



歡迎您到訪國金軒 The Mira · 由中菜行政總廚主廚鄧浩宏師傅
帶領其廚師團隊匠心呈獻的當代粵菜。

鄧浩宏師傅致力傳承粵菜精髓，將「和」為理念貫注入饌。
於選材方面優先挑選本地可持續食材，着重大自然的和諧，
並將食材味與香之間的調和發揮至極致，同時著重團隊間的人和，
以「家」的味道為底蘊，體現中國傳統「家和萬事興」的信念。

我們誠邀您與摯愛一同探尋和諧、融和的新派粵菜饌嗜，
品味一場賓至如歸的窩心餐饗體驗。

Welcome to Cuisine Cuisine at The Mira where timeless culinary tradition presented with a contemporary twist is harmoniously prepared by a dedicated Team of master chefs spearheaded by Chinese Executive Chef, Edwin Tang.

Emphasizing the concept of "Harmony" encompassing every aspect of cooking from the choice of ingredients, sourced locally and sustainably wherever possible, to "Harmony" in flavor combinations, as well as the Team spirit among generations of chefs crafting your perfect Chinese masterpiece, the cooking philosophy at Cuisine Cuisine is a true embodiment of a Chinese belief that "family harmony leads to prosperity."

We invite you to enjoy a harmonious family gathering with your loved ones over elevated Cantonese and Chinese dishes that capture the essence of "home" in their flavors.

Experience the warmth and hospitality of Cuisine Cuisine at The Mira where "Harmony" is the secret ingredient that brings our cuisine to life.



自選點心

All You Can Eat Dim Sum Selections Menu

主廚佳餚及無限供應精緻點心

Serving unlimited made to order dim sum to your table

前菜 APPETIZER

N P 蜜餞黑豚叉燒伴 **V** 話梅樹番茄伴鮮百合

P N Honey-glazed barbecued pork,

V Chilled tomatoes, lily bulb, marinated with preserved plum juice

任食點心 ALL YOU CAN EAT DIM SUM

P 晶瑩鮮蝦餃、**P** 黑魚子豚肉燒賣、**V** 黑松露野菌餃、**P** 蜂巢荔芋角、**P** 瑤柱玉帶菜苗餃、
蒜蓉鮮蝦春卷、原隻鮮蝦布拉腸粉、**P** 蜜叉又燒布拉腸粉、**V** 頭抽香煎白腸粉、

PXO 醬炒蘿蔔糕、**P** 魚米雞粒咸水角、**D** 脆皮奶卷、

P 山竹牛肉球、**N** 豉汁蒸鳳爪、冬蔭公牛栢葉

P Steamed shrimp dumpling / **P** Steamed pork dumpling, caviar /

V Steamed wild mushroom dumpling, black truffle / **P** Crispy taro puff, diced chicken, foie gras /

P Steamed vegetable dumpling, conpoy, scallop /

Crispy spring roll, shrimp, garlic / Steamed rice flour rolls, prawn /

P Steamed rice flour rolls, barbecued pork, coriander / **V** Stir-fried rice rolls, sesame seed, soy sauce

P Pan-fried turnip cakes, XO chili sauce /

P Crispy glutinous rice dumplings, diced chicken, dried shrimp, dried squid /

D Crispy milk custard roll / **P** Steamed minced beef ball, coriander /

N Steamed chicken feet, black bean sauce / Tripes in Tom Yum paste

絲苗 / 麵 RICE OR NOODLE

瑤柱蛋白絲苗 或 **P N** 四川椒麻擔擔麵

Fried rice, conpoy, egg white or **P N** "Dan Dan" noodles, minced pork, peanut, spicy soup, Sichuan-style

任食甜品 ALL YOU CAN EAT DESSERT

D 紅桑子凍糕、**D N** 鬆化合桃酥、**D** 薑汁糕

D 香芒楊枝甘露、**D N** 蛋白杏仁茶湯丸、精美糖水

D Chilled red mulberry pudding / **D N** Walnut cookie / **D** Steamed ginger pudding

D Chilled mango cream, sago, pomelo /

D N Sweetened almond cream, egg white, sesame dumplings / Daily dessert

每位HK\$398 (另加一服務費及香茗)

配橙汁一杯 / 另加 HK\$190 配兩杯意大利乾型汽酒

****主廚老火湯午市優惠價每位 HK\$60 ****

HK\$398 per person (Plus 10% service charge and Chinese tea)

With a glass of orange juice / Add HK\$190 with two glasses

of La Moscheta Prosecco Extra Dry DOC NV

**** Add HK\$60 per person with daily soup ****

*只限堂食，不適用於Mira Plus會員7折餐飲禮券、酒店住客消費額。

*週一至週五午市供應，公眾假期除外

* For dine-in only. Not applicable for Mira Plus Members 30% off coupon and any hotel dining credit

***Service is available on Mondays to Fridays Lunch only, excluding public holidays**

V 素菜 Vegetarian

N 含有果仁 Contains nuts

A 含有酒精 Contains alcohol

P 含有豬 Contains pork

D 含有奶類 Contains milk