

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, silkie 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

蠔皇南非塘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

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