

Halal Cantonese Culinary Voyage

A curated selection of contemporary dishes by Chinese Executive Chef, Edwin Tang, showcasing the diverse flavors, textures, and cooking techniques of Cantonese cuisine as an elevated gastronomic experience of Hong Kong's culinary heritage.

▶ 脆米金沙香酥蝦球

Sauteed Prawn with Salted Egg and Crispy Rice روبيان مقرمش مع البيض المملح والأرز المقرمش

花膠宋嫂星斑羹

Braised Minced Spotted Garoupa Soup, Fish Maw, Mushroom and Vegetables حساء السمك المطهو ببطء مع جاروبا، سمك ماو، فطر وخضروات

欖菜辣子爆澳洲龍蝦球

Stir-fried Australian Lobster with Spicy Preserved Vegetables جراد البحر الأسترالي المقلى مع الخضار المحفوظة بالتوابل

姬松茸香蔥蒜片牛柳粒

Pan-fried Tenderloin with Blaze Mushroom, Garlic and Spring Onion لحم تندر لوين مقلى مع الفطر، الثوم والبصل الأخضر

№ 西梅杏片百花雞球

Crispy Chicken stuffed with Minced Shrimp, Sliced Almonds, Lemon Sauce دجاج مقرمش محشو باللوز والروبيان المفروم بصلصة الليمون

♥ 鮮昔耳百合泡菜苗

Poached Fresh Vegetable with Yellow Fungi and Lily Bulbs in Fish Soup الخضار الطازجة المسلوقة مع الفطريات الصفراء ومصابيح الزنبق في حساء السمك

澳洲免治和牛崧炒絲苗

Fried Rice with Australian Angus Beef, Vegetables and Spring Onion أرز مقلى مع لحم أنجوس أسترالي، خضار وبصل أخضر

D楊枝甘露

Chilled Mango Cream with Chinese Pomelo and Sago كريمة المانجو المبردة مع اليوميلو الصيني والساجو



All dishes are carefully prepared with Halal-certified ingredients sourced from our trusted suppliers.

每位 HK\$988 per person

另收加一服務費及茗茶。Mira Plus 會員專享此套餐 75 折優惠 (不適用於 Mira Plus 會員 65 折 / 7 折 餐飲禮券)。 Plus 10% service charge and Chinese Tea. Mira Plus Members enjoy 25% discount (not applicable to 30% or 35% off vouchers).



Halal Cantonese Lunch Culinary Voyage

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▶ 金箔筍尖鮮蝦餃, 瑤柱香菇雞肉燒賣, 黑松露野菌餃 Steamed shrimp dumpling, bamboo shoots, gold leaf Steamed chicken dumpling, conpoy, mushroom Steamed wild mushroom dumpling, black truffle الذهب أوراق ، الخيزران براعم ، البخار على روبيان زلابية فطر ، كونبوى ، البخار على دجاج زلابية السوداء الكمأة ، البخار على المطهو البرى الفطر زلابية

紅霞胭脂金粟羹

Sweet corn soup, crab meat, lobster oil الكركند زيت ، السلطعون لحم ، الحلوة الذرة شوربة

菲黃油泡鮮蝦球 Sautéed prawn, chives, mushroom, vegetable خضروات ، فطر ، معمر ثوم ، سوتیه روبیان

芙蓉牛崧扒鲜蔬 Braised vegetable, minced beef, egg white

ضيبلا ضايب اعم مورفم عرقب محل عداهلا عدع هو هطم تاورضد

魚湯翡翠百合杞子白麵

Poached noodle, vegetable, lily bulb, wolfberry, fish soup دجاج مقرمش محشو باللوز والروبيان المفروم بصلصة الليمون

> 是日精美糖水 Daily dessert يومية حلوي



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每位 HK\$488 per person

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Available at lunch, this set menu requires 24 hours advance booking.



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精選點心 DIM SUM SELECTIONS (只限午市供應 Available at lunch period)

瑤柱香菇雞肉燒賣HK\$88Steamed chicken dumpling, conpoy, mushroom4件4 piecesﻓﻄﺮ ، ﮐﻮﻧﺒﻮﻱ ، ﺍﻟﺒﺨﺎﺭ ﻋﻠﻰ ﺩﺟﺎﺝ ﺯﻻﻳﻴﺔ

滋補清潤湯羹,燉湯 SOUPS

宋嫂花膠星斑羹 (可持續捕撈海鮮)
Braised minced spotted garoupa soup, fish maw,
shredded fungus (Sustainable Seafood)
وخضروات فطر ،ماو سمك ،جاروبا مع ببطء المطهو السمك حساء

HK\$248

HK\$248

HK\$78

3件3 pieces

每位 per person

每位 per person

空 主廚推介 Chef's recommendation

▼ 素菜 Vegetarian

● 含有奶類 Contains milk

香茗 Chinese Tea HK\$30 每位 per person 加一服務費 10% service charge applies

HALAL

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如閣下有任何食物敏感或飲食限制,請直接與本餐廳職員聯絡。
If you have food allergies or dietary restrictions, please ask our staff for assistance with menu choices.

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海鮮 SEAFOOD

? 欖菜辣子爆澳洲龍蝦

HK\$488

Stir-fried fresh Australian lobster, spicy preserved vegetable بالتوابل المحفوظة الخضار مع المقلى األستر الى البحر جراد

每位 per person

韮黃油泡鮮蝦球

HK\$428

Sautéed prawn, chives, mushroom, vegetable

خضروات ، فطر ، معمر ثوم ، سوتیه روبیان

▶ 脆米金沙香酥蝦球

HK\$238

Sautéed prawn, salted egg yolk, crispy rice المقرمش واألرز المملح البيض مع مقرمش روبيان

家禽 POULTRY

№ 西檸杏片百花雞球

HK\$328

Crispy chicken, minced shrimp, sliced almond, lemon sauce الليمون بصلصة المفروم والروبيان باللوز محشو مقرمش دجاج

空 主廚推介 Chef's recommendation

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香茗 Chinese Tea HK\$30 每位 per person 加一服務費 10% service charge applies

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肉類 BEEF

姬松茸香蔥蒜片牛柳粒

HK\$328

Pan-fried tenderloin, Blaze mushroom, sliced garlic, spring onion الخضر والبصل الثوم ،الفطر مع مقلى تندر لوين لحم

時蔬 VEGETABLES

芙蓉牛崧扒鮮蔬

HK\$338

Braised vegetable, minced beef, egg white البيض معا مفروم بقرى لحم الهادي علي مطهوه خضروات

鮮黃耳百合泡菜苗

HK\$288

Poached assorted vegetable, yellow fungus, lily bulb, fish soup السمك حساء في الزنبق ومصابيح الصفراء الفطريات مع المسلوقة الطازجة الخضار

空主廚推介 Chef's recommendation

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香茗 Chinese Tea HK\$30 每位 per person 加一服務費 10% service charge applies



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飯及粉麵 RICE AND NOODLES

魚湯翡翠百合杞子白麵

HK\$328

Poached noodle, vegetable, lily bulb, wolfberry, fish soup السمك شورية ، ولفبيري ، الزنبق بصلة ، الخضار ، المسلوقة المعكرونة

澳洲免治和牛崧炒絲苗

HK\$338

Fried rice, minced Australian angus beef, vegetable, spring onion أخضر وبصل خضار ،أسترالي أنجوس لحم مع مقلي أرز

精選甜品 DESSERT SPECIALTIES

D 香芒楊枝甘露 Chilled mango cream, Chinese pomelo, sago والساجو الصيني البوميلو مع المبردة المانجو كريمة

HK\$88 每位 per person

空 主廚推介 Chef's recommendation

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香茗 Chinese Tea HK\$30 每位 per person 加一服務費 10% service charge applies



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