



Cuisine Cuisine
HONG KONG
the mira

Halal Cantonese Flavours

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.

精選點心 DIM SUM SELECTIONS

(只限午市供應 Available at lunch period)

金箔筍尖鮮蝦餃

Steamed shrimp dumplings, bamboo shoots, gold leaf
الذهب أوراق، الخيزران براعم، البخار على روبيان زلابية

HK98

4 件 4 pieces

瑤柱香菇雞肉燒賣

Steamed chicken dumpling, conpoy, mushroom
فطر، كونيوي، البخار على دجاج زلابية

HK\$88

4 件 4 pieces



黑松露野菌餃

Steamed wild mushroom dumplings, black truffle
السوداء الكمأة، البخار على المطهو البري الفطر زلابية

HK\$78

3 件 3 pieces

滋補清潤湯羹, 燉湯 SOUPS

紅霞胭脂金粟羹

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

HK\$248

每位 per person

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

每位 per person



主廚推介 Chef's recommendation



素菜 Vegetarian



含有奶類 Contains milk



含有果仁 Contains nuts

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



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

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.

This menu requires 24 hours advance booking.



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海鮮 SEAFOOD



欖菜辣子爆澳洲龍蝦

Stir-fried fresh Australian lobster, spicy preserved vegetable
بالتوابل المحفوظة الخضار مع المقلي الأسترالي البحر جراد

HK\$488
每位 per person

韭黃油泡鮮蝦球

Sautéed prawn, chives, mushroom, vegetable
خضروات، فطر، معمر ثوم، سوتيه روبيان

HK\$428



脆米金沙香酥蝦球

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

HK\$238

家禽 POULTRY



西檸杏片百花雞球

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

HK\$328



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肉類 BEEF

姬松茸香蔥蒜片牛柳粒

Pan-fried tenderloin, Blaze mushroom, sliced garlic, spring onion
الأخضر والبصل الثوم، الفطر مع مقلي تندرلويين لحم

HK\$328

時蔬 VEGETABLES

芙蓉牛崧扒鮮蔬

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

HK\$338

鮮黃耳百合泡菜苗

Poached assorted vegetable, yellow fungus, lily bulb, fish soup
السمك حساء في الزنبق ومصاييح الصفراء الفطريات مع المسلوقة الطازجة ال خضار

HK\$288



主廚推介 Chef's recommendation



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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 شوربة ، ولفبيري ، الزنبق بصلة ، الخضار ، المسلوقة المعرونة

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

香芒楊枝甘露

HK\$88

Chilled mango cream, Chinese pomelo, sago
والساجو الصيني البوميلو مع المبردة المانجو كريمه

每位 per person



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