

Wedding Buffet Dinner 2026

MENU A

SOUP

Seafood Bisque with Fish Maw and Chive Crème (S)(D)(A)
Double-boiled Morel Mushroom and Conch Soup with Red Dates (S)(P) (Chinese Style)
(Served Bread Rolls and Butter) (D)

APPETIZER

Fresh Seasonal Oyster, Chilled Boston Lobster, Crab Legs,
Poached Sea Prawn, Blue Mussel on Ice (S)
Served Cocktail Sauce, Lemon Wedges, Brandy Mayonnaise (A) and Shallot Vinaigrette
Smoked Salmon and Dill Salmon with Condiments (S)
Assorted Cold Cut Platter with Pickles, Olives, Mustards (P)
Mimosa with Salmon Caviar (S)(D)

Fresh Carving Sashimi (S)

Salmon, Yellow Tail, Octopus, Ebi Shrimp, Tilapia Fillet, Yellow Fin Tuna

Selection of Sushi (S)

Shrimp, Salmon, Tuna, Snapper, Squid, Bean-curd Skin,
Maki Rolls and California Rolls (D)
(Served Wasabi, Soy Sauce and Ginger Pickles)

ITALIAN PARMA HAM STATION (P)

Served Honeydew Melon and Condiments

SALAD

Slow-cooked Octopus and Fennel Salad with Sesame Vinaigrette (S)
Japanese Miso Dried Tofu and Tomato Salad (D)
Roasted Beef Salad with Pommery Mustard Dressing

Green Garden Corner

Roasted Pumpkin, Red Cabbage, Roasted Bell Pepper, Carrot,
Cherry Tomato, Radish, Romaine Lettuce, Red Chicory,
Green Bean Sprouts, Frisée, Lollo Rosso, Rocket Lettuce
(Served Garlic Crouton, Crispy Pancetta (P), French dressing, Caesar Dressing (D)(S),
Thai Chili Dressing, Thousand Island, Olive Oil, Balsamic Vinegar)

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MENU A – Cont'd

CARVING

Slow-cooked Beef OP Ribs
Roasted Crispy Porchetta Tronchetto (P)
(Served Mint Jelly, Madeira Gravy (A), Horseradish Cream (D) and Dijon Mustard)

SEARED FRENCH FOIE GRAS STATION

Served on Toast with Barbecued Sauce

HOT ENTREE

Slow-Braised Beef Cheeks with Root Vegetables (A)
Seared Salmon Fillet with Fennel and Seafood Broth (S)(A)
Roasted Duck with Aubergine and Pineapple in Red Curry
Cavatappi Pasta with Wild Mushrooms, Semi Dried Tomatoes and Kale (D)
Roasted Twins Potato with Olive Oil and Sea Salt (V)
Wok-fried Prawns with Honey Bean and Lily Bulbs in X.O. Sauce (S)(P)(Chinese Style)
Roasted Suckling Pig Barbecued Platter (P)(Chinese Style)
Fried Rice with Sakura Shrimps and Seafood (S)(Chinese Style)
Braised Bean Curd with Bamboo Piths and Mixed Fungus in Vegan Sauce (V)(Chinese Style)

DESSERT

Tiramisu (A)(D)
Champagne Jelly with Fruit Caviar (A)
Pistachio White Chocolate Tart (D)(N)
Mango Red Velvet Cupcake (D)
64% Dark Chocolate Tart (D)
Blueberry Panna Cotta (D)
Bailey New York Cheesecake (D)(A)
Lemon Madeleine (D)
Black Forest Cake (D)(A)
Tutti Fruity Profiterole (D)
Matcha Chocolate Bonbon (D)
Seasonal Fresh Fruit (V)

BEVERAGE

Coffee and Tea

(P) Pork | (D) Dairy | (N) Nuts | (V) Vegetarian | (S) Seafood | (A) Alcohol | (GF) Gluten Free

HK\$1,700 net per guest

Inclusive of 10% service charge

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

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MENU B

SOUP

Butternuts Squash Soup with Bird's Nest and Coconut Crème (D)
Double-boiled Black Chicken Soup with Fresh Ginseng and Wolfberry (P)(Chinese Style)
(Served Bread Rolls and Butter) (D)

APPETIZER

Marinated Abalone in Sake and Khumbu(A)
Fresh Seasonal Oysters, Chilled Boston Lobster, Crab Legs,
Jade Whelk and King Prawn on Ice (S)
(Served Cocktail Sauce, Lemon Wedges, Brandy Mayonnaise (A) and Shallot Vinaigrette)
Smoked Salmon and Smoked Mackerel Platter with Condiments (S)
Assorted Cold Cut Platter with Pickles and Olives (P)

Fresh Carving Sashimi (S)

Salmon, Ebi Shrimp, Nishin, Octopus, Mekajiki, Yellow Fin Tuna

Selection of Nigiri Sushi(S)

Shrimp, Salmon, Unagi, Hokkigai, Snapper, Bean-curd Skin,
Maki Roll and California Roll (D)
(Served Wasabi, Soy Sauce and Ginger Pickles)

ITALIAN PROSCIUTTO HAM STATION (P)

Served Figs Jam and Honeydew Melon

SALAD

Smoked Pork Loin with Papaya, Grilled Pineapple and Orange Dressing (P)
Grilled Squid with Tomato, Garlic, Basil, Shitake and White Bean Salad (S)
Marinated Sea Scallop and Octopus Salad (S)

Green Garden Corner:

Grilled Pineapple, Roasted Pumpkin, Red Cabbage,
Roasted Bell Pepper, Carrot, Cherry Tomato, Radish, Romaine Lettuce,
Red Chicory, Green Bean Sprouts, Frisée, Lollo Rosso, Rocket Lettuce
(Served Garlic Crouton, Crispy Pancetta (P), French Dressing, Caesar Dressing (D)(S),
Thai Chili Dressing, Thousand Island, Olive Oil, Balsamic Vinegar)

SEARED FRENCH FOIE GRAS STATION (A)

Served on Toast with Caramelized Apple

CARVING

Roasted U.S. Prime Beef
Roasted Pork Ribs with Smoked Barbecued Sauce (P)
(Served Madeira Gravy (A), Horseradish Cream (D) and Dijon Mustard)

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MENU B – Cont'd

RISOTTO STATION (S)(D)(A)

Black Truffle Paste, Scallop, Shrimp, Mushroom

HOT ENTREE

Grilled King Prawns with Squid and Sage Butter Sauce (S)(D)(A)
Slow-cooked Lamb Shoulder with Madeira and Rosemary (A)
Baked Whole Butterfly Sea Bass with Garlic Oil and Paprika (S)
Sautéed Penne Pasta with Black Truffle Crème (D)
Roasted Truffle and Potato with Parmesan Cheese (D)
Roasted Suckling Pig Barbecued Platter (P)(Chinese style)
Fried Rice with Wagyu Beef, Ginger and Iceberg Lettuce (Chinese Style)
Wok-fried Shrimps and White Clam with Broccoli in Black Truffle Sauce (S)(Chinese Style)
Braised Straw Mushrooms and Seasonal Vegetables with Oyster Sauce (S)(Chinese Style)

CHEESE CORNER (D)(N)

Selection of Europe Cheese
Comte, Emmental, Parmesan, Goat Cheese, Brie, Blue Cheese, Manchego
(Served Cream Crackers, Dried Fruits and Nuts)

DESSERT

Portuguese Egg Tart (D)
64% Dark Chocolate Tart (D)
Coconut Osmanthus Flower Pudding (D)
Classic French Lemon Tart (D)
Tiramisu (A)(D)
Blueberry New York Cheesecake (D)
Mango and Varlhona Dulcey Panna Cotta (D)
Rum Baba with Fresh Fruit (A)
Feuillantine Chocolate Cake (D)
Butterfly Cookies (D)
Pink Chocolate Fountain
(Served Seasonal Strawberries and Jumbo Marshmallows)
Seasonal Fresh Fruit (V)

BEVERAGE

Coffee and Tea

(P) Pork | (D) Dairy | (N) Nuts | (V) Vegetarian | (S) Seafood | (A) Alcohol | (GF) Gluten Free

HK\$1,900 net per guest

Inclusive of 10% service charge

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MENU C

SOUP

Lobster Bisque with Brandy, Assorted Seafood and Tomato (S)(A)(D)
Double-boiled Fish Maw and Pigeon Soup with Matsutake Mushrooms (S)(P)(Chinese Style)
(Served Assorted Bread Rolls and Butter) (D)

APPETIZER

Marinated Abalone in Sake and Khumbu (A)
Fresh Seasonal Oyster on Ice with Lemon Wedges
Chilled Boston Lobster, Crab Legs, Jade Whelk,
King Prawn, Blue Mussel and Clams on Ice (S)
(Served Cocktail Sauce, Brandy Mayonnaise (A) and Shallot Vinaigrette)
Smoked Salmon and Dill Salmon Platter with Condiments (S)

Fresh Carving Sashimi (S)

Hokkaido Scallop, Salmon, Hamachi, Hokkigai, Red Prawn and Yellow Fin Tuna

Selection of Sushi (S)

Shrimp, Salmon, Uni, Unagi, Salmon Roe, Bean Curd Skin, Maki and California Roll (D)
(Served Wasabi, Soy Sauce and Ginger Pickles)

FRENCH BAYONNE HAM STATION (P)

Served Figs Jam and Condiments

SALAD

Quinoa and Fresh Kale Salad with Pomegranate (V)
Roasted Beef Salad with Assorted Bell Pepper, Onion and Fresh Herbs
Grilled Chicken and Avocado Salad with Lime Mayonnaise
Cooked Octopus and Cucumber Salad with Cherry Tomatoes (S)

Green Garden Corner

Grilled Pineapple, Roasted Pumpkin, Red Cabbage, Roasted Bell Pepper, Carrot,
Artichoke, Cherry Tomato, Radish, Romaine Lettuce, Red Chicory,
Green Bean Sprouts, Frisee, Lollo Rosso, Rocket Lettuce
(Served Garlic Crouton, Crispy Pancetta (P), French Dressing, Caesar Dressing (D)(S),
Thai Chili Dressing, Thousand Island, Olive Oil, Balsamic Vinegar)

CARVING

Barbecued Rack of Iberico (P)
Beef Wellington (D)
(Served Mushroom Gravy (A), Port Wine Sauce (A), Horseradish Cream (D)
and Dijon Mustard)

PENNE PASTA STATION (S)(D)(N)

Scallops, Prawns, Parmesan Cheese, Basil Pesto

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MENU C – Cont'd

SEARED FRENCH FOIE GRAS STATION

Served on Toast with Balsamic Reduction

HOT ENTREE

Oyster Rockefeller and Kilpatrick (D)(P)(S)(A)
Roasted Yellow Chicken with Black Truffle and Braised Vegetables (A)
Grilled Lamb Cutlets, Smoked Eggplant, Minted Carrots and Peas
Penne Pasta with Morel Mushrooms and Garlic (D)
Baked Sweet Potato and Cauliflower with Cheddar Cream (D)
Sautéed Prawns with Pineapple in Sweet and Sour Sauce(S) (Chinese Style)
Roasted Suckling Pig Barbecued Platter (P)(Chinese style)
Steamed Giant Garoupa with Lily Bulbs and Red Dates(S) (Chinese Style)
Fried Rice with Sea Urchin, Scallop and Spring Onion (S) (Chinese Style)
Stir Fry Coral Clam and Asparagus with XO Sauce (S)(P) (Chinese Style)

CHEESE CORNER (D)(N)

Selection of Europe Cheese
Comte, Emmental, Parmesan, Goat Cheese, Brie, Blue Cheese, Manchego
(Served Cream Crackers, Dried Fruits and Nuts)

CHINESE PLATED DESSERT

Double-boiled Fresh Milk and Egg White with Bird's Nest (D)(Chinese Style)

DESSERT

Mango Read Velvet Cupcake (D)
Sakura Raindrop Cake
Matcha Chocolate Tart and Crispy Yogurt (D)
Caramilk Lamington (D)
Flowers Choux Cream (D)
Peach Resin, Goji Longan Ice Rock Sugar Jelly
Raspberry New Cheesecake (D)
Mango and Varlhona Dulcey Panna Cotta (D)
Pineapple Upside Down Cake (D)
Butterfly Cookies (D)
Purple Sweet Potato Tart (D)
Chocolate Crispy Cake (D)
Häagen-Dazs Ice Cream Cup (D)
Green Tea Matcha Chocolate Fountain
(Served Seasonal Strawberries and Jumbo Marshmallows)
Seasonal Fresh Fruit (V)

BEVERAGE

Coffee and Tea

(P) Pork | (D) Dairy | (N) Nuts | (V) Vegetarian | (S) Seafood | (A) Alcohol | (GF) Gluten Free

HK\$2,250 net per guest

Inclusive of 10% service charge

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

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