

Chinese Wedding Luncheon 2026

珠聯璧合 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\$10,188 net

12 guests per table

Inclusive of 10% service charge

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



菜式有可持續發展證書 Menu Item with MSC Sustainable Certificate

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 specialists for assistance.

Menu Choices

金陵乳豬耀紅袍

Barbecued Whole Suckling Pig

Enhancements

脆皮琵琶乳豬全體 伴 層餅

Barbecued Whole Suckling Pig with Chinese Pan Cake

Supplement charge

HK\$88 per table

金鏈鴻運乳豬全體

Barbecued Whole Suckling Pig with Marinated Jelly Fish

HK\$198 per table

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

竹筴雲腿津菜膽

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

黃金芝士焗蟹蓋

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

蟹皇扒鮮蘆筍

Braised Asparagus with Crab Roes

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Enhancements



松茸菌焦糖核桃碧綠蝦球
Sautéed Prawns with Matsutake Mushrooms,
Caramelized Walnuts and Seasonal Vegetables

Supplement charge
HK\$220 per table



XO 醬蘆筍帶子螺片
Sautéed Asparagus with Scallop and Sliced Conch in X.O. Sauce

HK\$638 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\$638 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\$2,530 per table



魚籽龍蝦球蒸蛋白
Steamed Lobster with Egg White, Topped with Black Caviar

HK\$2,530 per table

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蟲草花瑤柱燉雪鳳凰

Double-boiled Silkie Soup with Conpoy and Cordyceps Militaris

Enhancements

	<i>Supplement charge</i>
姬松茸菜膽燉螺頭 Double-boiled Conch Soup with Blaze Mushrooms and Vegetables	HK\$220 per table
紅燒蟹肉燕窩 Braised Bird's Nest with Crab Meat	HK\$330 per table
琥珀芙蓉玉液燴燕窩 Braised Bird's Nest with Crab Meat, Peach Resin and Egg White	HK\$330 per table
海味瑤柱花膠羹 Braised Fish Maw Broth with Dried Seafood and Conpoy	HK\$660 per table
松茸菜膽花菇清燉燕窩 Double-boiled Bird's Nest with Matsutake, Shiitake Mushrooms and Seasonal Vegetables	HK\$660 per table
菜膽花菇燉花膠 Double-boiled Fish Maw Soup with Mushrooms and Vegetables	HK\$660 per table
淮杞花膠燉鮮雞 Double-boiled Fish Maw and Chicken Soup with Wolfberry and Chinese Yam	HK\$880 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, Chinese Mushrooms and Bamboo Piths	HK\$1,980 per table

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濃鮑汁扣鮑片伴北菇

Braised Sliced Abalone with Chinese Mushrooms and Seasonal Greens

Enhancements

	<i>Supplement charge</i>
碧綠蠔皇原隻湯鮑扣花菇 Braised Whole Abalone with Dried Mushrooms and Seasonal Vegetables in Oyster Sauce	HK\$660 per table
鮑汁四頭湯鮑伴鵝掌 Braised 4-head Abalone with Goose Webs and Seasonal Vegetables in Oyster Sauce	HK\$2,420 per table
六頭湯鮑刺參伴菜膽 Braised 6-head Whole Abalone with Sea Cucumber and Seasonal Vegetables in Oyster Sauce	HK\$2,530 per table

清蒸大海斑

Steamed Fresh Garoupa

Enhancements

	<i>Supplement charge</i>
清蒸老虎斑 Steamed Fresh Tiger Garoupa	HK\$748 per table
鳳脂蒸海黃皮老虎斑 Steamed Tiger Garoupa with Spring Onions and Chicken Oil	HK\$1,320 per table
清蒸大東星斑 Steamed Fresh Spotted Garoupa	HK\$1,980 per table

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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

瑤柱鮑汁鱈魚雞粒炆絲苗

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



瑤柱鮑汁龍皇雞粒燴絲苗

Braised Rice with Seafood, Diced Chicken, Conpoy and Vegetables in Abalone Sauce



西施蟹肉帶子燴香苗

Braised Rice with Crab Meat, Scallops, Tomatoes and Egg White

Supplement charge

HK\$198 per table

HK\$242 per table

HK\$242 per table

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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



上湯鮮蝦菜肉雲吞

Fresh Prawn and Cabbage Dumplings in Superior Soup



上湯煎鮮蝦粉果

Deep-fried Shrimp Dumplings Served with Superior Soup

Supplement charge

HK\$242 per table

HK\$242 per table

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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

Supplement charge

HK\$88 per table

紅棗雪耳燉萬壽果

Double-boiled Sweetened Papaya with Silver Fungus Red Dates

HK\$88 per table

椰香紅豆沙珍珠露

Sweetened Red Bean Cream and Sago with Coconut Cream

HK\$198 per table

珍珠楊枝甘露

Chilled Mango Sago Cream with Pomelo

HK\$198 per table

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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

腰果酥 拼 肉桂忌廉朱古力布丁

Baked Cashew Nut Pastry &
Chocolate pot de Cream, Cinnamon Cream

Supplement charge

HK\$110 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\$110 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\$110 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\$110 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\$110 per table

香芒軟糕 拼 燕窩蛋撻

Chilled Mango Pudding &
Baked Mini Egg Tarts Topped with Bird's Nest

HK\$308 per table

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