

國金素食菜譜

Vegan Umami Tasting

話梅樹番茄伴鮮百合

Chilled tomatoes, lily bulb, marinated with preserved plum juice

鮮姬松茸竹笙花菇素湯

Double boiled soup, fresh Himematsutake, Chinese mushroom, bamboo fungus

榆耳露筍炒素帶子

Sautéed plant-based scallop, elm fungus, asparagus

欖菜辣子爆素蝦仁

Stir-fried plant-based prawns, spicy preserved vegetable

黑椒燴香煎猴頭菇扒

Braised Lion's mane mushroom, black pepper sauce

杞子雲耳百合素湯稻庭烏冬

Poached udon, wolfberry, fungus, lily bulb, vegetable soup

國金軒新疆棗皇糕

Steamed red date pudding

每位 HK\$688

HK\$688 per person

為了提供令人艷「膳」餐饗體驗的同時縮短食物里程，減低對環境的影響，此菜譜所使用之食材均為香港本地生產，產地於 500 英里半徑範圍內。

The Mira Hong Kong 與 Food Made Good Hong Kong 緊密合作，致力於推廣及實踐可持續發展理念，如參與「Celebrating Local」活動，搜羅本地新鮮時令食材

To make your dining experience a lesser impact on the planet in terms of food miles, all ingredients carefully selected for this tasting menu are thoughtfully sourced from within a 500-mile radius, which for Hong Kong defines "local" produce.

The Mira Hong Kong works closely together with Food Made Good Hong Kong to enhance its sustainability efforts through best practices, including "Celebrating Local" ingredients in season.

香茗 Chinese Tea HK\$30 每位 per person 加一服務費 10% service charge applies

如閣下有任何食物敏感或飲食限制，請直接與本餐廳職員聯絡。
If you have food allergies or dietary restrictions, please ask our staff for assistance with menu choices.