

Wedding Buffet Dinner 2025

MENU A

SOUP

Lobster and Seafood Bisque with Fish Maw and Chive Crème
Double-Boiled Morel Mushroom and Conch Soup with Red Dates (Chinese Style)
(Served with Assorted Bread Rolls and Butter)

APPETIZERS

Fresh Seasonal Oyster on Ice with Cocktail Sauce and Lemon Wedges
Chilled Boston Lobster, Brown Crab,
Poached Sea Prawn, Blue Mussel on Ice
(Served with Cocktail Sauce, Brandy Mayonnaise and Shallot Vinaigrette)
Smoked Salmon and Dill Salmon with Condiments
Assorted Cold Cut Platter with Pickles, Olives, Mustards
Mimosa with Salmon Caviar

Fresh Carving Sashimi

Salmon, Yellow Tail, Octopus, Ebi Shrimp, Tilapia Fillet, Yellow Fin Tuna

Selection of Sushi:

Shrimp, Salmon, Tuna, Snapper, Squid, Bean Curd Skin, Maki
and California Roll
(Served with Wasabi, Soy Sauce and Ginger Pickles)

ITALIAN PARMA HAM STATION

Served with Honeydew Melon and Condiments

SALADS

Slow-cooked Octopus and Fennel Salad with Sesame Vinaigrette
Japanese Miso Dried Tofu and Tomato Salad
Roasted Beef Salad with Pommery Mustard Dressing

Green Garden Corner:

Roasted Pumpkin, Red Cabbage, Roasted Bell Pepper, Carrot,
Cherry Tomato, Radish, Romaine Lettuce, Red Chicory,
Green Bean Sprouts, Frisée, Lollo Rosso, Rocket Lettuce

Selection of Condiments and Dressing:

Garlic Crouton, Crispy Pancetta, French dressing, Caesar Dressing,
Thai Chili Dressing, Thousand Island, Olive Oil, Balsamic Vinegar

The above menu price is valid for wedding reception to be held during now to 31 December 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 staff for assistance.

如閣下有任何食物過敏或餐飲要求，請與宴會部同事聯絡。

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MENU A – Cont'd

CARVING

Slow-cooked Beef OP Ribs
Roasted Crispy Porchetta Tronchetto
(Served with Mint Jelly, Madeira Gravy, Horseradish Cream and Dijon Mustard)

SEARED FRENCH FOIE GRAS STATION

Served on Toast with Barbecued Sauce

HOT ENTREES

Grilled King Prawns with Squid and Sage Butter Sauce
Sautéed Penne Pasta with Black Truffle Crème
Grilled Lamb Chop with Rosemary Gravy
Baked Whole Butterfly Sea Bass with Garlic Oil and Paprika
Wok-fried Prawn with Honey Bean and Lily Bulbs in XO Sauce (Chinese Style)
Roasted Suckling Pig Barbecued Platter (Chinese style)
Fried Rice with Sakura Shrimps and Seafood (Chinese Style)
Roasted Twins Potato with Olive Oil and Sea Salt
Braised Bean Curd with Bamboo Pith and Mixed Fungus (Chinese Style)
Roasted Mushrooms and Carrots with Balsamic

DESSERTS

Tiramisu Cake
Champagne Jelly with Fruit Caviar
Pistachio White Chocolate Tart
Mango Red Velvet Cupcake
64% Dark Chocolate Tart
Blueberry Panna Cotta
Bailey New York Cheese Cake
Lemon Madeleine
Black Forest Cake
Tutti Fruity Profiterole
Matcha Chocolate Bonbon
Seasonal Fresh Fruit Dice

BEVERAGE

Coffee and Tea

HK\$1,550

per guest

10% service charge applies

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MENU B

SOUP

Butternuts Squash Soup with Bird Nest's and Coconut Crème
Double-boiled Black Chicken Soup with Fresh Ginseng and Wolfberry (Chinese Style)
(Served with Assorted Bread Rolls and Butter)

APPETIZERS

Marinated Abalone in Sake and Khumbu
Fresh Seasonal Oysters on Ice with Lemon Wedges
Chilled Boston Lobster, Seasonal Crab, Brown Crab, Jade Whelk
and King Prawn on Ice
(Served with Cocktail Sauce, Brandy Mayonnaise and Shallot Vinaigrette)
Selection of Smoked Salmon and Smoked Mackerel Platter with Condiments
Assorted Cold Cut Platter with Pickles and Olives

Fresh Carving Sashimi

Salmon, Ebi Shrimp, Japan Hamachi, Octopus, Sword Fish, Yellow Fin Tuna

Selection of Nigiri Sushi

Shrimp, Salmon, Tuna, Snapper, Squid, Bean Curd Skin,
Maki Roll and California Roll
(Served with Wasabi, Soy Sauce and Ginger Pickles)

ITALIAN PROSCIUTTO HAM STATION

Served with Figs Jam and Honeydew Melon

SALADS

Smoked Pork Loin with Papaya, Grilled Pineapple and Orange Dressing
Grilled Squid with Tomato, Garlic, Basil, Shitake and White Bean Salad
Marinated Sea Scallop and Octopus Salad

Green Garden Corner:

Grilled Pineapple, Roasted Pumpkin, Red Cabbage,
Roasted Bell Pepper, Carrot, Cherry Tomato, Radish, Romaine Lettuce,
Red Chicory, Green Bean Sprouts, Frisée, Lollo Rosso, Rocket Lettuce

Selection of Condiments & Dressing:

Garlic Crouton, Crispy Pancetta, French Dressing, Caesar Dressing,
Thai Chili Dressing, Thousand Island, Olive Oil, Balsamic Vinegar

SEARED FRENCH FOIE GRAS STATION

Served on Toast with Caramelized Apple

CARVING

Roasted U.S. Prime Beef
Roasted Pork Ribs with Smoked Barbecued Sauce
(Served with Madeira Gravy, Horseradish Cream and Dijon Mustard)

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MENU B – Cont'd

RISOTTO STATION

Black Truffle Paste, Scallop, Shrimp, Mushroom

HOT ENTREES

Seared Salmon Fillet with Fennel and Seafood Broth
Roasted Duck with Aubergine and Pineapple in Red Curry
Cavatappi Pasta with Wild Mushroom, Semi Dried Tomatoes and Kale
Fried Rice with Wagyu Beef, Ginger and Iceberg Lettuce (Chinese Style)
Wok-fried Shrimp and White Clam
with Broccoli in Black Truffle Sauce (Chinese Style)
Roasted Truffle and Potato with Parmesan Cheese
Roasted Suckling Pig Barbecued Platter (Chinese style)
Braised Straw Mushroom and Seasonal Vegetable with Oyster Sauce (Chinese Style)

CHEESE CORNER

Selection of Europe Cheese
Comte, Emmental, Parmesan, Goat Cheese, Brie, Blue Cheese, Manchego
(Served with Cream Crackers, Dried Fruits and Nuts)

DESSERTS

Macau Egg Tart
64% Dark Chocolate Tart
Coconut Osmanthus Flower Pudding
Classic French Lemon Tart
Tiramisu Cake
Blueberry New York Cheese Cake
Mango and Varlhona Dulcey Panna Cotta
Rum Baba with Fresh Fruit
Feuillantine Chocolate Cake
Butterfly Cookies
Pink Chocolate Fountain
(Served with Seasonal Strawberry and Jumbo Marshmallow)
Seasonal Fresh Fruit Dice

BEVERAGE

Coffee and Tea

HK\$1,750

per guest

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MENU C

SOUP

Lobster Bisque with Brandy, Assorted Seafood and Tomato
Double-boiled Fish Maw and Pigeon Soup with Matsutake Mushroom (Chinese Style)
(Served with Assorted Bread Rolls and Butter)

APPETIZERS

Fresh Seasonal Oyster on Ice with Lemon Wedges
Chilled Boston Lobster, Brown Crab, Red Shrimp,
King Prawn, Blue Mussel on Ice
Marinated Abalone in Sake and Khumbu
(Served with Cocktail Sauce, Brandy Mayonnaise and Shallot Vinaigrette)
Smoked Salmon and Dill Salmon Platter with Condiments

Fresh Carving Sashimi:

Boston Lobster, Hokkaido Scallop, Salmon, Hamachi,
Octopus, Ebi Shrimp, Yellow Fin Tuna

Selection of Sushi:

Shrimp, Salmon, Tuna, Snapper, Squid, Bean Curd Skin, Maki and California Roll
(Served with Wasabi, Soy Sauce and Ginger Pickles)

FRENCH BAYONNE HAM STATION

Served with Figs Jam and Condiments

SALADS

Quinoa and Fresh Kale Salad with Pomegranate
Roasted Beef Salad with Assorted Bell Pepper, Onion and Fresh Herbs
Grilled Chicken and Avocado Salad with Lime Mayonnaise
Cooked Octopus and Cucumber Salad with Cherry Tomatoes

Green Garden Corner:

Grilled Pineapple, Roasted Pumpkin, Red Cabbage, Roasted Bell Pepper, Carrot,
Artichoke, Cherry Tomato, Radish, Romaine Lettuce, Red Chicory,
Green Bean Sprouts, Frisee, Lollo Rosso, Rocket Lettuce

Selection of Condiments and Dressing:

Garlic Crouton, Crispy Pancetta, French Dressing, Caesar Dressing,
Thai Chili Dressing, Thousand Island, Olive Oil, Balsamic Vinegar

CARVING

Barbecued Rack of Iberico
Roasted U.S. Beef Rib Eye with Rock Salt
(Served with Mushroom Gravy, Port Wine Sauce, Horseradish Cream and Dijon Mustard)

PENNE PASTA STATION

Scallops, Prawns, Parmesan Cheese, Basil Pesto

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MENU C – Cont'd

SEARED FRENCH FOIE GRAS STATION Served on Toast with Balsamic Reduction

HOT ENTREES

Steamed Giant Garoupa with Lily Bulbs and Red Date (Chinese Style)
Mediterranean Stew Chicken with Orzo Pasta
Slow-cooked Lamb Shoulder in Port Wine and Garlic
Penne Pasta with Morel Mushroom and Garlic
Fried Rice with Shrimp, Barbecued Pork and Pine Nuts (Chinese Style)
Sautéed Bell Pepper Prawn
with Pineapple in Sweet and Sour Sauce (Chinese Style)
Baked Pumpkin and Carrot with Cinnamon Cream
Roasted Suckling Pig Barbecued Platter (Chinese style)
Baked Sweet Potato and Cauliflower with Cheddar Cream

CHEESE CORNER

Selection of Europe Cheese
Comte, Emmental, Parmesan, Goat Cheese, Brie, Blue Cheese, Manchego
(Served with Cream Crackers, Dried Fruits and Nuts)

CHINESE PLATED DESSERT

Double-boiled Fresh Milk and Egg White with Bird's Nest (Chinese Style)

DESSERT

Mango Red Velvet Cupcake
Sakura Raindrop Cake
Matcha Chocolate Tart and Crispy Yogurt
Caramilk Lamington
Flowers Choux Cream
Peach Resin, Goji Longan Ice Rock Sugar Jelly
Raspberry New Cheese Cake
Mango and Varlhona Dulcey Panna Cotta
Pineapple Upside Down Cake
Butterfly Cookies
Purple Sweet Potato Tart
Chocolate Crispy Cake
Individual Mövenpick Ice Cream
Green Tea Matcha Chocolate Fountain
(Served with Seasonal Strawberry and Jumbo Marshmallow)
Seasonal Fresh Fruit Dice

BEVERAGE

Coffee and Tea

HK\$2,050

per guest

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