

新春賀年美饌

Chinese New Year Festival Menu



Cuisine Cuisine
HONG KONG
the mira

春雷帶雨壯龍騰 黃鸝唱起耀金龍

10 • 2 • 2024 至 25 • 2 • 2024

澳洲龍蝦二食 (需 24 小時前預訂)

(金箔黑魚子澳洲龍蝦撈起、溫室南瓜龍蝦頭爪稀飯)

Chilled Australian lobster, cantaloupe, bell pepper, pumpkin /
Australian lobster congee (Please allow 24 hours for preparation)

HK\$2,388



遠年陳皮橄欖花膠燉水鴨湯

Double boiled duck soup, fish maw, tangerine peel, olive

HK\$388

每位 per person



海南黃椒醬錦繡乾絲澳洲龍蝦球

Braised Australian lobster, bean curd, spicy sauce

HK\$628

每位 per person

發財蠔豉元蹄聚寶盆

Braised pork knuckle, abalone, dried oyster, sea moss, oyster sauce

HK\$1,688



蠔皇十九頭南非吉品伴香煎慢煮乳鴿甫鮮翡翠

(需時 20-30 分鐘)

Braised South Africa 19 head abalone, pan-fried slow cook pigeon
(Please allow 20-30 minutes for preparation)

HK\$1,288

每位 per person

鳳凰展翅 (金枝楓葉當紅炸平原雞)

Golden-fried crispy chicken

HK\$888

一隻 Whole

藤椒豆花東星斑球

Braised spotted groupa, Sichuan pepper, egg white

HK\$1,688

脆皮金豬八寶絲苗

Roasted barbecued pig, diced chicken, mushroom, lotus seeds, red date, salted egg

HK\$1,288



主廚推介 Chef's recommendation [N] 含果仁菜式 Dishes with nuts [V] 素菜 Vegetarian

香茗 Chinese Tea HK\$30 每位 per person 加一服務費 10% service charge applies

如閣下有任何食物敏感或飲食限制，請直接與本餐廳職員聯絡。

If you have food allergies or dietary restrictions, please ask our staff for assistance with menu choices.