

Let The Mira Chefs spoil you with 24-hour temptations! Our menu is inspired by best of the best from world cuisines, enhanced with fresh local favourites and creative Mira innovations.







Show the whole world you are having a good time enjoying our in-room dining creations **@themirahotel #miralicious** #inroomdining



SHARE YOUR **EXPERIENCE**



As all our dishes are freshly made to order, please allow approximately 30 minutes for preparation. Delivery time may vary depending on the order.



To order, please dial ext. "7" on your in-room phone.



Midnight cravings? Look for this icon for dishes available late at night from

11pm - 6am!



Please inform your order taker about any food allergies or dietary restrictions.

Your key to in-room dining:

- **A** Contains Alcohol
- Contains Dairy
- Contains Pork
- **SP** Contains Seafood

All egg dishes are made with Cage-free Eggs



Contains Nuts

Vegetarian

Halal







Pick from satisfying power bowls filled with superfoods your body needs for the productive day ahead, or try one of our breakfast sets from Full English to local Cantonese spread!

From vegan smoothies to Belgian waffles, congee, and little treats for the kids, there is something for everyone and it's all #miralicious!



Fresh & Energizing





Beauty Chia Seed Bowl ® ®

Chia Seed, Cashew Nuts, Dates, Cranberry, Coconut Milk

Power Up Bowl ● ● ● \$128

\$118

Low Fat Greek Yoghurt, Spirulina, Granny Smith Apple, Orange Segments, Bee Pollen, Pistachio

Regenerate Bowl • • • \$98

Dried Fruit, Nut Granola, Bee Pollen, Coconut Yoghurt

The MiraVelous Muesli • • \$88

Granny Smith Apple, Raisin, Almonds, Low Fat Yoghurt

Seasonal Tropical Fruit • \$118

Melon, Pineapple, Dragon fruit, Mixed berries

Raspberries, Blueberries, Strawberries, Blackberries, New Territories Honey



Warm & Comforting

Avocado Toast & Eggs 💌

\$118

Two Poached Eggs, Spiced Seed Crumble, Sliced Avocado, Toasted Spelt Sour Dough Bread

Butter Milk Pancakes or Belgian Waffles D

\$128

Fresh Berries, Whipped Vanilla Cream, Maple Syrup or New Territories Honey

Breakfast Sando DP

\$138

Milk Bread, Pork Sausage, Egg Mayo, Hash Browns, Cabbage, Japanese BBQ Sauce

Spiced Shakshuka ♥ \$118

Baked Egg, Tomato, Pepper Stew, Kale, Toasted Sour Dough, Zataar Spice

Markette The Signature DP

\$168

Omelet Black Truffle & Gruyere Cheese, Canadian Smoked Crispy Bacon, Grilled Tomato, Garden Salad, White or Whole Wheat Toast

Solution Congee

Plain \$68 Chicken • or Pork • or \$128

Abalone 9

Century Egg or Salted Egg, Traditional Accompaniments - Spring Onions,

Salted Peanuts N, Ginger, Chinese Donut





A Contains Alcohol D Contains Dairy P Contains Pork

SP Contains Seafood N Contains Nuts H Halal V Vegetarian



Breakfast

Combinations





Naturally Mira D N V

Avocado Toast, Spiced Avocado, Mixed Seed Crumble, Toasted Sour Dough Bread, Seasonal Tropical Fruit Plate, Coconut Yoghurt, Choice of Fresh or Preserved Juice, Pot of Coffee or Blended Tea

Cantonese Breakfast N P SP

\$258

Assorted Dim Sum -Prawn Dumpling, Pork Siew Mai, BBQ Pork Bun, Rice Rolls, Wok Fried Noodles with Sprouts, Chicken H, Pork or Abalone Congee served with Traditional Accompaniments, Chinese Walnut Pastry, Pot of Coffee or Blended Tea

The New York Breakfast ® ®

Artisan Poppy Seed Bagel & Smoked Salmon, Lettuce, Cream Cheese, Red Onion, Capers, Lemon, Tomato, Choice of Fresh or Preserved Juice, Pot of Coffee or Blended Tea

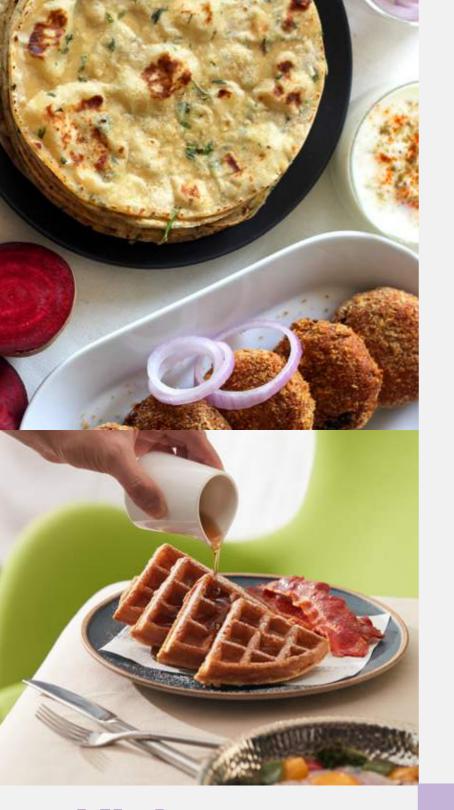
Market The Full English

\$248

Two Eggs Any Style - Fried, Poached, Scrambled, Omelet, Boiled,

Pork or Veal or Chicken Sausage, Smoked Crispy Bacon, Hash Brown, Sautéed Mushroom, Grilled Tomato, White or Whole Wheat Toast, Choice of Fresh or Preserved Juice, Pot of Coffee or Blended Tea





Halal Breakfast Set 5248

Fresh Orange Juice Or Fresh Milk

Toast or Whole Wheat Toast with French Butter • & Jam •

"Halal" Egg White Mushroom Omelette with Chicken Sausage Served with Green Asparagus & Hash Brown Potatoes

"Impossible" Burger with Roti Paratha, Fresh Tomatoes & Seasonal Lettuces V

Dried Fruit & Fresh Strawberry Honey Yoghurt 🛛 🔾

Fresh Tropical Fruits & Berries Platter

Choice of Fresh or Preserved Juice. Pot of Coffee or Blended Tea

Kids Breakfast

Butter Milk Pancakes \$98

Crispy Bacon, Maple Syrup

Two Eggs Any Style 99 \$108

(Boiled, Fried, Poached, Scrambled, Omelet) Pork or Veal or Chicken Sausage, Hash Brown, White or Whole Wheat Toast

Cereals - Special K, Frosties, All Bran, Coco Pops ® V

\$78

Choice of Milk - Full Cream/ Skimmed/Soya/Oat, **Mixed Berries**

\$78

Cooked Oats, Choice of Milk -Full Cream/Skimmed/Soya/Oat, Seasonal Strawberries, Maple Syrup















Peak Performance A La Carte Breakfast

Vegan Smoothies • •

Banana, Mango or Raspberry, Coconut Yoghurt, Maple Syrup, Soya Milk

\$68

\$98

Plain, Strawberry, Blueberry or Coconut

Chilled Fresh Juices

\$78

Orange, Grapefruit or Watermelon

Chilled Preserved Juices

\$70

\$88

Apple, Cranberry, Pineapple or Tomato

Oatmeal Porridge – Plain or with Natural Honey O

Choice of Milk - Full Cream/ Skimmed/ Soya/ Oat, Seasonal Strawberries, Maple Syrup

Cereals- Special K, Frosties, All Bran, Coco Pops 9 0

\$88

Choice of Milk - Full Cream/ Skimmed/ Soya/ Oat, Mixed Berries

Portion of Toast Output Description:

\$65

Four Slices of White or Whole Wheat Bread

Bakers Basket (Choice of 4) **3** \$98

Sour Dough Baguette, Sesame Roll, Walnut Raisin Bread, Rye Bread, Danish of the Day, Pain au Chocolate, Butter or Almond Croissant, Blueberry Muffin or Muffin of the Day

™ Two Eggs Any Style ●

\$168

(Boiled, Fried, Poached, Scrambled, Omelet) Served with Pork or Veal or Chicken Sausage, Smoked Crispy Bacon, Hash Brown, Sautéed Mushroom, Grilled Tomato, White or Whole Wheat Toast

\$188

Served with Pork or Veal or Chicken Sausage, Smoked Crispy Bacon, Hash Brown, Sautéed Mushroom, Grilled Tomato, White or Whole Wheat Toast

\$188

Comte, Brie, Gruyere, Cheddar, Manchego, Water Crackers, Sour Dough Bread, Walnuts, Fresh Grapes, Dried Apricots



All DAY Dining Menu



Asian favorites and western classics all on your command throughout the day!

Recharge your day with lip-smacking stir-fried noodles, plant-based burger, or Hong Kong's iconic Won Ton soup from our Michelin-recommended Chinese restaurant!





Light Bites

Taiwanese Braised Pork \$148 Fried Bun, Soy Egg, Pork Floss

Takoyaki Octopus ● \$ \$118 Kew Pie, Barbeque, Furikake, Bonito Flakes

Impossible Chili Nachos ● ● \$128 Sour Cream, Guacamole, Salsa Criolla

Stuffed Chicken Wings • \$158 Hot Sauce, Blue Cheese Dip, Celery Stick

Homemade Soups

Signature Double Boiled \$138
Chicken Consommé @

Singapore Laksa & 6 \$258 Soup Noodles with King Prawns

The Boston Lobster Bisque \$ 9 \$ \$168
Cheese & Garlic Toast

Field Mushroom Soup ● ● \$148 Black Truffle & Gruyere Toast

Cuisine Cuisine Homemade \$168
Wonton Noodle Soup @ Hong Kong Style Egg Noodles,
Pork & Shrimp Dumplings

Salad Bowls

Classic Caesar Salad 9 9 9 \$168

Romaine Lettuce, Crispy Pancetta,

Herb Croutons, Parmigiano Reggiano, Anchovy

Add - Grilled Chicken Breast 9 or \$50

Smoked Salmon 9 or Pan-Fried Prawns 9

Burrata Caprese • • • • • \$188

Puglia Burrata Cheese, Cherry Tomato,
Italian Basil, Olive Oil Dressing

Avocado Quinoa Bowl ◎ \$168 Kale, Avocado, Tomato, Quinoa, Cucumber, Pomegranate, Citrus Dressing

Prawn Cobb Salad \$198

Avocado, Cucumber, Cherry Tomato,

Romaine Lettuce, Poached Prawns, Boiled Egg,

Crispy Bacon, Blue Cheese Dressing



Artisanal Italian Pasta

Spaghetti, Linguini or Penne

™ Carbonara **©**

\$228

Pancetta, Ega Yolk, Parmesan Cheese

Spicy Vodka Tomato 800

\$208

Tomato Sauce, Vodka, Calabrian Chili, Basil, Cream, Parmesan Cheese

Bolognaise

\$228

Black Angus Beef Ragu, Basil, Parmesan Cheese





Hand Cut

Sandwiches & Burgers

Focaccia Wagyu

\$258

Grilled Sirloin, Red Onion Marmalade, Pesto, Dried Tomato, Rocket Salad, Pickles, French Fries

Mira Ciabatta Club Sandwich @

\$208

Coronation Smoked Turkey, Lettuce, Bacon, Tomato, Fried Egg, Mixed Green Salad, French Fries

🔯 Tandoori Chicken Naanzza 🛭 🗗

\$168

Naan Bread, Coriander, Onions, Chat Masala, Cheese, Raita

\$158

Naan Bread, Impossible Meat Ball, Bolognaise Ragu, Parmesan, Basil

\$208

Deep-fried Fish Fillet, Tartar Sauce, Cheddar Cheese, Lettuce, Tomato, Pickles, French Fries

🔯 Black Angus Smash Burger 🛭 🗗

\$258

Double Beef Patty, Cheddar Cheese, Lettuce, Tomato, Garlic Mayonnaise, BBQ Sauce, Sesame Bun, Pickles, French Fries

\$208

Cheddar Cheese, Lettuce, Semi Dried Tomato, Garlic Mayonnaise, Pickles, BBQ Sauce, Charcoal Sesame Bun, French Fries

Add-ons to All Burgers

\$25/each

Crispy Smoked Bacon D, Aged Cheddar D, Sautéed Mushroom, Egg



Grilled from the **Sea**

MSC Salmon fillet \$268 (150g)

MSC Tiger Prawns ® \$268 (2 pieces)



Grilled from the Ranch

Australian Omugi \$368 Beef Sirloin Steak (250g) 1

Australian Omugi \$388 Beef Tenderloin (180g) (180g)

British 'Dingley Dell' \$298 Pork chop (250g)

Pork chop (250g)

Served with French Fries and Mixed Salad Choice of Sauce: Black Pepper, Red Wine or Miso Butter

Seasonal Sides

\$78/each

Green Market Vegetables Sweet Potato Cajun Fries French Fries or Truffle Fries Creamed Mash Potato

Output

Description:



Discover Hong Kong & East Asia

Cuisine Cuisine BBQ platter @ 69 \$428 (11:30-14:00 & 18:00-22:00)

Suckling Pig, Char Siu Pork, Jelly Fish

Cuisine Cuisine Fried Rice 9 9 \$388

(11:30-14:00 & 18:00-22:00) BBQ Pork, Shrimp, Shrimp Head Oil

Signature Hainanese \$228 Chicken Rice @

Tender Yellow Chicken, Chicken Broth, Fragrant Rice, Asian Greens

\$198

Stir-Fried Noodles, Chicken, Pak Choy, Sambal, Sweet Soy Sauce, Prawn, Garlic, Spring Onion, Krupuk Crispy Crackers

\$218

Tandoori Chicken, Tomato Makhi, Buttered Naan, Mango Pickle, Raita, Poppadum Flat Bread

Classic Japanese Beef Rice Bowl \$218

Japanese Beef & Onion Stew, Japanese Rice, Tamago Egg Yolk, Spring Onions, Pickled Ginger

Pad Thai ® ® \$198

Classic Thai Rice Noodles, Egg, Prawn, Tofu, Sprouts, Peanuts, Lime, Fish Sauce







Kids MENU



Mini Black Angus Cheeseburger • •

Beef Patty, Cheddar Cheese, Lettuce, Tomato, Pickles, French Fries

Classic Japanese Beef Rice Bowl

Japanese Beef & Onion Stew, Japanese Rice, Spring Onions, Pickled Ginger

Fish Fingers & Chips • • \$128

Crispy Fish Fillet, French Fries, Caramelized Lemon, Homemade Tartar Sauce

Hawaiian Naanzza 🛛 🗗 \$138

Naan Bread, Pineapple, Smoked Ham, Cheese, Thousand Island Sauce

Spaghetti Bolognaise 🛛 🗗 \$158

Black Angus Beef Ragu, Basil, Parmesan Cheese





\$158

\$168



Our Pastry Chefs Sweet Temptations





Cuisine Cuisine Chilled \$88 Mango Cream •

Sago, Chinese Pomelo

Watcha, Strawberry, Chocolate or Vanilla \$88

Spark Chocolate Brownie © © \$98

Berries, Classic, Chocolate Sauces,

Whipped Cream

3	Tropical Sliced Fruit •	\$118
	Seasonal Mango, Dragon Fruit, Berries	

New York Cheesecake Trio ● \$118 Berries, Classic, Chocolate Sauces

Seasonal Selection Cheeses served with Crackers, Sour Dough Bread, Walnuts, Fresh Grapes, Dried Apricots



Wine

Bottle Selection (750ml)

Champagne G.H. Mumm, Cordon Rouge Brut NV Perrier Jouët Grand Brut NV	France France	Glass	Bottle \$900 \$910
Dom Pérignon	France -		\$3,300
Perrier Jouët Belle Époque Blanc	France		\$3,680
White Wine			
Chardonnay, Quintay Grand Reserve	Chile	\$98	\$480
Chateau Crabitey, Bordeaux blanc	France	\$108	\$540
Sauvignon Blanc, Walnut Block "Nutcracker"	New Zealand		\$640
Pinot Grigio, Elena Walch Castel Ringberg	Italy		\$680
Red Wine			
Shiraz Quintay Grand Reserve	Chile	\$98	\$480
Chateau Crabitey, Bordeaux Rouge	France	\$108	\$540
Tenuta dell' Ornellaia 'Le Volte'	Italy		\$680
Muga Reserva Special Selection	Spain		\$980
Half Bottle Selection (375ml)			
Sweet Wine			
Kracher, Cuvée Beerenauslese	Austria		\$630
White Wine			
Soave Classico DOC, Azienda Agricola Pieropan	Italy		\$230
Petit Chablis, Maligny	France		\$250
Pinot Grigio, Alois Lageder, Trentino	Italy		\$330
Sauvignon Blanc, Duckhorn Vineyards Napa Valley, California	USA		\$360
Red Wine			
Côtes du Rhone, Janasse	France		\$220
Pinot Noir, Spy Valley Marlborough	New Zealand		\$250
Rosso Montalcino, Casanova di Neri	Italy		\$380

USA

\$490

Merlot, Duckhorn Vineyards Napa Valley, California

Spirits

Vodka	Serving	Bottle
Absolut	\$118	\$1,688
Ketel One	\$128	\$1,888
Grey Goose	\$138	\$2,088
Gin		
Beefeater	\$118	\$1,688
Bombay Sapphire	\$128	\$1,888
London No.1 Gin	\$138	\$2,088
Divino		
Rum	6110	Δ1./00
Havana Club Rum 3 Years Myora Dum	\$118	\$1,688
Myers Rum	\$118	\$1,688
Tequila		
Olmeca Tequila Blanco	\$118	\$1,688
Patron Anejo	\$158	\$2,688
Scotch		
Chivas Regal 12 Years	\$128	\$1,888
Johnnie Walker Black Label	\$128	\$1,888
Decide on		
Bourbon	A100	A1 /50
Jack Daniel's	\$128	\$1,650
Ezra 99 Proof Brooks Bourbon	\$128	\$1,888
Malt		
Highland Park 12 Years	\$138	\$2,088
Macallan 12 Years	\$148	\$2,288
Cognac		
Courviosier V.S.O.P.	\$138	\$2,088
Hennessy X.O.	\$258	\$4,488
Bottles of Spirits are served with Mixers upon request	4200	4 1, 100
Bottled Beer		
Kirin Ichiban (Japan)		\$85
Corona (Mexico)		\$85
Heineken (Netherlands)		\$85
Tsing Tao (China)		\$85