

# 梧桐枝上棲雙鳳 菡萏花間立並鴛

Valentine's Day Set Dinner  
14.02.2026



Cuisine Cuisine  
HONG KONG  
the mira

## 蔥油象拔蚌

### 玫瑰咸香醬田雞腿 潮式酥炸法國生蠔

Chilled geoduck, marinated with scallion oil  
Crispy frog leg, salted egg yolk sauce, rose petals  
Deep-fried French oyster, Chiu Chow style

## 鮮姬松茸椰皇雪鳳凰燉花膠湯

Double-boiled coconut soup, fish maw, Himematsutake, silk chicken, Yunnan Ham

## 貴州酸湯煮澳洲龍蝦球配

### 辣子豆酥上海菜肉雲餃

Braised Australian lobster, spicy sour soup, vegetable  
Shanghai style vegetable and pork dumpling, fried soybean crisp, chili pepper

## 大紅袍鳳脂慢浸台灣海白鯧

Poached white pomfret, Chinese tea, chicken oil

## 蠔皇南非溏皇極品三十八頭吉品鮑伴鮮豆胚

Braised South African 38 head Yoshihama abalone, pea sprout, oyster sauce

## 黑椒牛肝菌小尖椒炒鮮雞胗

Sautéed chicken gizzard, porcini, chili pepper, black pepper

## 油雞縱菌蔥油伴麵

Tossed noodles, termite mushroom, scallion oil

## 紫晚艷奶蓋楊枝甘露

Chilled mango cream, Chinese pomelo, sago, milk foam, raspberry powder

港幣**2,888元** / 兩位用

(包括酩悅玫瑰香檳兩杯)

HK\$2,888 for 2 persons

(Including 2 glasses of Moët & Chandon Rosé NV champagne)

\*另收加一服務費及香茗。

優惠不適用於Mira Plus會員7折餐飲禮券。

Mira Plus會員專享非凡禮遇：專享85折優惠。

\*Plus 10% service charge and Chinese Tea.

Not applicable for Mira Plus Members 30% off coupon

Mira Plus Members enjoy exclusive discount: 15% off

敬請預訂 Please order in advance