

Miraculous Wedding Buffet Lunch Menu

SOUP

Golden Pumpkin and Chicken Soup with Bird's Nest

Home-made Bread Selections with Butter (D)

APPETIZER

Selections of Seafood on Ice

Fresh Seasonal Oyster on Ice, Crab Legs, Poached Prawn, Blue Mussel
(Served Cocktail Sauce, Hot Sauce, Lemon Wedges and Shallot Vinaigrette)

Smoked Salmon and Gravlax with Condiments

Cold Cuts and Cheese on Wooden Board with Condiments (P)(D)

(Italian Salami, Spanish Chorizo, Pepper Sausages, Swiss Gruyere Cheese, Pickles, Green & Olives)

French Foie Gras Pâté with Toasts (A)

Selections of Sushi

Shrimp, Salmon, Tuna, Snapper, Squid, Bean-curd Skin, Maki Rolls and California Rolls

Fresh Carving Sashimi

Salmon, Tuna, Snapper, Octopus, Sweet Shrimp

(Served Wasabi, Soy Sauce and Ginger Pickles)

SALAD

Cabbage and Arugula Salad with Pulled Pork (P)

Thai Beef and Tomato Salad with Chili Dressing

Spiced Roast Vegetable Salad with Wild Rice (V)

Green Papaya and Seafood Salad

Smoked Duck Breast and Kale Salad with Pomegranate

Garden Leaves Corner

Grilled Pineapple, Poached Potato, Pomelo, Roasted Pumpkin,

Red Cabbage, Roasted Bell Pepper, Carrot, Sliced Cucumber,

Marinated Artichoke, Beetroot, Cherry Tomato, Radish, Romaine Lettuce,

Red Chicory, Green Bean Sprouts, Frisee, Lollo Rosso

(Served Garlic Crouton, Crispy Pancetta (P), Orange Dressing, Caesar Dressing,

Thai Chili Dressing, Thousand Island, Olive Oil, Balsamic Vinegar)

2025 Miraculous Wedding Buffet Lunch Menu (Cont'd)

HOT ENTRÉE

Black Truffle Roasted Chicken with Seasonal Vegetables (A)
Braised Pork Belly with Korean Kimchee Sauce (A)(P)
Baked Sea Bass with Lime and Lemongrass
Prosciutto Tortellini Carbonara (P)(D)
Roasted duo of Potatoes with Thyme and Sea Salt
Fried Udon Noodles with Shrimp and Bell Pepper (S)(Chinese Style)
Cuisine Cuisine Barbecued Platter (P)(Chinese Style)
Wok-fried Broccoli with Crab Meat Sauce (Chinese Style)
Fried Rice with Conpoy and Shrimps (Chinese Style)

CARVING

Slow-roasted Beef Prime Ribs with Garlic Jus (A)

DESSERT

Tiramisu
Bamboo Cupcake with Black Sesame Chocolate Cream (D)
Gluten-free Greek Yoghurt and Acai Berry (D)
Assorted Choux Puff (D)
Uji Matcha Red Bean Cake (D)
Floating Island (D)
(Egg White with Vanilla Sauce and Caramel Syrup)
Osmanthus Coconut Pudding
Bailey New York Cheesecake (D)
Seasonal Fresh Fruit (V)

BEVERAGE

Coffee and Tea

HK\$750 net per guest

Inclusive of 10% service charge

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

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

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.