

## Wedding Set Luncheon 2026 MENU A

Selections of Bread and Butter (D)

Flame Hokkaido Scallop, Apple, Jicama, Caviar, Shiso Cress, Passion Fruit, Gravy Aioli (D)

\* \* \*

Classic French Bouillabaisse

\* \* \*

“Wellington” Scottish Salmon Fillet, Sea Shrimp, Chardonnay Crème (A)(D)

OR

Seared Yellow Chicken, Foie Gras, Morel Mushrooms Jus (A)(D)  
(served with Seasonal Greens, Japanese Pumpkin, Tomatoes)

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Mango Mille-Feuille (D)(A)  
*Fresh Mango, Puff Pastry, Champagne Jelly*

\* \* \*

Coffee or Tea  
Pralines (N)(D)

(P) Pork / (D) Dairy / (A) Alcohol / (N) Nuts / (V) Vegetarian

**HK\$900 net per guest**

Inclusive of 10% service charge

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

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.

## Wedding Set Luncheon 2026 MENU B

Selections of Bread and Butter (D)

Slow-cooked Abalone, Seaweed, Garden Greens, Salmon Roe, Sesame, Miso Dressing (D)

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Lobster Ravioli, Bird's Nest, Seafood Creamy Broth (D)(A)

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Seared Seabass, Prawn, Saffron Potato, Tomatoes, Fennel, Seafood Broth (A)

OR

Grilled Canadian Organic Pork Medallion, Roasted Root Vegetables, Roasted Peach Gravy (P)

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Virgin Pina Coloda (D)

*Coconut Mousse, Pineapple Jelly, Mango Fruit Dot*

\* \* \*

Coffee or Tea

Pralines (N)(D)

(P) Pork / (D) Dairy / (A) Alcohol / (N) Nuts / (V) Vegetarian

**HK\$1,000 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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## Wedding Set Luncheon 2026 MENU C

Selections of Bread and Butter (D)

Foie Gras Terrine, French Smoked Duck Roll, Chilled Cognac, Braised Pear, Melba Toast (A)

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Lobster Consommé, Fish Maw, Seafood (A)

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Kagoshima Beef Two Ways (A)(D)

*Grilled Striploin, Crispy Beef Cheek, Potato Chives Cake, Roasted Zucchini*

OR

Seared Wild Catch Seabass Fillet, Black Mussel Crème, Savory Cabbages, Pancetta, Potatoes  
(D)(P)(A)

\* \* \*

Lime, Strawberry Jelly, Lady Finger Biscuit (D)

\* \* \*

Coffee or Tea

Pralines (N)(D)

(P) Pork / (D) Dairy / (A) Alcohol / (N) Nuts / (V) Vegetarian

**HK\$1,350 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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