

WHISK

CIN! CIN!

NEW YEAR'S EVE DINNER CELEBRATION WITH LIVE MUSIC



31 Dec | 6:30pm – 10pm

Toast to the last night of the year enjoying a tantalising semi-buffet dinner with decadent mains, unlimited appetizers and a celebratory spread of dozen desserts & cheese, all to the jazzy vocals of a live singer!

SEAFOOD PLATTER

Alaskan King Crab Legs,
Freshly Shucked Oysters, and
Sake Marinated Abalone

SERVED TO TABLE

- Lobster Bisque with Cognac
- Foie Gras with Cherries

CHOICE OF MAINS

Black Angus Beef Wellington
with Black Truffle **or** Grilled
Boston Lobster with Yuzu Sauce

HK\$1,188
per person



GET
TICKETS

All rates are subject to 10% service charge. Mira Plus Members enjoy 15% discount!

Booking Enquiries: 2315 5999 or dining@themirahotel.com
5/F, The Mira Hong Kong, Mira Place, 118 – 130 Nathan Road, Tsim Sha Tsui

the mira
HONG KONG



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NEW YEAR'S EVE DINNER CELEBRATION

UNLIMITED APPETISERS

- Iberico Chorizo, Aged Parma Ham, Coppa, Salami **P D**
- Selection of Breads, Butter, Mixed Olives **D**
- Tomato and Cherry Mozzarella Salad, Pesto dressing **N D**
- Classic Caesar, Pancetta, Anchovies, Croutons and Parmesan **S D P**
- Smoked Salmon and Gravadlax, Lemon and Sour Cream **S D**
- Selection of Pate and Terrines **P N D**
- Crab and Prawn Cocktail, Marie Rose Sauce **S A**

SERVED TO TABLE

- GOURMET INTERLUDE** Lobster Bisque with Cognac **A D S**
- Pan Seared Foie Gras, Cherries, Amaretti Crumb

- SEAFOOD SHOWCASE** Yellowtail Crudo, Ponzu **S**
- Alaska King Crab Leg, Soy Sauce **S**
- Freshly Shucked French Oysters, Lemon, Shallot Vinegar **A S**
- Marinated Octopus with Lemon, Chilli Flakes and Olive Oil **S**
- Sake Marinated Abalone **A S**

- SURF OR TURF: YOUR CHOICE OF MAIN COURSE** Angus Beef Wellington, Black Truffle Sauce **A D**
- or
- Grilled Whole Lobster, Yuzu Butter Sauce **S D**

- VEGETABLES (FOR SHARING)** Signature Truffle Mashed Potatoes **D**
- Roast Baby Potatoes with Parmesan, Lemon and Thyme **D**
- Tomato, Eggplant and Zucchini Gratin **D**
- Seasonal Vegetables with Herb Butter **D**

D Dairy **P** Pork **V** Vegetarian **S** Seafood **N** Nuts **A** Alcohol **GF** Gluten Free





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NEW YEAR'S EVE DINNER CELEBRATION

CELEBRATORY SPREAD OF DESSERT

- Pistachio Brioche **N D**
- Candied Fruit Panettone **N D A**
- Blueberry, Lemon Breton, Vanilla Custard **N D**
- Hazelnut Whipped Ganache, Pecan Praline **N D**
- Baked Chocolate Tart **N D**
- Baked Cheesecake, Passionfruit Mango **N D**
- Chestnut Mont Blanc, Cassis Confit **N D**
- Rum and Raisin Choux Pastry **N D**
- Red Velvet Cheese Frosting **N D**
- Green Grape Pavlova **GF D A**

HOT

- Sticky Pear Pudding, Toffee Caramel Sauce **D**

CHILLED

- Caramel Apple, Vanilla Cream, Streusel **D**
- Champagne Jelly, Golden Strawberry **N D A**
- Dulcey Panna Cotta, Mango **N D A**
- Signature Amaretto Tiramisu **N D A**

LIVE STATION

- Crepes Suzette, Orange Liqueur
- Selection of Haagen-Dazs Ice Cream **N D**

CHEESE SELECTION

- 24-month Comte, Truffle Brie, Manchego,
Goats Cheese, Blue Stilton, Crackers, Chutneys

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