# Halal Cantonese Lunch Culinary Voyage



A curated selection of contemporary dishes by Chinese Executive Chef, Edwin Tang, showcasing the diverse flavors, textures, and cooking techniques of Cantonese cuisine as an elevated gastronomic experience of Hong Kong's culinary heritage.

### 金箔筍尖鮮蝦餃,瑤柱香菇雞肉燒賣,♥黑松露野菌餃

Steamed shrimp dumpling, bamboo shoots, gold leaf Steamed chicken dumpling, conpoy, mushroom Steamed wild mushroom dumpling, black truffle زلابية روبيان على البخار ، براعم الخيزران ، أوراق الذهب زلابية دجاج على البخار ، كونبوي ، فطر زلابية الفطر البرى المطهو على البخار ، الكمأة السوداء

#### 紅霞胭脂金粟羹

Sweet corn soup, crab meat, lobster oil شوربة الذرة الحلوة ، لحم السلطعون ، زيت الكركند

### 菲黃油泡鮮蝦球

Sautéed prawn, chives, mushroom, vegetable روبیان سوتیه ، ثوم معمر ، فطر ، خضروات

### 芙蓉牛崧扒鮮蔬

Braised vegetable, minced beef, egg white خضروات مطهوه على الهادي لحم بقرى مفروم معا بياض البيض

# 魚湯翡翠百合杞子白麵

Poached noodle, vegetable, lily bulb, wolfberry, fish soup المعكرونة المسلوقة ، الخضار ، بصلة الزنيق ، ولفبيرى ، شورية السمك ا

# 是日精美糖水

Daily dessert



All dishes are carefully prepared with Halal-certified ingredients sourced from our trusted suppliers.

每位 HK\$488

HK\$488 per person



♠ 含有果仁 Contains nuts

▶ 含有奶類 Contains milk

另收加一服務費及茗茶,優惠不適用於 Mira Plus 會員 65 折 / 7 折 餐飲禮券。
Mira Plus 會員專享此套餐 75 折優惠。
Plus 10% service charge and Chinese Tea.
Not applicable for Mira Plus Members 35% off / 30% off coupon.
Mira Plus Members enjoy exclusive 25% off discount.

Available at lunch

# Halal Cantonese Dinner Culinary Voyage



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# ❶脆米金沙香酥蝦球

Sautéed prawn, salted egg yolk, crispy rice روبيان مقرمش مع البيض المملح واألرز المقرمش

### 宋嫂花膠星斑羹

Braised minced spotted garoupa soup, fish maw, shredded fungus حساء السمك المطهو ببطء مع جاروبا، سمك ماو، فطر وخضروات

### 欖菜辣子爆澳洲龍蝦球

Stir-fried Australian lobster, spicy preserved vegetable جراد البحر األسترالي المقلى مع الخضار المحفوظة بالتوابل

### 姬松茸香蔥蒜片牛柳粒

Pan-fried tenderloin, Blaze mushroom, sliced garlic, spring onion لحم تندرلوين مقلي مع الفطر، الثوم والبصل الخضر

# №西檸杏片百花雞球

Crispy chicken, minced shrimp, sliced almond, lemon sauce دجاج مقرمش محشو باللوز والروبيان المفروم بصلصة الليمون

# ♥鮮黃耳百合泡菜苗

Poached assorted vegetable, yellow fungus, lily bulb, fish soup الخضار الطازجة المسلوقة مع الفطريات الصفراء ومصابيح الزنيق في حساء السمك

# 澳洲免治和牛崧炒絲苗

Fried rice, minced Australian angus beef, vegetable, spring onion أرز مقلي مع لحم أنجوس أسترالي، خضار وبصل أخضر

# **D**楊枝甘露

Chilled mango cream, Chinese pomelo, sago كريمة المانجو المبردة مع البوميلو الصيني والساجو



All dishes are carefully prepared with Halal-certified ingredients sourced from our trusted suppliers.

每位 HK\$988

HK\$988 per person

素菜 Vegetarian

♠ 含有果仁 Contains nuts

n 含有奶類 Contains milk

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Plus 10% service charge and Chinese Tea.
Not applicable for Mira Plus Members 35% off / 30% off coupon.
Mira Plus Members enjoy exclusive 25% off discount.

Available at lunch and dinner



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# 精選點心 DIM SUM SELECTIONS (只限午市供應 Available at lunch period)

金箔筍尖鮮蝦餃

**HK98** 

Steamed shrimp dumplings, bamboo shoots, gold leaf زلابية روبيان على البخار ، براعم الخيزران ، أوراق الذهب

4件4 pieces

瑤柱香菇雞肉燒賣

HK\$88

Steamed chicken dumpling, conpoy, mushroom ز لابية دجاج على البخار ، كونبوي ، فطر

4件4 pieces

黑松露野菌餃

HK\$78 3件3pieces

Steamed wild mushroom dumplings, black truffle ز لابية الفطر البري المطهو على البخار ، الكمأة السوداء

# 滋補清潤湯羹,燉湯 SOUPS

紅霞胭脂金粟羹

HK\$248

Sweet corn soup, crab meat, lobster oil شوربة الذرة الحلوة ، لحم السلطعون ، زيت الكركند

每位 per person

宋嫂花膠星斑羹 (可持續捕撈海鮮)

HK\$248

Braised minced spotted garoupa soup, fish maw, shredded fungus (Sustainable Seafood)

每位 per person

حساء السمك المطهو ببطء مع جاروبا، سمك ماو، فطر وخضروات

写 主廚推介 Chef's recommendation 

▼ 素菜 Vegetarian

香茗 Chinese Tea HK\$30 每位 per person 加一服務費 10% service charge applies



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### 海鮮 SEAFOOD

欖菜辣子爆澳洲龍蝦

HK\$488

Stir-fried fresh Australian lobster, spicy preserved vegetable جراد البحر األسترالي المقلى مع الخضار المحفوظة بالتوابل

每位 per person

菲黃油泡鮮蝦球

HK\$428

Sautéed prawn, chives, mushroom, vegetable روبيان سوتيه ، ثوم معمر ، فطر ، خضروات

▶ 脆米金沙香酥蝦球

HK\$238

Sautéed prawn, salted egg yolk, crispy rice روبيان مقرمش مع البيض المملح واألرز المقرمش

# 家禽 POULTRY

№ 西檸杏片百花雞球

HK\$328

Crispy chicken, minced shrimp, sliced almond, lemon sauce دجاج مقرمش محشو باللوز والروبيان المفروم بصلصة الليمون

> 罗 主廚推介 Chef's recommendation

▼ 素菜 Vegetarian

香茗 Chinese Tea HK\$30 每位 per person 加一服務費 10% service charge applies



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### 肉類 BEEF

姬松茸香蔥蒜片牛柳粒

HK\$328

Pan-fried tenderloin, Blaze mushroom, sliced garlic, spring onion لحم تندر لوين مقلى مع الفطر ، الثوم والبصل األخضر

# 時蔬 VEGETABLES

芙蓉牛崧扒鮮蔬

HK\$338

Braised vegetable, minced beef, egg white خضروات مطهوه علي الهادي لحم بقرى مفروم معا بياض البيض

鮮黃耳百合泡菜苗

HK\$288

Poached assorted vegetable, yellow fungus, lily bulb, fish soup المخضار الطازجة المسلوقة مع الفطريات الصفراء ومصابيح الزنيق في حساء السمك

主廚推介 Chef's recommendation 含有奶類 Contains milk

▼ 素菜 Vegetarian

♠ 含有果仁 Contains nuts

香茗 Chinese Tea HK\$30 每位 per person 加一服務費 10% service charge applies



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# 飯及粉麵 RICE AND NOODLES

魚湯翡翠百合杞子白麵

HK\$328

澳洲免治和牛崧炒絲苗

HK\$338

Fried rice, minced Australian angus beef, vegetable, spring onion أرز مقلى مع لحم أنجوس أستر الى، خضار وبصل أخض

### 精選甜品 DESSERT SPECIALTIES

● 香芒楊枝甘露
Chilled mango cream Chinese p

HK\$88 每位 per person

Chilled mango cream, Chinese pomelo, sago كريمة المانجو المبردة مع البوميلو الصيني والساجو

主廚推介 Chef's recommendation 含有奶類 Contains milk

▼ 素菜 Vegetarian

♠ 含有果仁 Contains nuts

香茗 Chinese Tea HK\$30 每位 per person 加一服務費 10% service charge applies



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