

the mira
HONG KONG

mira-*licious*

IN-ROOM DINING



Let The Mira Chefs spoil you with 24-hour temptations! Our menu is inspired by best of the best from world cuisines, enhanced with fresh local favourites and creative Mira innovations.



Show the whole world you are having a good time enjoying our in-room dining creations @themirahotel #miralicious #inroomdining



SHARE YOUR EXPERIENCE



As all our dishes are freshly made to order, please allow approximately 30 minutes for preparation. Delivery time may vary depending on the order.



Midnight cravings?
Look for this icon for dishes available late at night from 11pm - 6am!

To order, please dial **ext. "7"** on your in-room phone.



Your key to in-room dining :

- | | |
|----------------------------|------------------------|
| A Contains Alcohol | N Contains Nuts |
| D Contains Dairy | H Halal |
| P Contains Pork | V Vegetarian |
| SF Contains Seafood | |

 **All egg dishes are made with Cage-free Eggs**



Please inform your order taker about any food allergies or dietary restrictions.



6am - 11am

PEAK

Breakfast Menu

Performance



Pick from satisfying power bowls filled with superfoods your body needs for the productive day ahead, or try one of our breakfast sets from Full English to local Cantonese spread!

From vegan smoothies to Belgian waffles, congee, and little treats for the kids, there is something for everyone and it's all #miralicious!

6am - 11am

Fresh & Energizing



Beauty Chia Seed Bowl ^N ^V \$118

Chia Seed, Cashew Nuts, Dates, Cranberry, Coconut Milk

Power Up Bowl ^D ^N ^V \$128

Low Fat Greek Yoghurt, Spirulina, Granny Smith Apple, Orange Segments, Bee Pollen, Pistachio

Regenerate Bowl ^D ^N ^V \$98

Dried Fruit, Nut Granola, Bee Pollen, Coconut Yoghurt

The MiraVelous Muesli ^D ^N ^V \$88

Granny Smith Apple, Raisin, Almonds, Low Fat Yoghurt

Seasonal Tropical Fruit ^V \$118

Melon, Pineapple, Dragon fruit, Mixed berries

Mixed Berries ^V \$138

Raspberries, Blueberries, Strawberries, Blackberries, New Territories Honey

 Also available overnight
(11pm - 6am)

^A Contains Alcohol ^D Contains Dairy ^P Contains Pork
^{SF} Contains Seafood ^N Contains Nuts ^H Halal ^V Vegetarian



6am - 11am

Warm & Comforting

Avocado Toast & Eggs ^V \$118

Two Poached Eggs,
Spiced Seed Crumble, Sliced Avocado,
Toasted Spelt Sour Dough Bread

**Butter Milk Pancakes or
Belgian Waffles ^D** \$128

Fresh Berries, Whipped Vanilla Cream,
Maple Syrup or New Territories Honey

Breakfast Sando ^{D P} \$138

Milk Bread, Pork Sausage, Egg Mayo,
Hash Browns, Cabbage,
Japanese BBQ Sauce

Spiced Shakshuka ^V \$118

Baked Egg, Tomato, Pepper Stew, Kale,
Toasted Sour Dough, Zataar Spice

 The Signature ^{D P} \$168

Omelet Black Truffle & Gruyere Cheese,
Canadian Smoked Crispy Bacon,
Grilled Tomato, Garden Salad,
White or Whole Wheat Toast

 Cantonese Congee
Plain \$68
Chicken ^H or Pork ^P or \$128
Abalone ^{SF}

Century Egg or Salted Egg, Traditional
Accompaniments - Spring Onions,
Salted Peanuts ^N, Ginger, Chinese Donut



 **Also available overnight**
(11pm - 6am)

^A Contains Alcohol ^D Contains Dairy ^P Contains Pork
^{SF} Contains Seafood ^N Contains Nuts ^H Halal ^V Vegetarian

Breakfast

Combinations



Naturally Mira

D
N
V

\$228

Avocado Toast, Spiced Avocado, Mixed Seed Crumble, Toasted Sour Dough Bread, Seasonal Tropical Fruit Plate, Coconut Yoghurt, Choice of Fresh or Preserved Juice, Pot of Coffee or Blended Tea

Cantonese Breakfast

N
P
SF

\$258

Assorted Dim Sum -Prawn Dumpling, Pork Siew Mai, BBQ Pork Bun, Rice Rolls, Wok Fried Noodles with Sprouts, Chicken ^H, Pork or Abalone Congee served with Traditional Accompaniments, Chinese Walnut Pastry, Pot of Coffee or Blended Tea

The New York Breakfast

D
SF

\$248

Artisan Poppy Seed Bagel & Smoked Salmon, Lettuce, Cream Cheese, Red Onion, Capers, Lemon, Tomato, Choice of Fresh or Preserved Juice, Pot of Coffee or Blended Tea


The Full English

D
P

\$248

Two Eggs Any Style - Fried, Poached, Scrambled, Omelet, Boiled, Pork or Veal or Chicken Sausage, Smoked Crispy Bacon, Hash Brown, Sautéed Mushroom, Grilled Tomato, White or Whole Wheat Toast, Choice of Fresh or Preserved Juice, Pot of Coffee or Blended Tea



6am - 11am

Halal Breakfast Set

\$248

Fresh Orange Juice Or Fresh Milk **D**

Toast or Whole Wheat Toast with French Butter **D** & Jam **V**

“Halal” Egg White Mushroom Omelette with Chicken Sausage Served with Green Asparagus & Hash Brown Potatoes Or

“Impossible” Burger with Roti Paratha, Fresh Tomatoes & Seasonal Lettuces **V**

Dried Fruit & Fresh Strawberry Honey Yoghurt **D V**

Fresh Tropical Fruits & Berries Platter

Choice of Fresh or Preserved Juice, Pot of Coffee or Blended Tea

Kids Breakfast

Butter Milk Pancakes or Waffles **D P** \$98

Crispy Bacon, Maple Syrup

Two Eggs Any Style **D P** \$108

(Boiled, Fried, Poached, Scrambled, Omelet)

Pork or Veal or Chicken Sausage, Hash Brown, White or Whole Wheat Toast

Cereals - Special K, Frosties, All Bran, Coco Pops **D V** \$78

Choice of Milk - Full Cream/ Skimmed/ Soya/ Oat, Mixed Berries

Kids Oat Meal **D V** \$78

Cooked Oats, Choice of Milk - Full Cream/ Skimmed/ Soya/ Oat, Seasonal Strawberries, Maple Syrup

Peak Performance

A La Carte Breakfast

Vegan Smoothies **D V** \$98
Banana, Mango or Raspberry,
Coconut Yoghurt, Maple Syrup, Soya Milk

Low Fat Yoghurt **D V** \$68
Plain, Strawberry, Blueberry or Coconut

Chilled Fresh Juices \$78
Orange, Grapefruit or Watermelon

Chilled Preserved Juices \$70
Apple, Cranberry, Pineapple or Tomato

Oatmeal Porridge - \$88
Plain or with Natural Honey **D V**
Choice of Milk - Full Cream/
Skimmed/ Soya/ Oat,
Seasonal Strawberries, Maple Syrup

Cereals- Special K, Frosties, \$88
All Bran, Coco Pops **D V**
Choice of Milk - Full Cream/ Skimmed/
Soya/ Oat, Mixed Berries

Portion of Toast **D** \$65
Four Slices of White or Whole Wheat Bread

Bakers Basket (Choice of 4) **D N** \$128
Sour Dough Baguette, Sesame Roll,
Walnut Raisin Bread, Rye Bread,
Danish of the Day, Pain au Chocolate,
Butter or Almond Croissant,
Blueberry Muffin or Muffin of the Day

 **Two Eggs Any Style** **D P** \$168
(Boiled, Fried, Poached, Scrambled, Omelet)
Served with Pork or Veal or Chicken Sausage,
Smoked Crispy Bacon, Hash Brown,
Sautéed Mushroom, Grilled Tomato,
White or Whole Wheat Toast



 **Egg Benedict** \$188
add Ham **D P** **or Smoked Salmon** **D P Sf**
Served with Pork or Veal or Chicken Sausage,
Smoked Crispy Bacon, Hash Brown,
Sautéed Mushroom, Grilled Tomato,
White or Whole Wheat Toast

Artisan Cheese **D N V** \$188
Comte, Brie, Gruyere, Cheddar,
Manchego, Water Crackers,
Sour Dough Bread, Walnuts,
Fresh Grapes, Dried Apricots

All DAY Dining Menu

☀️ 🌙
11am - 11pm



Asian favorites and western classics all on your command throughout the day!
Recharge your day with lip-smacking stir-fried noodles, plant-based burger, or Hong Kong's iconic Won Ton soup from our Michelin-recommended Chinese restaurant!



☀️ 🌙
11am - 11pm

Light Bites

Taiwanese Braised Pork ^P \$148
Fried Bun, Soy Egg, Pork Floss

 **Takoyaki Octopus** ^D ^{SF} \$118
Kew Pie, Barbeque, Furikake, Bonito Flakes

 **Impossible Chili Nachos** ^D ^V \$128
Sour Cream, Guacamole, Salsa Criolla

Stuffed Chicken Wings ^D \$158
Hot Sauce, Blue Cheese Dip, Celery Stick

Homemade Soups

 **Signature Double Boiled Chicken Consommé** ^P ^{SF} \$138
with Chicken Feet and Conch

Singapore Laksa ^N ^{SF} \$258
Soup Noodles with King Prawns and Chicken

 **The Boston Lobster Bisque** ^A ^D ^{SF} \$168
Cheese & Garlic Toast

 **Field Mushroom Soup** ^D ^V \$148
Black Truffle & Gruyere Toast

 **Cuisine Cuisine Homemade Wonton Noodle Soup** ^P ^{SF} \$168
Hong Kong Style Egg Noodles, Pork & Shrimp Dumplings

Salad Bowls

 **Classic Caesar Salad** ^P ^D ^{SF} \$168
Romaine Lettuce, Crispy Pancetta, Herb Croutons, Parmigiano Reggiano, Anchovy
Add – Grilled Chicken Breast or \$50
Smoked Salmon ^{SF} or Pan-Fried Prawns ^{SF}

 **Burrata Caprese** ^D ^N ^V \$188
Puglia Burrata Cheese, Cherry Tomato, Italian Basil, Olive Oil Dressing

Avocado Quinoa Bowl ^V \$168
Kale, Avocado, Tomato, Quinoa, Cucumber, Pomegranate, Citrus Dressing

Prawn Cobb Salad ^D ^P ^{SF} \$198
Avocado, Cucumber, Cherry Tomato, Romaine Lettuce, Poached Prawns, Boiled Egg, Crispy Bacon, Blue Cheese Dressing

 **Also available overnight**
(11pm - 6am)

^A Contains Alcohol ^D Contains Dairy ^P Contains Pork
^{SF} Contains Seafood ^N Contains Nuts ^H Halal ^V Vegetarian



11am - 11pm

Artisanal Italian Pasta

Spaghetti, Linguini or Penne

- **Carbonara** D P \$228
Pancetta, Egg Yolk, Parmesan Cheese
- **Spicy Vodka Tomato** A D V \$208
Tomato Sauce, Vodka, Calabrian Chili, Basil, Cream, Parmesan Cheese
- **Bolognaise** D \$228
Black Angus Beef Ragu, Basil, Parmesan Cheese



 Also available overnight
(11pm - 6am)

Hand Cut Sandwiches & Burgers

- **Focaccia Wagyu Steak Sandwich** H N \$258
Grilled Sirloin, Red Onion Marmalade, Pesto, Dried Tomato, Rocket Salad, Pickles, French Fries
- **The Mira Ciabatta Club Sandwich** P N \$208
Coronation Smoked Turkey, Lettuce, Bacon, Tomato, Fried Egg, Mixed Green Salad, French Fries
- **Tandoori Chicken Naanza** D H \$168
Naan Bread, Coriander, Onions, Chat Masala, Cheese, Raita
- Impossible Naanza** D V \$158
Naan Bread, Impossible Meat Ball, Bolognaise Ragu, Parmesan, Basil
- Sole Fillet Burger** D SF \$208
Deep-fried Fish Fillet, Tartar Sauce, Cheddar Cheese, Lettuce, Tomato, Pickles, French Fries
- **Black Angus Smash Burger** D H \$258
Double Beef Patty, Cheddar Cheese, Lettuce, Tomato, Garlic Mayonnaise, BBQ Sauce, Sesame Bun, Pickles, French Fries
- **Impossible Meat Burger** D V \$208
Cheddar Cheese, Lettuce, Semi Dried Tomato, Garlic Mayonnaise, Pickles, BBQ Sauce, Charcoal Sesame Bun, French Fries
- **Add-ons to All Burgers** \$25 /each
Crispy Smoked Bacon P, Aged Cheddar D, Sautéed Mushroom, Egg

A Contains Alcohol D Contains Dairy P Contains Pork
SF Contains Seafood N Contains Nuts H Halal V Vegetarian



11am - 11pm



Grilled from the Sea

 **MSC Salmon fillet**  \$268
(150g)

 **MSC Tiger Prawns**  \$268
(2 pieces)



Grilled from the Ranch

Australian Omugi Beef Sirloin Steak (250g)  \$368

Australian Omugi Beef Tenderloin (180g)  \$388

British 'Dingley Dell' Pork chop (250g)  \$298

Served with French Fries and Mixed Salad
Choice of Sauce: Black Pepper , Red Wine 
or Miso Butter

Seasonal Sides \$78/each

- Green Market Vegetables
- Sweet Potato Cajun Fries
- French Fries or Truffle Fries
- Creamed Mash Potato 



11am - 11pm

Discover Hong Kong & East Asia

Cuisine Cuisine BBQ platter P SF \$428

(11:30-14:00 & 18:00-22:00)
Suckling Pig, Char Siu Pork, Jelly Fish

Cuisine Cuisine Fried Rice P SF \$388

(11:30-14:00 & 18:00-22:00)
BBQ Pork, Shrimp, Shrimp Head Oil

 **Signature Hainanese
Chicken Rice** P \$228

Tender Yellow Chicken, Chicken Broth,
Fragrant Rice, Asian Greens

Mie Goreng H N SF \$198

Stir-Fried Noodles, Chicken, Pak Choy,
Sambal, Sweet Soy Sauce, Prawn,
Garlic, Spring Onion,
Krupuk Crispy Crackers

Masala Butter Chicken D H \$218

Tandoori Chicken, Tomato Makhi,
Buttered Naan, Mango Pickle,
Raita, Poppadum Flat Bread

 Classic Japanese Beef Rice Bowl \$218

Japanese Beef & Onion Stew,
Japanese Rice, Spring Onions,
Pickled Ginger

Pad Thai N SF \$198

Classic Thai Rice Noodles, Egg, Prawn,
Tofu, Sprouts, Peanuts, Lime, Fish Sauce



 **Also available overnight**
(11pm - 6am)

A Contains Alcohol D Contains Dairy P Contains Pork
SF Contains Seafood N Contains Nuts H Halal V Vegetarian

Kids MENU

☀️ 🌙
11am - 11pm



Mini Black Angus Cheeseburger ^{D H} \$158

Beef Patty, Cheddar Cheese, Lettuce, Tomato, Pickles, French Fries

Classic Japanese Beef Rice Bowl \$168

Japanese Beef & Onion Stew, Japanese Rice, Spring Onions, Pickled Ginger

Fish Fingers & Chips ^{D SF} \$128

Crispy Fish Fillet, French Fries, Caramelized Lemon, Homemade Tartar Sauce

Hawaiian Naanzza ^{D P} \$138

Naan Bread, Pineapple, Smoked Ham, Cheese, Thousand Island Sauce

Spaghetti Bolognese ^D \$158

Black Angus Beef Ragu, Basil, Parmesan Cheese





11am - 11pm

Our Pastry Chefs Sweet Temptations



Cuisine Cuisine Chilled Mango Cream D \$88
Sago, Chinese Pomelo

 **Häagen Dazs Ice-cream** D \$88
Matcha, Strawberry, Chocolate or Vanilla

 **Dark Chocolate Brownie** D N \$98
Berries, Classic, Chocolate Sauces, Whipped Cream

 **Tropical Sliced Fruit** V \$118
Seasonal Mango, Dragon Fruit, Berries

New York Cheesecake Trio D \$118
Berries, Classic, Chocolate Sauces

 **European Cheese Plate** D N \$188
Seasonal Selection Cheeses served with Crackers, Sour Dough Bread, Walnuts, Fresh Grapes, Dried Apricots

 **Also available overnight**
(11pm - 6am)

A Contains Alcohol D Contains Dairy P Contains Pork
SF Contains Seafood N Contains Nuts H Halal V Vegetarian



Wine & Beverages

Soft Drinks

Coke, Coke Zero, Sprite, Ginger Ale, Tonic Water, Soda Water	\$60
---	------

Mineral Water

	250ml	750ml
San Pellegrino - Sparkling Water	\$58	\$88
Acqua Panna - Still Water	\$58	\$88

Fresh Juices

Orange, Grapefruit, Watermelon	\$78
--------------------------------	------

Chilled Juices

Apple, Cranberry, Pineapple, Tomato	\$70
-------------------------------------	------

Milkshakes

Chocolate, Vanilla, Strawberry	\$108
--------------------------------	-------

Coffee

	Cup	Pot
Freshly Brewed House Blend Coffee	\$60	\$108
Decaffeinated Coffee	\$60	\$108
Espresso	\$60	
Double Espresso	\$70	
Cappuccino	\$70	
Latte	\$70	
Mochaccino	\$70	

Premium TWG Tea

Brilliant Breakfast, Original Earl Grey, Green Tea Jasmine Flowers, Sencha Green Extra Special, Pure Peppermint, Pure Chamomile Flowers	\$60
---	------

Other Beverages (Hot / Cold)

Milk, Skimmed Milk, Soya Milk, Oat, Chocolate	\$60
---	------

Wine

Bottle Selection (750ml)

Champagne

		Glass	Bottle
G.H. Mumm, Cordon Rouge Brut NV	France		\$900
Perrier Jouët Grand Brut NV	France		\$910
Dom Pérignon	France		\$3,300
Perrier Jouët Belle Époque Blanc	France		\$3,680

White Wine

Chardonnay, Quintay Grand Reserve	Chile	\$98	\$480
Chateau Crabitey, Bordeaux blanc	France	\$108	\$540
Sauvignon Blanc, Walnut Block “Nutcracker”	New Zealand		\$640
Pinot Grigio, Elena Walch Castel Ringberg	Italy		\$680

Red Wine

Shiraz Quintay Grand Reserve	Chile	\$98	\$480
Chateau Crabitey, Bordeaux Rouge	France	\$108	\$540
Tenuta dell' Ornellaia 'Le Volte'	Italy		\$680
Muga Reserva Special Selection	Spain		\$980

Half Bottle Selection (375ml)

Sweet Wine

Kracher, Cuvée Beerenauslese	Austria		\$630
------------------------------	---------	--	-------

White Wine

Soave Classico DOC, Azienda Agricola Pieropan	Italy		\$230
Petit Chablis, Maligny	France		\$250
Pinot Grigio, Alois Lageder, Trentino	Italy		\$330
Sauvignon Blanc, Duckhorn Vineyards Napa Valley, California	USA		\$360

Red Wine

Chateauneuf-du-Pape, Père Caboché	France		\$350
Pinot Noir, Spy Valley Marlborough	New Zealand		\$250
Rosso Montalcino, Casanova di Neri	Italy		\$380
Merlot, Duckhorn Vineyards Napa Valley, California	USA		\$490

Spirits

	Serving	Bottle
Vodka		
Absolut	\$118	\$1,688
Ketel One	\$128	\$1,888
Grey Goose	\$138	\$2,088
Gin		
Beefeater	\$118	\$1,688
Bombay Sapphire	\$128	\$1,888
London No.1 Gin	\$138	\$2,088
Rum		
Havana Club Rum 3 Years	\$118	\$1,688
Myers Rum	\$118	\$1,688
Tequila		
Olmecca Tequila Blanco	\$118	\$1,688
Patron Anejo	\$158	\$2,688
Scotch		
Chivas Regal 12 Years	\$128	\$1,888
Johnnie Walker Black Label	\$128	\$1,888
Bourbon		
Jack Daniel's	\$128	\$1,650
Ezra 99 Proof Brooks Bourbon	\$128	\$1,888
Malt		
Highland Park 12 Years	\$138	\$2,088
Macallan 12 Years	\$148	\$2,288
Cognac		
Courviosier V.S.O.P.	\$138	\$2,088
Hennessy X.O.	\$258	\$4,488

Bottles of Spirits are served with Mixers upon request

Bottled Beer

Kirin Ichiban (Japan)	\$85
Corona (Mexico)	\$85
Heineken (Netherlands)	\$85
Tsing Tao (China)	\$85