

Chinese Wedding Luncheon

天蓬披金甲 金陵乳豬耀紅袍 Barbecued Whole Suckling Pig

哈笑滿堂 琥珀彩霞金不換鮮蝦球 Sautéed Prawns with Thai Basil, Asparagus and Sweetened Walnuts

美滿姻緣 蟲草花瑤柱燉雪鳳凰 Double-boiled Silkie Soup with Conpoy and Cordyceps Militaris

鮑羅萬有 濃鮑汁扣鮑片伴北菇 Braised Sliced Abalone with Chinese Mushrooms and Seasonal Greens

> 富貴有餘 清蒸大海斑 Steamed Fresh Garoupa

琴瑟和鳴 金沙脆皮蒜香雞 Roasted Crispy Chicken with Garlic

百福齊賀 薑米蛋白瑤柱鮮蝦炒飯
Fried Rice with Ginger Shrimps, Conpoy and Egg White

情深意長 上湯雲腿絲生麵 Egg Noodles with Shredded Yunnan Ham in Supreme Soup

百年好合 十五年陳皮蓮子百合紅豆沙 Sweetened Red Bean Cream with Lotus Seed, Lily Bulbs and Mandarin Peel

甜甜蜜蜜 玫瑰桂花糕 拼 紫薯煎堆仔
Chilled Osmanthus Pudding with Edible Rose &
Deep-fried Sesame Dumplings Stuffed with Purple Sweet Potato Paste

HK\$9,200

12 guests per table
10% service charges applies
Free-flowing soft drinks, freshly squeezed orange juice and beers throughout the meal period

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.

如関下有任何食物過敏或餐飲要求,請與宴會部同事聯絡。







Menu Choices

金陵乳豬耀紅袍

Barbecued Whole Suckling Pig

Enhancements

Supplement charge

脆皮琵琶乳豬全體 伴 層餅 HK\$80 per table

Barbecued Whole Suckling Pig with Chinese Pan Cake

金鏈鴻運乳豬全體 HK\$180 per table

Barbecued Whole Suckling Pig with Marinated Jelly Fish

琥珀彩霞金不換鮮蝦球

Sautéed Prawns with Thai Basil, Asparagus and Sweetened Walnuts

Alternative Selections

百花炸蟹鉗

Deep-fried Crab Claw Stuffed with Minced Shrimps

荔茸炸釀鳳尾蝦

Deep-fried Shrimp Coated with Mashed Taro

碧綠龍鳳舞花姿

Sautéed Shrimps, Squid and Chicken Fillet with Seasonal Greens

瑤柱花膠扒有機時蔬

Braised Fish Maw with Conpoy and Organic Seasonal Greens

碧綠珊瑚蚌蝦仁

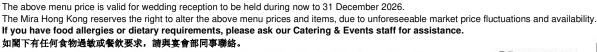
Sautéed Shrimps and Coral Mussels with Seasonal Greens

竹笙雲腿津菜膽

Braised Chinese Cabbage with Bamboo Piths and Yunnan Ham

葡汁芝士焗原隻元貝

Baked Scallop in Shell with Cheese, Onions and Mushrooms in Portuguese Sauce









黄金芝十焗蟹蓋

Baked Crab Shell Stuffed with Crab Meat and Mushrooms in Cheese Sauce

蟹皇扒鮮蘆筍

Braised Asparagus with Crab Roes

Enhancements

	Supplement charge	
松茸菌焦糖核桃碧綠蝦球 Sautéed Prawns with Matsutake Mushrooms, Caramelized Walnuts and Seasonal Vegetables	HK\$200	per table
XO 醬蘆筍帶子螺片 Sautéed Asparagus with Scallop and Sliced Conch in X.O. Sauce	HK\$580	per table
杏片炸蝦丸 伴 XO 醬碧綠響螺片 Deep-fried Minced Shrimp Balls Coated with Almond Crisp & Sautéed Sliced Sea Whelk with Seasonal Greens in X.O. Sauce	HK\$580	per table
百花玉帶 拼 碧綠龍蝦球 Deep-fried Scallop Stuffed with Shrimp Paste and Sautéed Lobster with Seasonal Greens	HK\$2,300	per table
魚籽龍蝦球蒸蛋白 Steamed Lobster with Egg White, Topped with Black Caviar	HK\$2,300	per table

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.

如閣下有任何食物過敏或餐飲要求,請與宴會部同事聯絡。







蟲草花瑤柱燉雪鳳凰

Double-boiled Silkie Soup with Conpoy and Cordyceps Militaris

Enhancements

	Supplement charge	
姫松茸菜膽燉螺頭 Double-boiled Conch Soup with Blaze Mushrooms and Vegetables	НК\$200	per table
紅燒蟹肉燕窩 Braised Bird's Nest with Crab Meat	HK\$300	per table
琥珀芙蓉玉液燴燕窩 Braised Bird's Nest with Crab Meat, Peach Resin and Egg White	HK\$300	per table
海味瑤柱花膠羹 Braised Fish Maw Broth with Dried Seafood and Conpoy	НК\$600	per table
松茸菜膽花菇清燉燕窩 Double-boiled Bird's Nest with Matsutake, Shiitake Mushrooms and Seasonal Vegetables	НК\$600	per table
菜膽花菇燉花膠 Double-boiled Fish Maw Soup with Mushrooms and Vegetables	НК\$600	per table
淮杞花膠燉鮮雞 Double-boiled Fish Maw and Chicken Soup with Wolfberry and Chinese Yam	нк\$800	per table
鳳凰回巢養生湯 (花膠, 鮑魚, 瑤柱, 北菇, 竹笙) Double-boiled Fish Maw Soup with Abalone, Conpoy,	HK\$1,800	per table

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.

如閣下有任何食物過敏或餐飲要求,請與宴會部同事聯絡。





Chinese Mushrooms and Bamboo Piths



濃鮑汁扣鮑片伴北菇

Braised Sliced Abalone with Chinese Mushrooms and Seasonal Greens

Enhancements

Supplement charge

HK\$600 per table

Braised Whole Abalone with Dried Mushrooms and

Seasonal Vegetables in Oyster Sauce

碧綠蠔皇原隻湯鮑扣花菇

鮑汁四頭湯鮑伴鵝掌 **HK\$2,200** per table

Braised 4-head Abalone with Goose Webs and

Seasonal Vegetables in Oyster Sauce

六頭湯鮑刺参 伴 菜膽 HK\$2,300 per table

Braised 6-head Whole Abalone with Sea Cucumber and

Seasonal Vegetables in Oyster Sauce

清蒸大海斑

Steamed Fresh Garoupa

Enhancements

Supplement charge

清蒸老虎斑 HK\$680 per table

Steamed Fresh Tiger Garoupa

鳳脂蒸海黄皮老虎斑 **HK\$1,200** per table

Steamed Tiger Garoupa with Spring Onions and Chicken Oil

清蒸大東星斑

Steamed Fresh Spotted Garoupa HK\$1,800 per table









金沙脆皮蒜香雞

Roasted Crispy Chicken with Garlic

Alternative Selections

一品脆燒龍崗雞 Roasted Crispy Chicken

乳香吊燒黃油雞 Deep-fried Crispy Chicken with Preserved Red Bean Curd Paste

桂花一品吊燒雞 Crispy Chicken with Osmanthus in Honey Sauce

薑米蛋白瑤柱鮮蝦炒飯

Fried Rice with Ginger, Shrimps, Conpoy and Egg White

Alternative Selections

蟹籽海皇翠玉絲苗飯 Fried Rice with Seafood, Crab Roe and Vegetables

欖菜龍皇翠玉蛋白絲苗 Fried Rice with Seafood, Egg White and Preserved Vegetables

瑤柱鮑汁鱆魚雞粒炆絲苗 Braised Rice with Diced Octopus, Diced Chicken, Mushrooms and Conpoy in Abalone Sauce

Enhancements

蜜餞黑豚叉燒鮮蝦蔥花絲苗 Fried Rice with Diced Barbecued Kurobuta Pork, Shrimps and Spring Onions	Suppleme HK\$180	per table
瑤柱鮑汁龍皇雞粒燴絲苗 Braised Rice with Seafood, Diced Chicken, Conpoy and Vegetables in Abalone Sauce	HK\$220	per table
西施蟹肉帶子燴香苗 Braised Rice with Crab Meat, Scallops, Tomatoes and Egg White	HK\$220	per table

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.

如関下有任何食物過敏或餐飲要求,請與宴會部同事聯絡。







上湯雲腿絲生麵

Noodles with Shredded Yunnan Ham in Superior Soup

Alternative Selections

金菇瑤柱炆伊府麵

Braised E-fu Noodles with Enoki Mushrooms and Shredded Conpoy

甫魚鮮菇炆伊府麵

Braised E-fu Noodles with Straw Mushrooms and Dried Sole

鮑汁蝦籽野菌炆伊府麵

Braised E-fu Noodles with Mushrooms and Shrimp Roe in **Abalone Sauce**

Enhancements

Supplement charge 上湯鮮蝦菜肉雲吞 HK\$220 per table

Fresh Prawn and Cabbage Dumplings in Superior Soup

HK\$220 上湯煎鮮蝦粉果 per table

Deep-fried Shrimp Dumplings Served with Superior Soup







十五年陳皮蓮子百合紅豆沙

Sweetened Red Bean Cream with Lotus Seeds, Lily Bulbs and Mandarin Peel

Alternative Selections

椰香紫米露湯圓

Sweetened Purple Glutinous Rice with Coconut Cream and Sesame Dumplings

紅棗蓮子桂圓茶

Sweetened Red Dates with Dried Longans and Lotus Seeds

冰花紅棗蓮子燉雪耳

Double-boiled Red Dates with Lotus Seeds and Snow Fungus

Enhancements

生磨合桃露湯丸 Sweetened Walnut Cream with Sesame Dumplings	Supplemo HK\$80	per table
紅棗雪耳燉萬壽果 Double-boiled Sweetened Papaya with Silver Fungus Red Dates	нк\$80	per table
椰香紅豆沙珍珠露 Sweetened Red Bean Cream and Sago with Coconut Cream	HK\$180	per table
珍珠楊枝甘露 Chilled Mango Sago Cream with Pomelo	HK\$180	per table







玫瑰桂花糕 拼 紫薯煎堆仔

Chilled Osmanthus Pudding with Edible Rose & Deep-fried Dumplings Stuffed with Purple Sweet Potato Paste

Alternative Selections

椰汁紅豆糕 拼 腰果酥 Chilled Red Bean Pudding with Coconut Milk & Baked Cashew Nut Pastry

香芋奶皇千層糕 拼 合桃酥 Steamed Thousand-layer Cakes with Custard and Mashed Taro & Baked Walnut Pastry

棗皇糕 拼 蓮蓉酥 Steamed Red Date Pudding & Baked Puff Pastry Filled with Lotus Seed Puree

Enhancements

	Supplement charge	
腰果酥拼 肉桂忌廉朱古力布丁 Baked Cashew Nut Pastry & Chocolate pot de Cream, Cinnamon Cream	HK\$100	per table
蓮蓉芝麻酥 拼 法式藍莓杏仁撻 Baked Sesame Pastry Filled with Lotus Seed Paste & Blueberry, Almond Cream Tart	HK\$100	per table
奶皇煎堆仔拼 西西里開心果忌廉泡芙 Deep-fried Custard Dumpling & Sicilian Pistachio Profiterole	HK\$100	per table
香芋奶皇千層糕 拼 香橙可麗露 Steamed Thousand-layer Cakes with Custard and Mashed Taro & Canelé Orange Custard, Gold Leaf	HK\$100	per table
風栗芝麻酥 拼 紅莓英式伯爵茶慕斯 Baked Sesame Pastry with Chestnut Paste & Raspberry Earl Grey Tea Mousse	HK\$100	per table
香芒軟糕 拼 燕窩蛋撻 Chilled Mango Pudding & Baked Mini Egg Tarts Topped with Bird's Nest	HK\$280	per table

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.

如関下有任何食物過敏或餐飲要求,請與宴會部同事聯絡。



