

Wedding Buffet Luncheon 2025

MENU A

SOUP

Coconut Pumpkin and Ginger Soup with Bird's Nest
Homemade Bread Selections with Butter

APPETIZER

Fresh Seasonal Oyster on Ice with Cocktail Sauce
Seasonal Crab and Poached Prawn on Ice
Assorted Cold Cuts Platter with Pickles
Duo of Melon and Parma Ham Platter
Smoked Fish Platter with Condiments

Selections of Sushi

Shrimp, Salmon, Tuna, Snapper, Squid, Bean Curd Skin, Maki Roll and California Roll

Fresh Carving Sashimi

Salmon, Tuna, Snapper, Octopus, Sweet Shrimp
Served with Wasabi, Soy Sauce and Ginger Pickles

SALADS

Deep-fried Tofu Fresh Kale Salad with Cherry Tomato and Miso Dressing
Beetroot, Feta Cheese and Rocket Lettuce Salad with Orange
Grilled Squid and Octopus Salad with Tomatoes
Japanese Style Roasted Beef Salad with Teriyaki Dressing
Eggplant and Fried Eggs Salad with Pork Cheek

Green Garden Corner:

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.

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MENU A - Cont'd

HOT ENTRÉE

Teriyaki Chicken with Sesame Seed and Spring Onion
Baked Sea Bass with Lime and Lemongrass
Braised Beef Short Ribs with Cherry and Port Wine
Fried Rice Noodles with Barbecued Pork, Shrimp, Bean Sprout and Chives (Chinese Style)
Roasted Pork Loin with Grilled Pineapple Salsa
Chinese Barbecued Platter (Chinese Style)
Braised Bean Curd with Assorted Fungus and Vegetable (Chinese Style)
Prosciutto Tortellini Carbonara
Fried Rice with Shredded Chicken, Iceberg Lettuce and Spring Onion (Chinese Style)

CARVING

Barbecued Beef Meatloaf stuffed with Cheddar Cheese
Served with Garlic Gravy

DESSERT

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
Seasonal Fresh Fruit Dice

BEVERAGE

Coffee and Tea

HK\$820

Per guest

10% service charge applies

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MENU B

SOUP

Seafood Bisque with Roasted Zucchini and Cream
Homemade Bread Selections with Butter

APPETIZER

Fresh Seasonal Oyster on Ice with Cocktail Sauce
Brown Crab, Poached Prawn and Black Mussels on Ice
Smoked Salmon and Kipper Platter with Condiments
Mediterranean Seafood and Chorizo Orzo Pasta Salad
Spanish Platter (*Serrano Ham, Manchego and Olives*)
Trio Tomato Salad with Basil Pesto

Selections of Sushi

Shrimp, Salmon, Tuna, Snapper, Squid, Bean Curd Skin, Maki Roll and California Roll

Fresh Carving Sashimi

Salmon, Tuna, Snapper, Octopus, Sweet Shrimp
Served with Wasabi, Soy Sauce and Ginger Pickles

SALADS

Seafood and Pomelo Salad with Balsamic and Japanese Mayonnaise
Country Pork Pate with Apple Compote and Pomegranate Dressing
Roasted Chicken Salad with Pine Nuts and Semi-dried Tomato Pesto
Greek Style Fresh Kale and Barley Salad
Marinated Beef Salad with Pickles and Sesame

Green Garden Corner:

Red Cabbage, Roasted Bell Pepper, Carrot, 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

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MENU B – Cont'd

HOT ENTRÉE

Baked Halibut with Herbs served with Capers Butter
Roasted Sweet Potato and New Potato with Thyme
Braised Pork Belly with Cherries and Apple Wedges
Sautéed Prawn and White Clam with Seasonal Greens in Black Truffle Sauce (Chinese Style)
Sautéed Honey Bean and Lily Bulbs with Olives Pickles (Chinese Style)
Roasted Suckling Pig Barbecued Platter (Chinese Style)
Wok-fried Garoupa Fillets with Bell Pepper in Black Bean Sauce (Chinese Style)
Braised E-fu Noodles with Barbecued Pork, Ginger and Spring Onion
Fried Rice with Chicken, Salted Fish and Iceberg Lettuces (Chinese Style)

CARVING

Beef Wellington with Morel Mushroom Sauce

DESSERT

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
Baileys Baba
Feuillantine Chocolate Cake
Seasonal Fresh Fruit Platter

BEVERAGE

Coffee and Tea

HK\$920

Per guest
10% service charge applies

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MENU C

SOUP

Roasted Sweet Corn Soup with Fish Maw
Double-boiled Conch and Bamboo Piths Soup with Red Date (Chinese Style)
Homemade Bread Selections with Butter

APPETIZER

Fresh Seasonal Oyster on Ice with Cocktail Sauce
Seasonal Crab, Red Shrimp, Sea Whelk, Black Mussels on Ice
Trio Salmon - Smoked, Beetroot and Gravlax with Condiments
Foie Gras Terrine with Cognac and Truffle served with Brioche Toasts
Spicy Salmon Tartare Shooter
Chilled Tofu with Bonito Flakes and Soya Sauce

Selection of Japanese Nigiri Sushi

Shrimp, Salmon, Tuna, Snapper, Squid, Bean Curd Skin, Maki Roll and California Roll

Fresh Carving Sashimi

Salmon, Tuna, Snapper, Octopus, Sweet Shrimp
Served with Wasabi, Soy Sauce and Ginger Pickles

SALADS

Thai Style Papaya and Shrimp Salad
Glass Noodles Salad with Crabmeat, Coriander and Sweet Chili Sauce
Seared Tuna Salad with Chinese Celery, Lemongrass and Thai Style Dressing
Composed Salad with Roasted Duck Breast, Hard Boiled Eggs and Garlic Croutons
Salad Niçoise

Green Garden Corner:

Red Cabbage, Roasted Bell Pepper, Carrot,
Cherry Tomato, Radish, Romaine Lettuce, Potatoes
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

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MENU C - Cont'd

HOT ENTRÉE

- Balsamic Roasted Root Vegetables with Thyme and Lemon
- Roasted Supreme Chicken Breast with Truffle Cream Sauce
- Cuisine Cuisine Suckling Pig and Barbecued Platter (Chinese Style)
- Wok-fried Udon Noodles with Mixed Pepper, Shrimp and Vegetable (Chinese Style)
- Sautéed Prawn and Chorizo Sausage with Garlic
- Roasted Black Truffle Potatoes with Olive Oil and Sea Salt
- Braised Straw Mushroom and Conpoy with Seasonal Vegetables (Chinese Style)
- Fried Rice with Scallops, Yunnan Ham and Sakura Shrimp (Chinese Style)

CARVING

- Roasted Herbs Prime Rib with Cepes Mushroom Cream Gravy
- Slow-cooked Rosemary Baby Lamb Leg served with Roasted Garlic Gravy and Mint Sauce

DESSERT

- Mango Red Velvet Cupcake
- Sakura Raindrop Cake
- Chestnut Sago Pudding
- Flowers Choux Cream
- Umeshu Jelly with Lychee Caviar
- Raspberry Kiss New Cheese Cake
- Butterfly Pea Tea Jelly with Cheese Filling
- Matcha Chocolate Butterfly
- Purple Sweet Potato Tart
- Chocolate Crispy Cake
- Individual Mövenpick Ice Cream
- Seasonal Fresh Fruit Dice

BEVERAGE

- Coffee and Tea

HK\$1,120

Per guest

10% service charge applies

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