

2025 Miraculous Chinese Wedding Dinner Menu I

鴻運乳豬全體
Barbecued Whole Suckling Pig

碧綠腰果X.O.醬鮮蝦仁
Sautéed Shrimp and Cashew Nut with Seasonal Vegetable in X.O. Sauce

荔茸炸釀香芒帶子
Deep-fried Taro Puree Stuffed with Scallop and Mango

高湯蟹皇扒翡翠
Braised Seasonal Greens with Crab Roe in Superior Soup

金瑤雞茸燴燕窩
Braised Bird's Nest and Chicken Soup with Conpoy

蠔皇金錢扣鮑片
Braised Sliced Abalone with Dried Mushroom in Oyster Sauce

香蔥頭抽蒸大海斑
Steamed Fresh Garoupa with Spring Onion and Soy Sauce

桂花一品燒雞
Roasted Crispy Chicken with Osmanthus

崧子鮮蝦炒銀苗
Fried Rice with Shrimps and Pine Nuts

國金高湯小籠包
Steamed Minced Pork Dumplings in Supreme Broth

生磨堅果合桃露
Sweetened Pecan Nuts and Walnut Cream

十勝紅豆椰汁糕 拼 蓮蓉酥
Chilled Japanese Red Bean and Coconut Pudding,
Baked Puff with Lotus Seed Purée

HK\$11,888 net

12 guests per table

Inclusive of 10% service charge

Free-flowing soft drinks, freshly squeezed orange juice and beer throughout the meal period

Applicable for wedding reception at Function Rooms from now to October 31, 2025

The Mira Hong Kong reserves the right to alter the above menu prices and items, due to unforeseeable market price fluctuations and availability. If you have food allergies or dietary requirements, please ask our Catering & Events specialists for assistance.

The Mira Hong Kong, Mira Place, 118-130 Nathan Road, Tsim Sha Tsui, Kowloon, Hong Kong
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2025 Miraculous Chinese Wedding Dinner Menu II

脆皮琵琶乳豬
Barbecued Whole Suckling Pig

露筍 XO 醬炒帶子
Sautéed Scallops with Asparagus in X.O. Sauce

百花松露炸蟹鉗
Deep-fried Crab Claw Stuffed with Shrimp Paste and Black Truffle Paste

金瑤花膠扒雙寶蔬
Braised Twin Seasonal Vegetables with Conpoy and Fish Maw

姬松茸燉響螺雞湯
Double-boiled Chicken and Conch Soup with Blaze Mushrooms

福祿蠔皇扣鮑片
Braised Sliced Abalone with Seasonal Greens in Oyster Sauce

清蒸紅棗百合頭抽蒸花尾躉
Steamed Fresh Giant Garoupa with Red Date and Lily Bulb in Home-made Soy Sauce

酒香桂花燒雞
Roasted Crispy Chicken with Osmanthus and Chinese Wine

櫻花蝦金腿帶子炒飯
Fried Rice with Scallop, Yunnan Ham and Sakura Shrimps

野菌瑤柱炆伊麵
Braised E-fu Noodle with Shredded Conpoy and Assorted Mushrooms

椰果紅豆露
Sweetened Red Bean Cream with Nata de Coco

杞子桂圓糕 拼 鳳梨芝麻酥
Chilled Longan and Wolfberries Pudding,
Baked Pineapple Pastry with Sesame

HK\$12,888 net

12 guests per table

Inclusive of 10% service charge

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2025 Miraculous Chinese Wedding Dinner Menu III

鸞鳳和鳴脆金豬
Barbecued Whole Suckling Pig

碧綠珊瑚蚌帶子
Sautéed Scallops and Carol Clam with Seasonal Greens

富貴鵝肝百花球
Deep-fried Minced Shrimps with Goose Liver and served with Mayonnaise

竹筴蟹皇津菜膽
Braised Chinese Cabbage with Crab Roe and Bamboo Piths

紅燒雞蓉燕窩羹
Braised Bird's Nest Soup with Minced Chicken

蠔皇花菇扣鮑甫
Braised Sliced Abalone with Dried Mushrooms in Oyster Sauce

古法蒸深海老虎斑
Steamed Fresh Tiger Garoupa with Spring Onion

脆皮炸子雞
Deep-fried Crispy Chicken with Spice

金沙海皇炒飯
Fried Rice with Seafood and Crab Roe

蔥燒水餃炆伊麵
Braised E-fu Noodles with Scallions, Shrimps and Pork Dumplings

四寶甜湯丸
Sweetened Glutinous Rice Dumplings with Red Date, Lotus Seed, Lily Bulb and Longan

蓮蓉芝麻酥 拼 熱情果杏仁白朱古力
Baked Sesame Pastry with Lotus Seed Paste,
"Passion"
(Passion Fruit Mousse on Almond Tart and 40% White Chocolate)

鮮果圍
Fresh Fruit Platter

HK\$13,888 net

12 guests per table

Inclusive of 10% service charge

Free-flowing soft drinks, freshly squeezed orange juice and beer throughout the meal period

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2025 Miraculous Chinese Wedding Dinner Menu IV

脆皮琵琶乳豬
Barbecued Whole Suckling Pig

金甲蝦丸 伴 X.O.醬碧綠鮮蝦仁
Deep-fried Minced Shrimps with Almond, Sautéed Shrimps with Seasonal Greens in X.O. Sauce

黃金芝士焗蟹蓋
Baked Crabmeat in Shell with Mushrooms and Cheddar Cheese

玉環瑤柱甫
Braised Vegetable Marrow stuffed with Whole Conpoy

鮮人參棗皇燉花膠
Double-boiled Fish Maw Soup with Fresh Ginseng and Giant Red Date

蠔皇金錢扣鮑甫
Braised Sliced Abalone with Dried Mushrooms in Oyster Sauce

清蒸深海老虎斑
Steamed Fresh Tiger Garoupa

一品金沙脆燒龍崗雞
Roasted Crispy Chicken with Golden Garlic Flake

鮑汁瑤柱雞粒燴銀苗
Braised Rice with Diced Chicken and Conpoy in Abalone Sauce

菜遠上湯水餃
Shrimp and Pork Dumplings with Seasonal Greens in Superior Soup

薑汁蛋白燉北海道鮮奶
Double-boiled Hokkaido Fresh Milk and Egg White in Ginger Juice

腰果酥 拼 奶皇香芒卷
Baked Cashew Nut Pastry, Chilled Mango Custard Roll

鮮果圍
Fresh Fruit Platter

HK\$14,888 net

12 guests per table

Inclusive of 10% service charge

Free-flowing soft drinks, freshly squeezed orange juice and beer throughout the meal period

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2025 Miraculous Chinese Wedding Dinner Menu V

麻香金鏈乳豬全體
Barbecued Suckling Pig with Sesame Jelly Fish

金腿芝士葡汁焗元貝皇
Baked Scallop in Shell with Yunnan Ham, Cheese, Onion, Mushroom in Portuguese Sauce

金沙鳳尾蝦 伴 黑松露醬翡翠蝦球
Deep-fried Shrimps with Salted Egg Yolk
Sautéed Prawn with Seasonal Greens in Black Truffle Sauce

花膠瑤柱扒西蘭花
Braised Fish Maw and Conpoy with Broccoli

極品松茸響螺燉鴿皇
Double-boiled Pigeon and Conch Soup with Matsutake Mushroom

蠔皇碧綠花菇扣原隻湯鮑
Braised Whole Abalone with Dried Mushroom and Seasonal Greens in Oyster Sauce

清蒸深海東星斑
Steamed Fresh Spotted Garoupa with Soy Sauce

金枝玉葉脆燒雞
Roasted Crispy Chicken with Deep-fried Enoki Mushrooms and Loosestrife

金瑤海味燴銀苗
Braised Rice with Conpoy and Dried Seafood

櫻花蝦豚肉宮廷麵
Braised Egg Noodles with Pork and Sakura Shrimp

冰糖竹筍圓肉燉雪耳
Double-boiled Bamboo Pith, Longan, Snow Fungus with Rock Sugar

迷你燕窩蛋撻 拼 杞子桂花糕
Baked Mini Egg Tart with Bird's Nest
Chilled Wolfberries and Osmanthus Pudding

鮮果圃
Fresh Fruit Platter

HK\$16,888 net

12 guests per table

Inclusive of 10% service charge

Free-flowing soft drinks, freshly squeezed orange juice and beer throughout the meal period

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