

Mira-velous Spirit of the Dragon Annual / Spring Dinner Packages 2024

Mark your special occasion or plan a chic celebration as a great start of the Year of the Dragon @ The Mira Hong Kong's penthouse Ballroom or 8 versatile Function Rooms allowing you to host spectacular banquets with maximum capacity of 50 tables! Explore the eclectic selection of our annual dinner packages and all the privileges to make the event one to be remembered.

Highlight Offers for the Year of Dragon



March-in of the Chinese Dragon Puppet by the Management Team can make a big splash in your company's celebration.

Chinese Dragon Puppet Costume to be provided by the Hotel.

- Complimentary "Imperial Toss of Treasure From The Sea" to toss up good fortune and prosperity in Year of The Dragon; from 10 tables or above
- Festive photo backdrop with company identity at a special supplement charge or in-house arrangement with English characters on complimentary basis
- Themed Chinese New Year center pieces with the Dargon's head for the head tables; and special supplement for other guest tables
- Intelligent Lighting System that allows multiple combinations of crystal and LED lighting to enlighten the party program
- Free-flowing of house red, white wine, soft drinks, freshly squeezed orange juice and beer throughout the meal period
- Special welcome mocktail for each guest
- Complimentary crew meal arrangement
- Extensive collection of themed table programs of your choice
- State-of-art audio visual equipment
- March-in of God of Wealth to distribute gold coins
- A dining coupon at The Mira Hong Kong as raffle prize
- Complimentary car parking coupons
- Karaoke entertainment (subject to availability)
- Free corkage



Menus crafted by Chef Edwin Tang, our Chef de Cuisine - award winning Chef from the MICHELIN-recommended Cuisine Cuisine @ The Mira Hong Kong



The Ballroom	\$12,288	\$13,288	\$14,828	\$15,828	\$17,388
Function Rooms	\$9,188			\$10,188	

- All of the above prices are inclusive of 10% service charge per table of 12 persons each
- Applicable for booking with 2 tables of 12 persons or above; and offers vary with the tables of attendance
- (Chinese Dragon Puppet to be provided by The Mira Hong Kong and subject to availability)
- Complimentary “Lo Hei” and “themed Chinese New Year center pieces” are applicable for events held on or before March 31, 2024
- Package is valid until December 31, 2024
- The Mira Hong Kong reserves the right to alter the above offers

For enquires and reservations, please contact Events, Conferences & Special Projects team at +852 2315 5688 or catering.event@themirahotel.com



Culinary Chic Menu I

每席奉送“金龍賀歲珍寶海鮮撈”
寓意龍年紫氣東來及百業興旺
Complimentary “Imperial Toss of Treasure from The Sea”
to spur up good fortune and prosperity in Year of The Dragon

金龍賀歲珍寶海鮮撈

挪威刺身三文魚、甜蝦刺身、鮮魷魚、海螺肉、酸薑、甘筍、白蘿蔔、青瓜、紅波椒、日本漬黃蘿蔔、哈密瓜、海蜆、京蔥絲、薄脆、花生、芝麻、胡麻醬

Imperial Toss of Treasures from The Sea

Norway Salome, Sweet Shrimps, Squid, Conch, Ginger Pickle, Carrot White Turnip, Cucumber, Red Ball Pepper, Japanese Turnip Pickle, Hami Melon, Jelly Fish, Chinese Leek, Crispy Crepes, Peanut, Sesame Seed, and Sesame Dressing

迎春富貴豬全體 (諸事大吉鑼鼓喧)
Roasted Suckling Pig

酥炸鵝肝花姿丸 (乾坤如意鳳凰球)
Deep-fried Minced Cuttlefish with Foie Gras

*香菇醬西芹百合桂花蚌蝦球 (金玉滿華堂)
Sautéed Prawn with Clam, Lily Bulbs and Celery in Mushroom Sauce

*金銀滿屋翡翠盆 (財源滾滾來)
Braised Dried Oyster with Fresh Sausages, Dried Shrimp and Vegetables in Oyster Sauce

*虎茸菌菇杞子燉螺頭湯 (鳳鳴呈祥報平安)
Double-boiled Sea Conch Soup with Dried Tiger Mushrooms and Goji Berries

蠔皇鮑螺甫伴鮮翡翠 (福祿全家寶)
Braised Topshell Slices with Vegetables and Abalone Sauce

清蒸綠洲花尾龍躉 (年年慶有餘)
Steamed Oasis Giant Grouper with Spring Onion

南乳吊燒黃油雞 (喜鵲報佳音)
Roasted Chicken with Fermented Red Bean-curd Paste

瑤柱玉帶蛋白翠玉炒絲苗 (世代財進寶)
Fried Rice with Scallops, Egg white and Vegetables

上湯金腿菜遠湯生麵 (金縷銀絲財源滾)
Noodles with Chinese Ham and Vegetables in Superior Soup

蛋花雪蓮子杞子馬蹄露 (黃金慶豐年)
Sweetened Water Chestnut Soup with Goji Berry, Honey Locust Fruit and Egg

金龍桂花杞子白玉糕 黃金脆奶卷 (金鱗玉龍贈金條)
Chilled Osmanthus fragrans and Goji Berries Pudding
Crispy Milk Custard

合時鮮果碟 (龍轉乾坤好彩頭)
Fresh Fruit Platter

HK\$12,288 net

12 persons per table; inclusive of 10% service charge with free flow of soft drink, freshly squeezed orange juice and beer throughout the meal

**Signature Dish*

Culinary Chic Menu II

每席奉送“金龍賀歲珍寶海鮮撈”
寓意龍年紫氣東來及百業興旺

Complimentary “Imperial Toss of Treasure from The Sea”
to spur up good fortune and prosperity in Year of The Dragon

金龍賀歲珍寶海鮮撈

挪威刺身三文魚、甜蝦刺身、鮮魷魚、海螺肉、酸薑、甘筍、白蘿蔔、青瓜、紅波椒、日本漬黃蘿蔔、哈密瓜、海蜆、京蔥絲、薄脆、花生、芝麻、胡麻醬

Imperial Toss of Treasures from The Sea

Norway Salome, Sweet Shrimps, Squid, Conch, Ginger Pickle, Carrot White Turnip, Cucumber, Red Ball Pepper, Japanese Turnip Pickle, Hami Melon, Jelly Fish, Chinese Leek, Crispy Crepes, Peanut, Sesame Seed, and Sesame Dressing

迎春富貴豬全體 (諸事大吉鑼鼓喧)
Roasted Suckling Pig

*車打芝士油條咸肉焗北海道元貝皇 (鴻運彩頭步步高)
Baked Hokkaido Scallop with Cheese, Bacon, Fried Dough Sticks and Champagne Crème

XO 醬露筍蝦球珊瑚蚌 (龍皇賀新歲)
Sautéed Prawns with Sea Cucumber and Asparagus in XO Chili Sauce

蠔皇瑤柱扒雙蔬 (琉璃多寶金柱)
Braised Twin Seasonal Vegetables with Conpoy in Oyster Sauce

紅燒貴州竹筍鮮蟹肉燕窩羹 (開運福袋運八寶)
Braised Bird Nest's Soup with Bamboo Piths and Crab Meat

*乾鮑汁發財玉環瑤柱甫伴花菇鮮蔬 (龍和增添壽)
Braised Whole Conpoy in Turnip with Black Moss, Mushrooms and Vegetables

古法蒸綠洲花尾龍躉 (祝君年有餘)
Steamed Oasis Giant Grouper with Dried Red Dates, Mushrooms, Tangerine Peels and Ginger

*炭爐香葉燒黃油雞 (鳳凰福報喜)
Roasted Chicken with Herb

金銀滿屋鮮蝦翠玉炒絲苗 (龍皇鮮燴黃金苗)
Fried Rice with Fresh Sausages, Shrimps, Ginger and Vegetables

甫魚雙喜龍芽炆伊府麵 (鵬程展萬里)
Braised E-Fu Noodles with Dried Sole, Mushroom and Sprouts

遠年陳皮百合紅豆沙 (點聚慶團圓)
Sweetened Red Bean Soup with Tangerine Peels and Dried Lily

金龍桂花杞子白玉糕 黃金脆奶卷 (金鱗玉龍贈金條)
Chilled Osmanthus fragrans and Goji Berries Pudding
Crispy Milk Custard

合時鮮果碟 (龍轉乾坤好彩頭)
Fresh Fruit Platter

HK\$13,288 net

12 persons per table; inclusive of 10% service charge with free flow of soft drink, freshly squeezed orange juice and beer throughout the meal

**Signature Dish*

Culinary Chic Menu III

每席奉送“金龍賀歲珍寶海鮮撈”
寓意龍年紫氣東來及百業興旺
Complimentary “Imperial Toss of Treasure from The Sea”
to spur up good fortune and prosperity in Year of The Dragon

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Imperial Toss of Treasures from The Sea

Norway Salome, Sweet Shrimps, Squid, Conch, Ginger Pickle, Carrot White Turnip, Cucumber, Red Ball Pepper, Japanese Turnip Pickle, Hami Melon, Jelly Fish, Chinese Leek, Crispy Crepes, Peanut, Sesame Seed, and Sesame Dressing

*富貴琵琶豬全體 (諸事大吉鑼鼓喧)
Roasted Suckling Pig with Barbecued Sauce

*溫室南瓜口磨鮮蟹肉焗釀蟹蓋 (黃金花好月圓)
Baked Crab Shell Stuffed with Fresh Crab Meat, Mushrooms and Pumpkin

黑松露油泡帶子珊瑚蚌 (蟠龍賜萬福)
Sautéed Scallops with Sea Cucumber and Asparagus in Black Truffle Sauce

發財花菇豉蠔鮮翡翠 (五財運亨通)
Braised Dried Oyster with Mushrooms, Black Moss and Vegetables in Oyster Sauce

*雲南鹿茸菌杞子柱甫燉螺頭湯 (吉祥好運來)
Double-boiled Sea Conch Soup with Velvet Antler Mushrooms, Conpoy and Goji Berries

乾鮑汁扣八頭湯鮑伴鮮蔬 (黃金灌萬包)
Braised Abalone with Vegetables in Dry Abalone Sauce

清蒸雙喜老虎斑 (龍皇慶豐年)
Steamed Tiger Garoupa with Spring Onion

風沙香蒜辣子黃油雞 (恭賀金鳳鳴)
Roasted Chicken with Garlic and Dried Chili

錦繡龍皇燴絲苗 (龍年屋滿金)
Braised Fried Rice with Conpoy, Chicken, Seafood, Mushrooms and Vegetables

黑松露珍菌菜遠炆伊府麵 (龍鳳報平安)
Braised E-fu Noodles with Mushrooms and Vegetables in Black Truffle Sauce

琥珀桃膠杏仁露湯丸 (豐收滿萬家)
Sweetened Walnut Cream with Natural Resin and Sesame Dumplings

金龍桂花杞子白玉糕 黃金脆奶卷 (金鱗玉龍贈金條)
Chilled Osmanthus fragrans and Goji Berries Pudding
Crispy Milk Custard

合時鮮果碟 (龍轉乾坤好彩頭)
Fresh Fruit Platter

HK\$14,828 net

12 persons per table; inclusive of 10% service charge with free flow of soft drink, freshly squeezed orange juice and beer throughout the meal

*Signature Dish

Culinary Chic Menu VI

每席奉送“金龍賀歲珍寶海鮮撈”
寓意龍年紫氣東來及百業興旺
Complimentary “Imperial Toss of Treasure from The Sea”
to spur up good fortune and prosperity in Year of The Dragon

金龍賀歲珍寶海鮮撈

挪威刺身三文魚、甜蝦刺身、鮮魷魚、海螺肉、酸薑、甘筍、白蘿蔔、青瓜、紅波椒、日本漬黃蘿蔔、哈密瓜、海蜇、京蔥絲、薄脆、花生、芝麻、胡麻醬

Imperial Toss of Treasures from The Sea

Norway Salome, Sweet Shrimps, Squid, Conch, Ginger Pickle, Carrot White Turnip, Cucumber, Red Ball Pepper, Japanese Turnip Pickle, Hami Melon, Jelly Fish, Chinese Leek, Crispy Crepes, Peanut, Sesame Seed, and Sesame Dressing

富貴琵琶豬全體 (諸事大吉鑼鼓喧)

Roasted Suckling Pig with Barbecued Sauce

葡汁鮮雞粒螺肉口磨焗響螺 (黃金灌萬兩)

Baked Sea Conch with Sea Conch, Chicken, Mushroom in Portuguese Sauce

*龍袍翡翠玉帶 (年花牡丹開)

Braised Crab Roe and Crab Meat with Sautéed Scallops and Vegetables

*發財花菇豉蠔鮮翡翠 (珠圓玉潤慶團圓)

Braised Dried Oyster with Mushrooms, Black Moss and Vegetables in Oyster Sauce

*松茸花膠杞子燉螺頭湯 (龍天宮賜福)

Double-boil Matsutake Mushroom Soup with Fish Maw, Sea Conch and Goji Berries

乾鮑汁扣六頭湯鮑伴鮮蔬 (翡翠耀龍年)

Braised Abalone with Vegetables in Dry Abalone Sauce

古法蒸雙喜老虎斑 (雙虎躍龍門)

Steamed Tiger Grouper with Dried Red Dates, Mushrooms, Tangerine Peels and Ginger

五彩珠片脆皮燒龍崗雞 (金鳳迎春節)

Roasted Chicken with Fri Shrimp Chips and Fri Kale

黑松露鮮蝦翠玉蛋白炒絲苗 (烏金白玉炒翻天)

Fried Rice with Black Truffle, Shrimps Vegetables and Egg White

韭黃菜遠上湯鮮蝦水餃 (龍賀長青壽)

Shrimp and Pork Dumplings with Seasonal Vegetables in Superior Soup

玫瑰鮮椰汁芋圓西米露 (富貴龍門白玉寶)

Chilled Coconut Cream with Taro Dumplings, Rosa and Sago

金龍桂花杞子白玉糕 黃金煎堆 (玉龍吐金珠)

Chilled Osmanthus fragrans and Goji Berries Pudding
Fried Sesame Ball

合時鮮果碟 (龍轉乾坤好彩頭)

Fresh Fruit Platter

HK\$15,828 net

12 persons per table; inclusive of 10% service charge with free flow of soft drink, freshly squeezed orange juice and beer throughout the meal

**Signature Dish*

Culinary Chic Menu V

每席奉送“金龍賀歲珍寶海鮮撈”
寓意龍年紫氣東來及百業興旺
Complimentary “Imperial Toss of Treasure from The Sea”
to spur up good fortune and prosperity in Year of The Dragon

金龍賀歲珍寶海鮮撈

挪威刺身三文魚、甜蝦刺身、鮮魷魚、海螺肉、酸薑、甘筍、白蘿蔔、青瓜、紅波椒、日本漬黃蘿蔔、哈密瓜、海蜇、京蔥絲、薄脆、花生、芝麻、胡麻醬

Imperial Toss of Treasures from The Sea

Norway Salome, Sweet Shrimps, Squid, Conch, Ginger Pickle, Carrot White Turnip, Cucumber, Red Ball Pepper, Japanese Turnip Pickle, Hami Melon, Jelly Fish, Chinese Leek, Crispy Crepes, Peanut, Sesame Seed, and Sesame Dressing

金鑰富貴琵琶豬全體 (諸事大吉鑼鼓喧)
Roasted Suckling Pig with Chilled Jelly Fish Barbecued Sauce

*杏片百花松葉蟹鉗 (騰龍財運黃金寶)
Deep-fried Crab Claw Stuffed Minced Shrimp and Almond Slices

*姬松茸油泡螺片鮮蝦球 (五彩龍鳳喜呈祥)
Sautéed Sea whelk and Prawns with Asparagus and Blaze Mushrooms

發財鼓蠔瑤柱甫鮮翡翠 (延年益壽全家福)
Braised Dried Oyster with Conpoy, Black Moss and Vegetables in Oyster Sauce

*羊肚菌棗皇花膠燉螺頭湯 (龍鳳呈祥喜回巢)
Double-boil Morel Mushroom Soup with Fish Maw, Sea Conch and Red Date

乾鮑汁扣六頭湯鮑花菇伴鮮蔬 (三陽開泰福滿盆)
Braised Abalone with Black Mushrooms and Vegetables in Dry Abalone Sauce

頭抽鳳脂蒸海東星斑 (年年有餘吉慶家)
Steamed Garoupa with Chicken Oil and Double Deluxe Soy Sauce

花旗參珠葉吊燒龍崗雞 (鳳凰舞九天)
Roasted Chicken with American ginseng Chips and Fri Kale

香蔥鮮蟹肉燴薑米蛋白炒絲苗 (龍年五穀滿豐收)
Braised Carb Meat with Dried Rice, Ginger and Egg White

大展鴻圖伊府麵 (鴻運滿華堂)
Braised E-fu Noodles with Crab Meat, Vegetables and Egg

冰花雪蓮子銀耳燉萬壽果 (吉祥富貴好運旺)
Double-booked Papaya with Honey Locust and Tremella

金龍桂花杞子白玉糕 黃金煎堆 (玉龍吐金珠)
Chilled Osmanthus fragrans and Goji Berries Pudding
Fried Sesame Ball

合時鮮果碟 (龍轉乾坤好彩頭)
Fresh Fruit Platter

HK\$17,388 net

12 persons per table; inclusive of 10% service charge with free flow of soft drink, freshly squeezed orange juice and beer throughout the meal

**Signature Dish*

**Culinary Chic Menu I
(For Function Rooms Only)**

迎春富貴豬全體(諸事大吉鑼鼓喧)
Roasted Suckling Pig

*櫻花蝦蟹肉日本甜粟羹(胭脂玉龍賜金露)
Sweet Japanese Corn Soup with Crab Meat and Dried Sakura Shrimp

甜桃四川西芹鳳片(金玉滿華堂)
Sautéed Chicken with Vegetables and Nut in Chili Sauce

清蒸綠洲花尾龍躉(年年慶有餘)
Steamed Oasis Giant Grouper with Spring Onion

*金銀滿屋翡翠盆(財源滾滾來)
Braised Dried Oyster with Fresh Sausages, Dried Shrimp and
Vegetables in Oyster Sauce

*脆皮一品吊燒雞(鳳凰迎瑞龍)
Roasted Chicken with Spices Salt

瑤柱玉帶蛋白翠玉炒絲苗(金柱玉葉遍滿屋)
Fried Rice with Scallop, Conpoy, Vegetables with Egg White

生磨合桃露湯丸(甘露慶豐年)
Sweetened Walnut Cream with Sesame Dumplings

HK\$9,188 net

12 persons per table; inclusive of 10% service charge with free flow of soft drink, freshly squeezed orange juice and beer throughout the meal

**Signature Dish*

**Culinary Chic Menu II
(For Function Rooms Only)**

迎春富貴豬全體 (諸事大吉鑼鼓喧)
Roasted Suckling Pig

*鹿茸菌花菇杞子螺頭湯 (鳳鳴呈祥報平安)
Double-boiled Sea Conch Soup with Velvet Antler Mushrooms and Goji Berry

*XO 醬脆果西芹炒墨柳 (金龍送珠遍大地)
Sautéed Cuttlefish with Celery and Nuts in XO Sauce

清蒸雙喜老虎斑 (龍皇慶豐年)
Steamed Tiger Garoupa with Spring Onion

*蠔皇鮑螺甫伴鮮翡翠 (賀龍聚寶盆)
Braised Topshell Slices with Vegetable and Abalone Sauce

大漠風沙脆皮雞 (金鱗片鳳凰)
Roasted Chicken with Garlic

鴨汁鮮蝦荷香絲苗 (龍贈玉荷包)
Steamed Fried Rice with Shrimp, Chicken and Mushroom in Lotus Leaf

遠年老陳皮紅豆沙 (點聚慶團圓)
Sweetened Red Bean Cream with Age Tangerine Peels

HK\$10,188 net

12 persons per table; inclusive of 10% service charge with free flow of soft drink, freshly squeezed orange juice and beer throughout the meal

**Signature Dish*