



Cuisine Cuisine

HONG KONG
the mira

季節限定
Seasonal Limited

食其時，百骸理 動其機，萬化安
Spring Equinox Spring Begins

琥珀香芋山藥棗皇卷

Steamed red date pudding roll stuffed, taro, Chinese yam and walnut

韓國鮮人蔘五味子燉土雞湯

Double-boiled chicken soup, Korean fresh ginseng, schizandra

鮮磨豆漿茨實葛仙米浸龍蝦球

Poached Australian lobster, gorgon fruit, Nostoc Sphaeroides, soy milk

老陳皮北芪黨參燉和牛面腩

Double-boiled Wagyu beef cheek, aged tangerine peel, Codonopsis Pilosula, Astragalus

鮮黃耳百合杞子泡菜苗

Poached vegetable, lily bulb, goji berry, yellow fungus

有機玉米糝香菇南瓜竹絲雞稀飯

Silkie chicken congee, organic corn grits, pumpkin, mushroom

薑汁鮮奶圓肉杞子燉蘆薈

Double-boiled Aloe Vera sweet soup, dried longan, goji berry, ginger juice, milk

每位 HK\$988 (兩位起)

另加一服務費及茗茶

另加港幣 \$498 元享用美酒配搭

HK\$988 per person (minimum 2 persons)

Plus 10% Service Charge and Chinese Tea

Add HK\$498 per person for wine pairing



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韓國鮮人蔘五味子燉土雞湯(每位\$328)
Double-boiled chicken soup, Korean fresh ginseng, schizandra

鮮磨豆漿茨實葛仙米浸龍蝦球(每位\$488)
Poached Australian lobster, gorgon fruit, Nostoc Sphaeroides, soy milk

有機玉米糝香菇南瓜竹絲雞稀飯(每位\$128)
Silkie chicken congee, organic corn grits, pumpkin, mushroom

薑汁鮮奶元肉杞子燉蘆薈(每位\$98)
Double-boiled Aloe Vera sweet soup, dried longan, goji berry, ginger juice, milk

另加一服務費
Plus 10% Service Charge