



Cuisine Cuisine

HONG KONG
the mira

Ayakiku Sake Dinner Reception

September 6, 2024(Friday)

鮮沙薑涼拌北寄貝

Cold arctic clam with fresh sand ginger

綾菊 さぬきオリーブ Sparkling Sake

Aya-Kiku Sparkling Sake Sanuki Olive Yeast

百香菊花魚球

Crispy garoupa fillet with chrysanthemum, passion fruit, lemongrass and chili

綾菊 さぬきオリーブ純米酒

Aya-Kiku Junmai Sanuki Olive Yeast

川辣香糟鳳尾蝦

Crispy phoenix-tailed prawns with sichuan spicy sauce

國重 純米吟釀

Kuni-Shige Junmai Ginjo

酥炸南乳黑豚腩肉

Deep-fried pork belly with red fermented beancurd

Aya-Kiku Junmai Yamahai

綾菊 山廢 純米

藤椒香蒜澳洲和牛面脰

Braised wagyu beef cheek with rattan pepper & pesto

國重 大吟釀 無濾過原酒

Kuni-Shige Daiginjo Unfiltered Nama-genshu

鮑汁鱈魚雞粒炆絲苗

Braised rice with diced chicken, conpoy and dried octopus in abalone sauce

綾菊 かめ入り讃岐の米焼酎

Aya-Kiku Sanuki no Rice Shochu (Aged in Kame)

香芒楊枝甘露

Chilled sago cream with Chinese pomelo and mango juice

每位港幣 \$1,188 元

另加一服務費

HK\$ 1,188 per person

Plus 10% service charge