolate[®] / Blueberry[®] / Gluten Free Muffin[®]

or

Bread Basket

Sour Dough Roll, Sesame Roll, Muesli Raisin Bread[®], Rye Bread

or

Four Slices of White/Whole Wheat Toast

Choice of Cereals:

Oatmeal Porridge, Bircher Muesli[®], Special K,

Frosties, Homemade Granola[®], All Bran, Coco Pops

Choice of Milk (Hot or Cold):

Full Cream, Skimmed, Soya

Choice of Low-fat Yoghurt:

Plain, Strawberry, Raspberry, Blueberry

Selection of Premium TWG Tea:

Brilliant Breakfast, Original Earl Grey, Green Tea Jasmine Flowers,

Sencha Green Extra Special, Pure Peppermint, Pure Chamomile Flowers

or

Selection of Coffee:

Freshly Brewed House Blend Coffee, Cappuccino, Latte

Mochaccino, Espresso, Double Espresso,

Decaffeinated Coffee, Hot or Iced Chocolate

The Chinese Breakfast

\$248

Assorted Dim Sum Basket[®]

Prawn Dumpling, Pork Siew Mai and Beef Siew Mai

Rice Rolls, Wok-Fried Noodles with Sprouts

Congee

Choice of: Chicken[®] / Pork[®] / Abalone /

Century Egg / Salted Egg, Served with Spring Onions,
Salted Peanuts[®], Julienned Ginger and Chinese Donut

Chinese Walnut Pastry[®]

Selection of Premium TWG Tea:

Brilliant Breakfast, Original Earl Grey, Green Tea Jasmine Flowers,
Sencha Green Extra Special, Pure Peppermint, Pure Chamomile Flowers
or

Selection of Coffee:

Freshly Brewed House Blend Coffee, Cappuccino, Latte
Mochaccino, Espresso, Double Espresso,
Decaffeinated Coffee, Hot or Iced Chocolate



The American Breakfast

\$248

Fresh Juices

Orange, Watermelon

or

Chilled Juices

Apple, Cranberry, Pineapple, Tomato

Bakery Selection with choice of:

1 Danish of the day

Butter / Almond[®] Croissant,

Chocolate[®] / Blueberry[®] / Gluten Free Muffin[®]

or

Bread Basket

Sour Dough Roll, Sesame Roll, Muesli Raisin Bread[®], Rye Bread

or

Four Slices of White/Whole Wheat Toast

Choice of Cereals:

Oatmeal Porridge, Bircher Muesli[®], Special K,

Frosties, Homemade Granola[®], All Bran, Coco Pops

Choice of Milk (Hot or Cold):

Full Cream, Skimmed, Soya

Choice of Low-fat Yoghurt:

Plain, Strawberry, Raspberry, Blueberry

Two Farm Eggs Any Style

Fried, Poached, Scrambled, Omelette, Boiled

(soft - 2 mins / medium - 5 mins / hard-boiled - 9 mins)

Choice of Breakfast Sausage:

Pork[®] / Veal / Chicken,

Side of Crispy Bacon[®],

Cooked Ham[®], Hash Brown, Sautéed Mushrooms and Grilled Tomato

Selection of Premium TWG Tea:

Brilliant Breakfast, Original Earl Grey, Green Tea Jasmine Flowers,

Sencha Green Extra Special, Pure Peppermint, Pure Chamomile Flowers

or

Selection of Coffee:

Freshly Brewed House Blend Coffee, Cappuccino, Latte

Mochaccino, Espresso, Double Espresso,

Decaffeinated Coffee, Hot or Iced Chocolate

The À la Carte Breakfast

FITNESS CORNER

Cereals with Milk - Full Cream/Skimmed/Soya \$78
Oatmeal Porridge, Bircher Mueslis[®], Special K, Frosties, Homemade Granola[®], All Bran, Coco Pops

Choice of Low Fat Yoghurt \$58
Plain, strawberry, Raspberry, Blueberry

Fresh Juices \$70
Orange, Watermelon

Chilled Juices \$65
Apple, Cranberry, Pineapple, Tomato

Low Fat Smoothies \$88
Mango Or Raspberry with Low-Fat Yoghurt
Banana Honey & Soya Milk

Green City Smoothie Bowl[®] \$118
Spinach, Kale, Kiwi, Apple, Banana, Coconut, Chia Seeds

Spirulina Berry Smoothie Bowl[®] \$128
Spirulina, Black Berry, Blueberry, Banana, Goji Berry, Cashew

Homemade Granola[®] \$88
Greek Yoghurt, Acai Berry, Flower Honey

Chia Seed Porridge[®] \$88
Coconut Milk, Papaya, Physalis

Mixed Seasonal Berries \$128
Raspberries, Blueberries, Strawberries, Blackberries
Honey, Fresh Cream, Icing Sugar

Sliced Banana \$28

The Mira Bakers Oven \$60
Four Slices of White / Whole Wheat Toast

Breakfast Basket (Choice of 4) \$88
Sour Dough Roll, Sesame Roll, Muesli Raisin Bread[®], Sliced Rye Bread
Danish Of The Day, Butter / Almond[®] Croissant,
Chocolate[®] / Blueberry[®] / Gluten Free Muffin[®]

 **Two Farm Eggs Any Style** \$138
Fried, Poached, Scrambled, Omelette, Boiled
(soft - 2 mins / medium - 5 mins / hard-boiled - 9 mins)
Choice of Breakfast Sausage:
Pork[®] / Veal / Chicken / Side of Smoked Crispy Bacon[®],
Cooked Ham[®], Hash Brown, Sautéed Mushrooms,
Grilled Tomato and 2 Slices of White / Whole Wheat Toast

- 🍳 The Signature Black Truffle Omelette (3 Eggs)** **\$160**
 Served with Garden Salad, Wedge of Aged Cheddar,
 Smoked Crispy Bacon[®] and Grilled Tomato,
 2 Slices of White / Whole Wheat Toast
- 🍳 Two Farm Eggs Benedict (Ham[®] / Smoked Salmon)** **\$148**
 On English Muffin, Hollandaise Sauce, Hash Brown and Arugula Salad
- Congee (Plain)** **\$60**
- Congee** **\$120**
Choice of: Chicken[®] / Pork[®] / Abalone /
 Century Egg / Salted Egg, Served with Spring Onions,
 Salted Peanuts[®], Julienned Ginger and Chinese Donut
- Buttermilk Pancakes[®]** **\$108**
 Served with Banana, Pecans, Whipped Cream and Butter
Choice of: Maple Syrup / Chocolate Sauce / Honey
- Belgian Waffles[®]** **\$118**
 Served with Berries, Pecans, Whipped Cream and Butter
Choice of: Maple Syrup / Chocolate Sauce / Honey
- Selection of 5 European Cheeses[®]** **\$168**
 Seasonal Selection Served with Crackers, Sourdough Bread,
 Walnuts, Fresh Grapes and Dried Apricots





All Day Dining Menu

(11:00 - 23:00)

Light Bites

Indonesian Style Home-made Satay (6 skewers)[®] [Ⓜ] [Ⓢ] Pork / chicken [Ⓜ] / beef Served with Spicy Peanut Sauce	\$168
Tiger Prawns Tempura Sweet Chili Sauce	\$158
Octopus Galician Style[Ⓐ] Warm Octopus, Sauté Potato, Capers, Garlic Olive Oil, Smoked Paprika	\$138
Teriyaki Chicken Wings[Ⓐ] [Ⓢ] Boneless Chicken Wings [Ⓜ] , Homemade Pickles	\$138

Salads

Classic Caesar Salad [®]	\$178
Crispy Pancetta Bacon and Homemade Focaccia Croutons	
Add:	
Grilled Chicken Breast / Smoked Salmon (3 slices)	\$228
Pan-fried Prawns (5 pieces)	\$238
Burrata Caprese [®] [®]	\$178
Puglia Burrata Cheese, Cherry Tomato, Italian Basil	
Kale & Quinoa Salad [®]	\$158
Orange Segments and Cherry Vinaigrette	
Vegetable Crudités [®] [®]	\$88
Seasonal Crunchy Baby Vegetables, Tahini Dipping Sauce	
Caviar Imperial	\$480
‡Calvisius Caviar· 10g	
Tater Tots, Sour Cream, Eggs	

Homemade Soups

Signature Double Boiled Chicken Consommé [®]	\$128
The Boston Lobster Bisque	\$158
Tom Yam Gong	\$148

Hand Cut Sandwiches

Spicy Chicken Sando [®]	\$178
Crispy Fried Chicken, [®] Jalapeno, Lettuce, Sriracha Mayonnaise, Milk Bread	
 The Crouque Madame [®]	\$188
Baked Ham, Gruyere Cheese, Béchamel, Fried Sunny Side Eggs	
Served with French Fries / Cajun Sweet Potato Fries, Mixed Green Salad	
The Mira Ciabatta Club Sandwich [®] [®]	\$198
Coronation Chicken, [®] Lettuce, Bacon, Tomato	
Served with French Fries / Cajun Sweet Potato Fries, Mixed Green Salad	

The Mira Signature Burgers

Served with French Fries

Australian Wagyu Beef Burger[®]

Lettuce, Tomato, Garlic Mayonnaise, BBQ Sauce, Semolina Bun

\$258

Impossible Meat Burger[®]

Lettuce, Semi Dried Tomato, Garlic Mayonnaise, Charcoal Sesame Bun

\$198

Add-ons to all Burgers

\$25 each

Crispy Smoked Bacon[®]

Aged Cheddar

Sautéed Mushroom

 Farm Egg

 Burgers are recommended
to be cooked Well-Done



Artisanal Italian Pasta

Choice of Spaghetti / Linguini / Penne

Carbonara[®]

Guanciale, Egg Yolk, Pecorino Romano, Parmegiano Reggiano

\$218

Arrabiatta[®]

Italian Chili, Tomato Sauce, Parmegiano Reggiano, Basil

\$198

Al Pesto[®]

Basil Pesto, Green Bean, Potato, Parmegiano Reggiano

\$198

Bolognese[®]

Black Angus Beef, Red Wine, Parmegiano Reggiano

\$228

International Delights

Cod & Chips

\$248

Beer Battered Fish, Tartar Sauce, French Fries or
Cajun Sweet Potato Fries, Malt Vinegar

Our Selected Meats

Served with creamed mash potato

Black Angus Beef Strip Ioin (220 grams)

\$358

Black Angus Beef Tenderloin (180 grams)

\$358

Australian Lamb Chops (210 grams)

\$328

British 'Dingley Dell' Pork Chop[®]

\$288

Galletto Arrosto

\$268

Harissa Spiced Roasted Baby Chicken

Choice of Sauces[®]:

Black Pepper /

Red Wine /

Mushroom Cream

Selection of Sides \$78 each

Charred Green Asparagus

Sautéed Mushroom

Fried Tater Tots

French Fries

Cajun Sweet Potato Fries

Discover Local Hong Kong

'Yang Chow' Fried Rice[®]

\$198

Fried Rice, BBQ Pork, Shrimp, Spring Onions

Wonton Noodle Soup[®] (5 pieces)

\$178

Hong Kong Style Egg Noodles, Pork and Shrimp Dumplings

Noodle with Fish Balls and Fish Cakes Soup

\$168

Ho Fun with Fish Balls, Fish Cakes, Seasonal Asian Greens in Clear Broth



South East Asian Corner

Our Signature Hainanese Chicken Rice [®] **\$228**

Tender Pieces of Yellow Chicken, Chicken Broth, Fragrant Rice, Seasonal Asian Greens

Pad Thai [®] **\$198**

Classic Thai Rice Noodles, Egg, Prawn & Fish Sauce

Stir-fried / Steamed Vegetables [®] **\$128**

Roasted Duck Thai Red Curry **\$208**

Steamed Rice, Lychee, Pineapple, Eggplant

 **Nasi Goreng** **\$188**

Chicken Satay, [®] Stir-fried Rice, Prawn Cracker, Fried Egg



Our Pastry Chefs Creations

Waffle Cup Ice Cream Chocolate Pearls, Marshmallow	\$88
Italian Tiramisu [®] Mascarpone Mousse, Kahlua, Ladyfingers, Espresso Jelly	\$98
Basque Cheese Cake Baked Cheese Cake, Berry Sauce	\$98
Tropical Fruit Platter	\$128
Selection of European Cheeses (5 Kinds) [®] Seasonal Selection Served With Crackers, Sourdough Bread, Walnuts, Fresh Grapes, Dried Apricots	\$168





Late Night Menu

(23:00 - 6:00)

Light Bites

Indonesian Style Home-made Satay (6 skewers)[®] [®] [®] **\$168**
 Pork / chicken[®] / beef Served with Spicy Peanut Sauce

Teriyaki Chicken Wings[®] [®] **\$138**
 Boneless Chicken Wings,[®] Homemade Pickles

Salads

Classic Caesar Salad[®] **\$178**
 Crispy Pancetta Bacon and Homemade Focaccia Croutons

Add:
 Grilled Chicken Breast[®] / Smoked Salmon (3 slices) \$228
 Pan-fried Prawns (5 pieces) \$238

Burrata Caprese[®] [®] **\$178**
 Puglia Burrata Cheese, Cherry Tomato, Italian Basil

Homemade Soups

Signature Double Boiled Chicken Consommé[®] **\$128**

The Boston Lobster Bisque **\$158**

Hand Cut Sandwiches

Spicy Chicken Sando \$178

Crispy Fried Chicken, [Ⓢ] Jalapeno, Lettuce, Sriracha Mayonnaise, Milk Bread

The Mira Ciabatta Club Sandwich [Ⓢ] \$198

Coronation Chicken, [Ⓢ] Lettuce, Bacon, Tomato

Served with French Fries / Cajun Sweet Potato Fries, Mixed Green Salad

The Mira Signature Burgers

Served with French Fries

Australian Wagyu Beef Burger [Ⓢ] \$258

Lettuce, Tomato, Garlic Mayonnaise, BBQ Sauce, Semolina Bun

Impossible Meat Burger [Ⓢ] \$198

Lettuce, Semi Dried Tomato, Garlic Mayonnaise, Charcoal Sesame Bun

Add-ons to all Burgers \$25 each

Crispy Smoked Bacon [Ⓢ] / Aged Cheddar / Sautéed Mushroom /  Farm Egg

 **Burgers are recommended to be cooked Well-Done**

Artisanal Italian Pasta

Choice of Spaghetti / Linguini / Penne

Carbonara [Ⓢ] \$218

Guanciale, Egg Yolk, Pecorino Romano, Parmegiano Reggiano

Arrabiatta [Ⓢ] \$198

Italian Chili, Tomato Sauce, Parmegiano Reggiano, Basil

Al Pesto [Ⓢ] \$198

Basil Pesto, Green Bean, Potato, Parmegiano Reggiano

Bolognese [Ⓢ] \$228

Black Angus Beef, Red Wine, Parmegiano Reggiano

International Delights

Cod & Chips \$248

Beer Battered Fish, Tartar Sauce, French Fries or
Cajun Sweet Potato Fries, Malt Vinegar

Discover Local Hong Kong

'Yang Chow' Fried Rice[®] Fried Rice, BBQ Pork, Shrimp, Spring Onions	\$198
Wonton Noodle Soup[®] (5 pieces) Hong Kong Style Egg Noodles, Pork and Shrimp Dumplings	\$178
Noodle with Fish Balls and Fish Cakes Soup Ho Fun with Fish Balls, Fish Cakes, Seasonal Asian Greens in Clear Broth	\$168

South East Asian Corner

Our Signature Hainanese Chicken Rice[®] Tender Pieces of Yellow Chicken, Chicken Broth, Fragrant Rice, Seasonal Asian Greens	\$228
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Our Pastry Chefs Creations

Waffle Cup Ice Cream Chocolate Pearls, Marshmallow	\$88
Italian Tiramisu[®] Mascarpone Mousse, Kahlua, Ladyfingers, Espresso Jelly	\$98
Basque Cheese Cake Baked Cheese Cake, Berry Sauce	\$98
Tropical Fruit Platter	\$128
Selection of European Cheeses (5 Kinds)[®] Seasonal Selection Served With Crackers, Sourdough Bread, Walnuts, Fresh Grapes, Dried Apricots	\$168





Wine & Beverages

Soft Drinks

Coke, Coke Zero, Sprite, Ginger Ale, Tonic Water, Soda Water \$60

Mineral Water

	250ml	750ml
San Pellegrino - Sparkling Water	\$55	\$85
Acqua Panna - Still Water	\$55	\$85

Fresh Juices

Orange, Watermelon \$70

Chilled Juices

Apple, Cranberry, Pineapple, Tomato \$65

Milkshakes

Chocolate, Vanilla, Strawberry \$95

Coffee

	Cup	Pot
Freshly Brewed House Blend Coffee	\$55	\$90
Decaffeinated Coffee	\$55	\$90
Espresso	\$55	
Double Espresso	\$60	
Cappuccino	\$60	
Latte	\$60	
Mochaccino	\$60	

Premium TWG Tea

Brilliant Breakfast, Original Earl Grey, Green Tea Jasmine Flowers, Sencha Green Extra Special, Pure Peppermint, Pure Chamomile Flowers \$55

Other Beverages (Hot / Cold)

Milk, Skimmed Milk, Soya Milk, Chocolate \$55

Wine

Bottle Selection (750ml)

Champagne

		Glass	Bottle
G.H. Mumm, Cordon Rouge Brut NV	France		\$895
Perrier Jouët Grand Brut NV	France		\$910
Dom Pérignon	France		\$2,950
Perrier Jouët Belle Époque Blanc	France		\$3,655

White Wine

Château Le Chay Blanc, Bordeaux	France	\$100	\$465
Chardonnay, Quintay Grand Reserve	Chile	\$110	\$485
Pinot Grigio, La di Motte	Italy		\$580
Sauvignon Blanc, Walnut Block,,Nutcracker,,	New Zealand		\$640

Red Wine

	Chile	\$100	\$515
Shiraz Quintay Grand Reserve	France	\$120	\$585
Château Le Chay Blaye, Côtes de Bordeaux, Cuvée Prestige	Italy		\$670
Tenuta dell' Ornellaia 'Le Volte'	Spain		\$940
Roda Reserva, Rioja			

Half Bottle Selection (375ml)

Sweet Wine

Kracher, Cuvée Beerenauslese	Austria		\$600
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White Wine

Soave Classico DOC, Azienda Agricola Pieropan	Italy		\$230
Chablis, Billaud Simon, Burgundy	France		\$250
Pinot Grigio, Alois Lageder, Trentino	Italy		\$315
Sauvignon Blanc, Duckhorn Vineyards Napa Valley, California	USA		\$360

Red Wine

Côtes du Rhone, Janasse	France		\$220
Pinot Noir, Spy Valley Marlborough	New Zealand		\$250
Chianti Classico, Felsina	Italy		\$380
Merlot, Duckhorn Vineyards Napa Valley, California	USA		\$490

Please confirm the vintages with your order taker.

Full wine list is available upon request. Please ask your order taker for viewing.

Spirits

	Serving	Bottle
Vodka		
Absolut - 1 Litre	\$100	\$1,550
Ketel One - 1 Litre	\$110	\$1,650
Grey Goose - 700ml	\$120	\$1,850
Gin		
Beefeater - 1 Litre	\$100	\$1,580
Bombay Sapphire - 750ml	\$110	\$1,680
London No.1 Gin - 700ml	\$130	\$2,150
Rum		
Havana Club Rum 3 Years - 750ml	\$100	\$1,650
Myers Rum - 750ml	\$90	\$1,400
Tequila		
Olmecca Tequila Blanco - 750ml	\$100	\$1,450
Patron Anejo - 750ml	\$150	\$2,650
Scotch		
Chivas Regal 12 Years - 700ml	\$110	\$1,680
Johnnie Walker Black Label - 700ml	\$110	\$1,980
Bourbon		
Jim Beam - 750ml	\$100	\$1,450
Jack Daniel's - 1 Litre	\$110	\$1,680
Malt		
Highland Park 12 Years - 700ml	\$105	\$1,750
Macallan 12 Years - 700ml	\$110	\$2,180
Cognac		
Remy Martin V.S.O.P. - 700ml	\$120	\$1,750
Hennessy X.O. - 700ml	\$280	\$4,200

Bottles of Spirits are served with Mixers upon request

Bottled Beer

Kirin Ichiban (Japan)	\$85
Corona (Mexico)	\$85
Heineken (Netherlands)	\$85
Tsing Tao (China)	\$85