

佳餚美酒、喜嘗玉饌

黑魚子百花釀乳豬

Suckling pig, minced shrimp, caviar
Bruno Paillard, Première Cuvée Extra Brut NV

乾隆養生花膠湯

Double-boiled fish maw soup, mushroom, conpoy, vegetables

三文魚籽香檳忌廉汁伴酥炸芝士珍寶老虎蝦

Deep-fried crispy jumbo Tiger prawn, cheese, salmon roe, cream sauce
Muscat, Domaine Weinbach Réserve 2021

鮑汁蝦籽家鄉釀海參

Crispy sea cucumber stuffed, minced shrimp, minced pork, shrimp roe, abalone sauce
Savigny-lès-Beaune, Domaine Seguin-Manuel Vieilles Vignes 2016

雲南鮮黃耳百合杞子泡水耕鮮蔬

Poached seasonal vegetable, lily bulb, wolfberry, yellow fungus
The starting Point Amphora (Orange wine) 2018

鮮蟹肉燴蛋白香蔥絲苗

Braised rice, crab meat, egg white, spring onion

生磨蛋白杏仁茶湯丸

Sweetened almond cream, egg white, sesame dumpling

新疆棗皇糕

Steamed red date pudding

每位 HK\$1,288

另加港幣 \$498 元享用美酒配搭

HK\$1,288 per person

Add HK\$498 per person for wine pairing

另收加一服務費及茗茶，優惠不適用於 Mira Plus 會員 65 折 / 7 折 餐飲禮券。

Mira Plus 會員專享此套餐 75 折優惠。

Plus 10% service charge and Chinese Tea.

Not applicable for Mira Plus Members 35% off / 30% off coupon.

Mira Plus Members enjoy exclusive 25% off discount.

聚物天美、老饕垂青

金箔魚子醬乳豬鵝肝脆多士配四季春煙燻上素卷

Suckling pig toast, foie gras pate, caviar, gold leaf
Smoked bean curd sheet rolls, carrot, celery, yam, Chinese mushroom
Bruno Paillard, Première Cuvée Extra Brut NV

菜膽杞子花膠螺頭燉深海斑翅骨湯

Double-boiled garoupa fin soup, fish maw, sea conch, wolfberry, vegetables

金榜醬煮澳洲龍蝦球伴懷舊蝦多士

Braised Australian lobster, spicy sauce, crispy shrimp toast
Muscat, Domaine Weinbach Réserve 2021

三弄澳洲和牛面腩

Braised Wagyu beef cheek, gravy sauce
Cabernet Sauvignon, Legacy Peak, 2018

蠔皇四頭湯鮑伴波蘭鵝掌鮮翡翠

Braised 4 head abalone, goose web, seasonal vegetable
Savigny-lès-Beaune, Domaine Seguin-Manuel Vieilles Vignes 2016

干巴菌雞頭米毛豆炒加拿大元貝

Sautéed Canadian scallop, Ganbajun, euryale seed, edamame beans

蜜餞黑豚叉燒伴薑蔥撈粗麵

Braised egg noodles, barbecued pork, ginger, spring onion

香檳啫喱芒果布甸配椰汁柚子西米露

Chilled mango pudding, champagne gelée, pomelo, sago, coconut juice

金箔鮮果酥

Fruity Vanilla Napoleon, gold leaf

每位 HK\$1,888

另加港幣 \$498 元享用美酒配搭

HK\$1,888 per person

Add HK\$498 per person for wine pairing

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品嚐細味、精緻手工

潮汕生醃加拿大牡丹蝦

Marinated Canadian spot prawn, ginger, spring onions, coriander
Bruno Paillard, Première Cuvée Extra Brut NV

冬蟲草花膠螺頭燉烏雞湯

Double-boiled silkie chicken soup, sea conch, fish maw, cordyceps

陳年女兒紅蛋白桃膠蒸阿拉斯加蟹爪

Steamed Alaska crab meat, peach gum, egg white, Chinese wine
Muscat, Domaine Weinbach Réserve 2021

雲南姬松茸蒜片香蔥和牛粒

Pan-fried Wagyu beef, blaze mushroom, sliced garlic, spring onion
Cabernet Sauvignon, Legacy Peak, 2018

乾鮑汁南非十九頭吉品伴波蘭鵝掌鮮蔬

Braised South Africa 19 head Yoshihama abalone, goose web, vegetable, abalone sauce
Savigny-lès-Beaune, Domaine Seguin-Manuel Vieilles Vignes 2016

高湯竹笙釀燕液

Double-boiled imperial bird's nest, bamboo pith, supreme broth

鮮蟹皇琵琶蝦燴手打鮮墨魚麵

Braised cuttlefish noodles, bay lobster, crab roe, cream sauce

冰花桃膠白桃布甸

Chilled peach pudding, peach gum, rock sugar

金箔鮮果酥

Fruity Vanilla Napoleon, gold leaf

每位 HK\$2,888

另加港幣 \$498 元享用美酒配搭

HK\$2,888 per person

Add HK\$498 per person for wine pairing

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