



Cuisine Cuisine

HONG KONG  
the mira

## Merry Christmas & Happy New Year

December 24 / December 25 / December 31, 2025

### Menu

魚子醬姬松茸北寄貝香檳雞湯啫喱凍

Champagne and chicken consommé jelly, himematsutake mushroom,  
surf clam, caviar

頭水紫菜椰皇蝦皮斑粒雲吞湯

Wonton with diced grouper, dried small shrimp, first harvest laver, coconut soup

蟹皇芙蓉胭脂澳洲龍蝦球

Braised Australian lobster, egg white, chicken oil, crab roe

濃乾鮑汁扣佛跳牆

Braised whole abalone, fish maw, Chinese mushroom, goose web,  
conpoy stuffed in white radish, in abalone sauce

甜粟湯野菌白玉杯

Braised winter melon, wild mushroom, assorted vegetables, sweet cream corn

蒜香花膠燒豆麵

Braised sweet potato noodles, fish maw, garlic

鮮黃耳百合桃膠津梨甜湯

Pear and fresh yellow fungus sweet soup, lily bulb, peach resin

銀耳杞子馬蹄糕、手工合桃酥

Wolfberry and water chestnut pudding with snow fungus, walnut cookies

每位港幣\$ 1,388 元 HK\$ 1,388 per person

incl. a welcome glass of champagne

另加一服務費 Plus 10% service charge

### 以優惠享用美酒:

Enjoy premium wine at a special price:

(不能與其他優惠同時使用)

加 Add HK\$100 Sirius AOC Bordeaux Rouge 2000

加 Add HK\$100 Sirius AOC Bordeaux Blanc 2023

加 Add HK\$300 Paxton Quandong Farm, Shiraz 2022

加 Add HK\$300 Sileni Estate, Sauvignon blanc, 2022

加 Add HK\$500 Ch. Coutet, Saint-Emilion Grand Cru 2020

加 Add HK\$500 Chablis 1er Cru 'Côte de Léchet', Les Hauts de Milly 2022