

Birthday Dinner Package 2024

Birthday Treats:

LED Neon Sign with “Happy Birthday” to light up your party or a giant Chinese “壽” letter as backdrop

Giant peach-shaped Chinese longevity bun filled with small soft steamed buns or Celebration Birthday Cake

Free flowing of house red & white wine throughout the dinner

Choice of welcome drink; fruit Punch or hot ginger tea

A bottle of champagne for toasting

Karaoke entertainment; on first come-first served basis

Mahjong Entertainment

Car parking coupons

Choose from a range of Chinese Dinner Menus:

Menu (I) price at HK\$9,888 net

Menu (II) price at HK\$10,888 net

Menu (III) price at HK\$12,388 net

Menu (IV) price at HK\$13,988 net

Remarks:

- A minimum of 2 tables is required
- All the above package prices are of 12 persons per table & inclusive of 10% service charge
- The above offers cannot be exchanged with other hotel services
- The Mira Hong Kong reserves the right to alter the above offers and items

For reservations and further details, please contact our Events, Conferences & Special Projects Team at tel: 852 2315 5688, fax: 852 2366 3384 or email: catering.event@themirahotel.com

Birthday Dinner Package Menu (I)

鴻運乳豬全體

Barbecued Whole Suckling Pig

蝦籽炒帶子鴿甫

Sautéed Sliced Pigeon and Scallops with Shrimp Roe and Vegetables

貴妃玉液燴花膠

Braised Fish Maw with Egg White and Crab Meat in Supreme Soup

翡翠竹筍鮑甫

Braised Sliced Abalone with Bamboo Piths and Vegetables in Oyster Sauce

清蒸大海斑

Steamed Fresh Green Garoupa

桂花菊香燒雞

Roast Crispy Chicken with Dried Osmanthus Fragrans and Chrysanthemum

魚子干貝海鮮炒飯

Fried Rice with Assorted Seafood, Shredded Conpoy and Fish Roes

上湯煎粉果

Crispy Shrimps Dumplings in Supreme Soup

十五年陳皮蓮子百合紅豆沙

Sweetened Red Bean Soup with Lotus Seed Lily Bulbs and Mandarin Peel

椰糖紅荳糕拼麻蓉煎堆

Red Bean Puddings and Deep-Fried Sesame Dumplings

HK\$9,888 net

12 guests per table

Free flow of soft drinks, freshly squeezed orange juice and beers throughout the dinner

Birthday Dinner Package Menu (II)

大紅乳豬全體

Barbecued Whole Suckling Pig

乾貝金醬脆珍珠葉蝦球

Sautéed Prawns with Crispy Leaf and Vegetables in XO Sauces

香酥加拿大帶子

Crispy-Fried Scallops served with Salad

山珍上素瑤柱甫

Braised Whole Conpoy with Assorted Mushrooms in Oyster Sauce

菜膽燉花膠湯

Double-Boiled Soup Fish Maw Soup and cabbages

鮑片鮮翠苗

Braised Sliced Abalone with Seasonal Vegetables in Oyster Sauce

清蒸海西星斑

Steamed Fresh Spotted Garoupa

人參吊燒雞

Roast Crispy Chicken with Sliced Panax Quinquifolius

鮑汁荷葉飯

Lotus Leaf Wrapped Fried Rice, Conpoy, Shrimp and Mushroom

叁鮮燴伊麵

Braised E-fu Noodles with Scallop, Conpoy and Dried Shrimp Roe

椰香紫米露湯圓

Sweetened Purple Glutinous Rice with Coconut Cream and Sesame Dumplings

迷你蛋撻佐芝麻笑口棗

Baked Mini Egg Tarts and Deep-fried Sesame Dumplings

HK\$10,888 net

12 guests per table

Free flow of soft drinks, freshly squeezed orange juice and beers throughout the dinner

Birthday Dinner Package Menu (III)

鴻運乳豬全體

Barbecued Whole Suckling Pig

鴻圖翡翠蝦球

Braised Crab Roe and Crab Meat with Sautéed Prawns and Vegetables

XO 醬榆耳炒鮮帶子

Sautéed Scallops with Elm Fungus in X.O Sauce

瑤池綠翡翠

Braised Conpoy with Garden Greens in Oyster Sauce

高湯竹筍燉花膠

Double-boiled Soup with Fish Maw Soup and Bamboo Pith

蠔皇原隻湯鮑

Braised Whole Abalone with Black Mushrooms in Oyster Sauce

清蒸東星斑

Steamed Fresh Spotted Garoupa

香蔥油吊燒雞

Roasted Chicken with Spring Onion

忌廉南瓜海皇飯

Braised Rice with Pumpkin and Seafood in Cream Sauce

松茸湯炸粉果

Deep-fried Shrimps Dumplings in Superior Matsutake Soup

四喜甜湯丸

Double-boiled Natural Resin Sweet Soup
with Dried Lily, Dried Longan, Red Date and Sesame Dumpling

香芋奶皇千層糕拼合桃酥

Steamed Thousand-Layer Cakes with Custard and Mashed Taro Baked Walnut Pastry

HK\$12,888 net

12 guests per table

Free flow of soft drinks, freshly squeezed orange juice and beers throughout the dinner

Birthday Dinner Package Menu (IV)

白汁龍皇焗釀波士頓龍蝦(每位半隻)

Braked Boston Lobster with Sea Food in Cheese Cream Sauce

油泡百合鮮帶子

Sautéed Scallops with Fresh Lily Bulb and Seasonal Vegetables

螺頭燉花膠雞湯

Double-Boiling Chicken Soup with Fish Maw and Sea Conch

蝦籽海參扣原隻八頭南非鮑魚

Braised Abalone with Sea Cucumber and Shrimp Roe in Oyster Sauce

鳳脂香葱蒸海東星斑

Steamed Fresh Spotted Garoupa

鴻運脆皮龍崗雞

Golden-fried Crispy Chicken

紅燒雞絲素翅撈飯

Braised Vegan Fake Shark Fin with Fried Rice and Shredded Chicken

鴻圖長壽依府麵

Braised E-fu Noodles with Crab Meat and Crab Roe

冰花紅棗蓮子燉雪耳

Double-boiled Red Dates Soup with Lotus Seeds and Snow Fungus

玫瑰蜂蜜迷你牛油蛋撻

Baked Mini Egg Tarts with Rose Filling and Honey

HK\$13,988 net

12 guests per table

Free flow of soft drinks, freshly squeezed orange juice and beers throughout the dinner