

The image shows a sophisticated restaurant interior. A long, dark wooden table is the central focus, flanked by modern, light-colored upholstered chairs. The table is elegantly set with white plates, folded napkins, and various glassware. Above the table, a cluster of spherical pendant lights provides warm illumination. In the background, large windows are framed by heavy, dark curtains, revealing a city skyline at night. The overall atmosphere is refined and contemporary.

WHISK

Whisk Dining Atelier



WHISK Dining Atelier in the heart of Tsim Sha Tsui is a versatile venue designed for private gatherings, business meetings, and staging memorable celebrations.

Located on the fifth floor of the design-driven hotel, it features high ceilings, natural light, and a spacious outdoor terrace, offering private dining experiences curated by an award-winning culinary team of The Mira Hong Kong.

WHISK 食藝空間坐落於尖沙咀黃金地段，  
交通便捷，坐擁室內外靈活活動空間、  
高樓底設計及自然採光，配以獲獎無數的  
廚藝團隊，為您打造專屬慶典。





*Wine Dinner*



*Wedding*



*Private Gathering*



*Meeting & Conference*

# WHISK ENTIRE VENUE

Seated

**80**

Standing

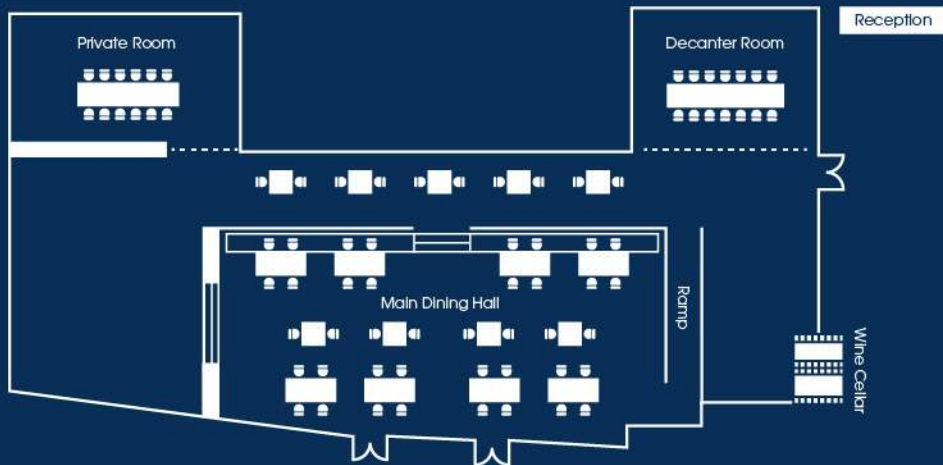
**100**

*(capacity)*





# WHISK DINING ATELIER FLOOR PLAN



# WHISK MAIN DINING HALL

Seated

**56**

*(capacity)*

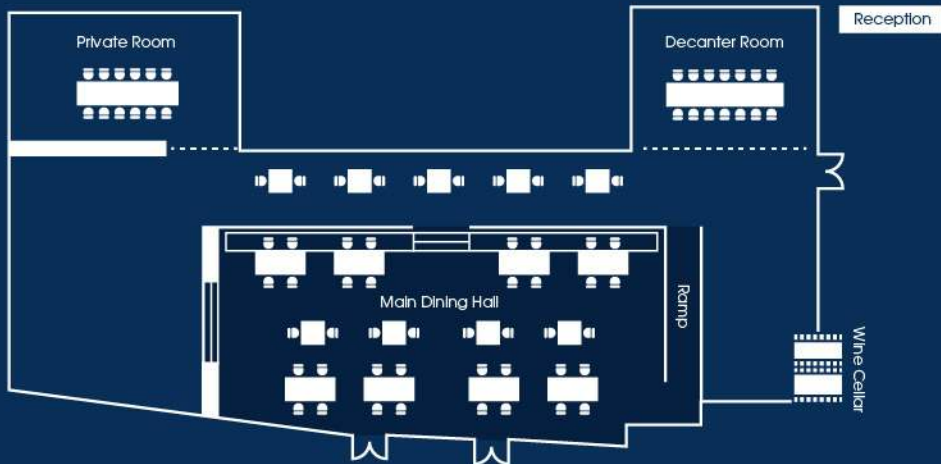
Standing

**70**



# WHISK DINING ATELIER FLOOR PLAN

(Main dining hall)



# DECANTER ROOM

Seated

**20**

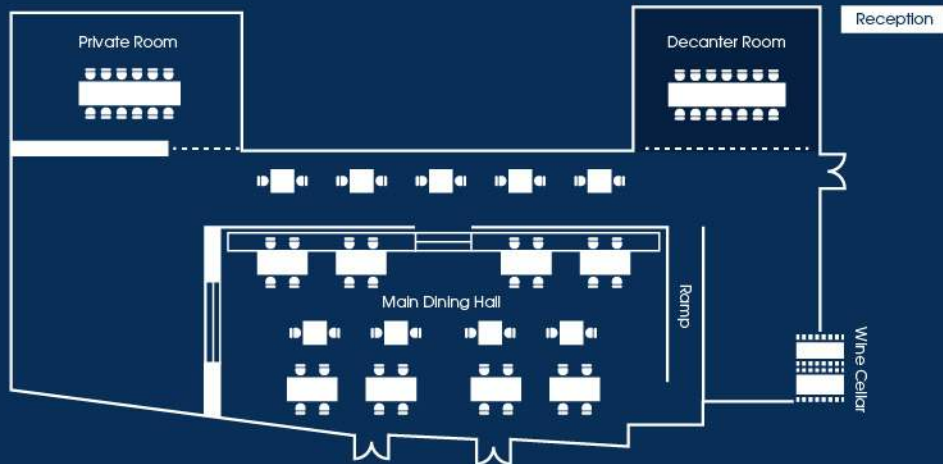
(capacity)





# WHISK DINING ATELIER FLOOR PLAN

(Decanter room)



# PRIVATE ROOM

Seated

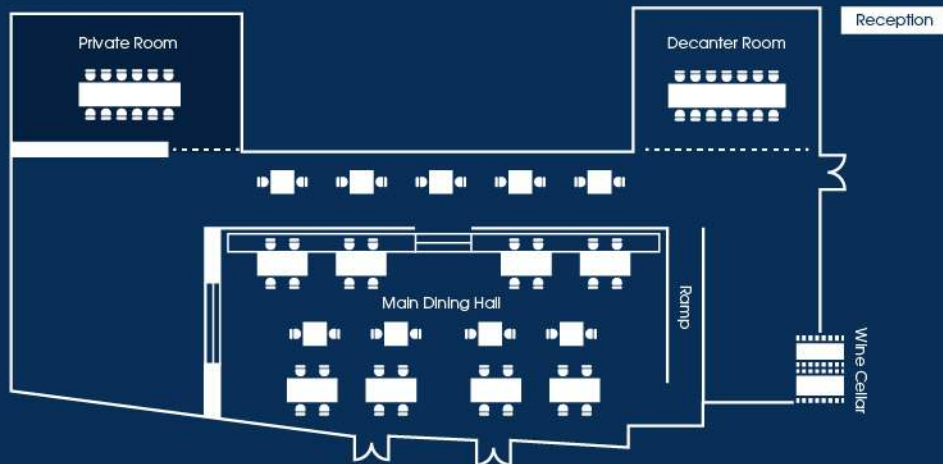
**14**

(capacity)



# WHISK DINING ATELIER FLOOR PLAN

(Private room)



# FOOD & BEVERAGE PACKAGE

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## Private Room & Decanter Room

- 3-Course or 4-Course menu
- Free-flow drink packaging or set drink

## Whole Venue & Main Dining Hall

- Set menu
- Buffet menu
- Free-flow drink package  
(Halal menu available upon request)



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TSIM SHA TSUI KOWLOON, HONG KONG

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V  
VIBES

# VIBES ENTIRE VENUE

Seated

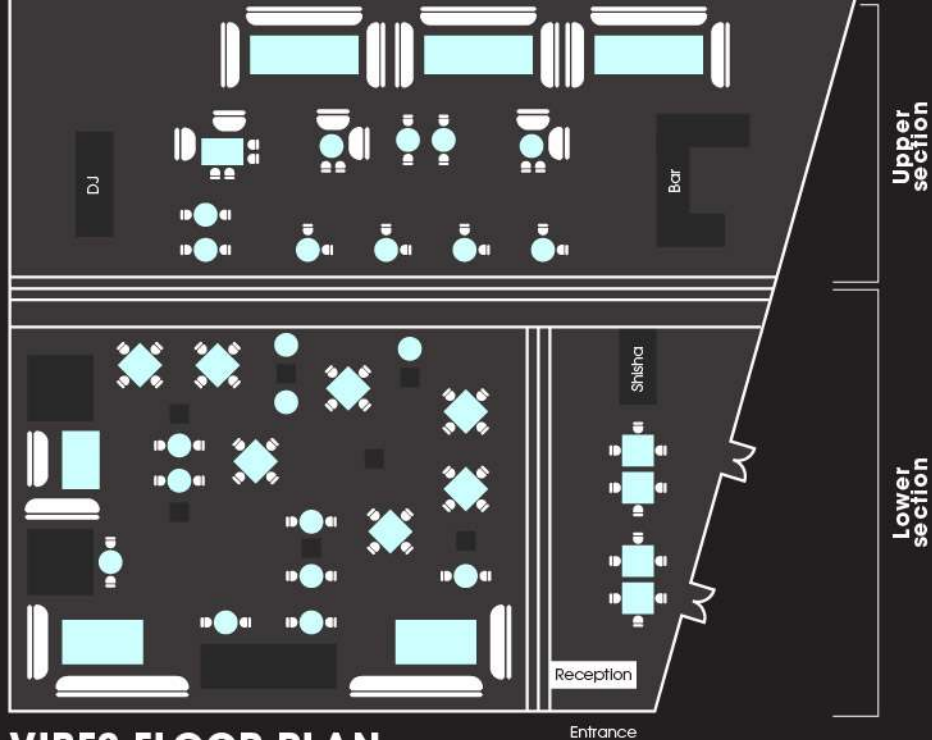
**120**

Standing

**200**

*(capacity)*





# VIBES FLOOR PLAN



## UPPER SECTION

Seated

**50**

Standing

**60**

(capacity)



## LOWER SECTION

Seated

**50**

Standing

**80**

(capacity)





# EVENT HIGHLIGHT







# EVENT HIGHLIGHT



# BEVERAGE & CANAPÉS PACKAGE

**Free Flow Package For 3 hours Including**  
(Red & White Wine, Tsing Tao Beer,  
Orange Juice and Soft Drinks )

**PACKAGE**

**A**

**HK\$408**  
Per Person

Only Drinks

**PACKAGE**

**B**

**HK\$608**  
Per Person

Including Selected  
4 Types of Canapés  
Pass Around  
(at least 1 type of dessert)

**PACKAGE**

**C**

**HK\$728**  
Per Person

Including Selected  
6 types of Canapés  
Pass Around  
(at least 2 type of dessert)

**Minimum Order Of Canapés Menu for 20pax is Required**

There is a 10% service charge added for lunch and dinner.

\*The mira hong kong reserves the rights to alter the above menu items or pricing.



# LIVE BBQ PACKAGE

**HK\$550**

Per Person

Only For BBQ

Beverage Free-Flow Package  
for 2 Hours

## ADD ON

**+ HK\$150**

Per Person

Free flowing of orange juice  
And soft drinks

**+ HK\$280**

Per Person

Free flowing of red & white wine,  
Tsing tao beer, orange juice  
and soft drinks

**Minimum Order Of Canapés Menu for 20pax is Required**

There is a 10% service charge added for lunch and dinner.

\*The minto hong kong reserves the rights to alter the above menu items or pricing.

# CANAPES MENU PER DOZEN

Minimum Order Of Canapés Menu for 20pax is Required

# HK\$300

## Selection of Cold Canapés

### Fole Gras Sando

*Mango Chutney  
and Spiced Cheese*

### Buratta Tartine

*Cherry Tomato &  
Shishito Pepper*

### Mini Filo Tart

*Roasted Cherry Tomato  
& Cream Cheese*

### Ibérico Chorizo and Melon Skewer

### Squid Ink Kimbap

### Smoked Salmon Crostatà & Herb cream

## Selection of Hot Canapés

### Takoyaki Dumpling

*Mayonnaise &  
Bonito Flakes*

### Wagyu Beef Cheek

*Marmalade,  
Sourdough, Paprika*

### Roasted Chicken Wings

*Cheese and  
Mushroom*

### Teriyaki Salmon Cubes

*Sesame &  
Spring Onions*

### Impossible Meat Ball

*Tomato Sauce*

### Cheese Tamagoyaki

*Teriyaki Mayo  
and Seaweed*

### "Curry Wurst" Hot Dog Roll

### Roasted Honey Smoked Duck Breast with Orange

## Selection of Sweet

### Mini Pecan Pie / Canele / Financier with Chocolate Ganache

### Lemon Meringue Tart / Churros with Chocolate Sauce

There is a 10% service charge added for lunch and dinner.





**For Events or More Information about  
Whisk Dining Atelier & Vibes, please contact**

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**For Latest Updates, Please follow us on:**





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