

Wedding Buffet Luncheon

MENU A

SOUP

Coconut Pumpkin and Ginger Soup with Bird's Nest
Home-made Bread Selections with Butter

APPETIZER

Fresh Seasonal Oyster, Poached Prawn and Seasonal Crab on Ice
with Cocktail Sauce and Lemon Wedges
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 Rolls and California Rolls

Fresh Carving Sashimi

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

SALAD

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 Tomato
Japanese Style Roasted Beef Salad with Teriyaki Dressing
Eggplant and Fried Egg 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
(Served with 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 2026.

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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Wedding Buffet Luncheon

MENU A - Cont'd

HOT ENTRÉE

Teriyaki Chicken with Sesame Seed and Spring Onion
Baked Sea Bass with Lime and Lemongrass
Braised Beef Short Rib 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 Vegetables (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
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

BEVERAGE

Coffee and Tea

HK\$820 per guest

10% service charge applies

Free-flowing soft drinks, freshly squeezed orange juice and beers throughout the meal period

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Wedding Buffet Luncheon

MENU B

SOUP

Seafood Bisque with Roasted Zucchini and Cream
Home-made Bread Selections with Butter

APPETIZER

Fresh Seasonal Oyster, Crab Legs, Poached Prawns and Black Mussels on Ice
with Cocktail Sauce and Lemon Wedges
Smoked Salmon and Kipper Platter with Condiments
Mediterranean Seafood and Chorizo Orzo Pasta Salad
Spanish Platter (Serrano Ham, Manchego and Olive)
Trio Tomato Salad with Basil Pesto

Selections of Sushi

Shrimp, Salmon, Tuna, Snapper, Squid, Bean-curd Skin, Maki Rolls and California Rolls

Fresh Carving Sashimi

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

SALAD

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 Sesames

Green Garden Corner:

Red Cabbage, Roasted Bell Pepper, Carrot, Cherry Tomato, Radish, Romaine Lettuce,
Red Chicory, Green Bean Sprouts, Frisee, Lollo Rosso, Rocket Lettuce
(Served with 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 Herb served with Caper Butter
Roasted Sweet Potato and New Potato with Thyme
Braised Pork Belly with Cherry and Apple Wedges
Sautéed Prawns and White Clam with Seasonal Greens in Black Truffle Sauce (Chinese Style)
Sautéed Honey Beans and Lily Bulbs with Olives Pickles (Chinese Style)
Roasted Suckling Pig and Barbecued Platter (Chinese Style)
Wok-fried Garoupa Fillet with Bell Pepper in Black Bean Sauce (Chinese Style)
Braised E-fu Noodles with Barbecued Pork, Ginger and Spring Onion
Fried Rice with Diced Chicken, Salted Fish and Iceberg Lettuce (Chinese Style)

CARVING

Beef Wellington with Morel Mushroom Sauce

DESSERT

Portuguese Egg Tart
64% Dark Chocolate Tart
Coconut Osmanthus Flower Pudding
Classic French Lemon Tart
Tiramisu
Blueberry New York Cheese Cake
Mango and Varlhona Dulcey Panna Cotta
Baba au Baileys
Feuillantine Chocolate Cake
Seasonal Fresh Fruit

BEVERAGE

Coffee and Tea

HK\$920 per guest

10% service charge applies

Free-flowing soft drinks, freshly squeezed orange juice and beers throughout the meal period

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MENU C

SOUP

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

APPETIZER

Fresh Seasonal Oyster, Seasonal Crab, Red Shrimps, Sea Whelks, Black Mussel
and Poached Prawns on Ice with Cocktail Sauce and Lemon Wedges
Trio Salmon - Smoked, Beetroot and Gravlax with Condiments
Foie Gras Terrine with Cognac and Truffle served with Brioche Toast
Spicy Salmon Tartare Shooter
Chilled Tofu with Bonito Flakes and Soy Sauce

Selections of Japanese Nigiri Sushi

Shrimp, Salmon, Tuna, Snapper, Squid, Bean-curd Skin, Maki Rolls and California Rolls

Fresh Carving Sashimi

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

SALAD

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 Egg and Garlic Croutons
Salad Niçoise

Green Garden Corner:

Red Cabbage, Roasted Bell Pepper, Carrot,
Cherry Tomato, Radish, Romaine Lettuce, Potato
Red Chicory, Green Bean Sprouts, Frisée, Lollo Rosso, Rocket Lettuce
(Served with 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 Vegetables (Chinese Style)
Sautéed Prawns and Chorizo Sausages with Garlics
Roasted Black Truffle Potatoes with Olive Oil and Sea Salt
Braised Straw Mushrooms and Conpoy with Seasonal Vegetables (Chinese Style)
Fried Rice with Scallop, Yunnan Ham and Sakura Shrimps (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 Read Velvet Cupcake
Sakura Raindrop Cake
Chestnut Sago Pudding
Flowers Choux Cream
Umeshu Jelly with Lychee Caviar
Raspberry Kiss New York Cheese Cake
Butterfly Pea Tea Jelly with Cheese Filling
Matcha Chocolate Butterfly
Purple Sweet Potato Tart
Chocolate Crispy Cake
Häagen-Dazs Ice Cream Cup
Seasonal Fresh Fruit

BEVERAGE

Coffee and Tea

HK\$1,220 per guest
10% service charge applies

Free-flowing soft drinks, freshly squeezed orange juice and beers throughout the meal period

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