

the mira
HONG KONG

mira-*licious*

IN-ROOM DINING



Let The Mira Chefs spoil you with Asian & Western temptations! Our menu is inspired by best of the best from world cuisines, enhanced with fresh local favourites and creative Mira innovations.



Show the whole world you are having a good time enjoying our in-room dining creations @themirahotel #miralicious #inroomdining



SHARE YOUR EXPERIENCE



As all our dishes are freshly made to order, please allow approximately 30 minutes for preparation. Delivery time may vary depending on the order.



Midnight cravings?
Ask our Concierge for trustworthy late night dining recommendations in the vicinity!

To order, please dial **ext. “7”** on your in-room phone.



Your key to in-room dining :

- A** Contains Alcohol
- D** Contains Dairy
- P** Contains Pork
- SF** Contains Seafood
- N** Contains Nuts
- H** Halal
- V** Vegetarian

All egg dishes are made with Cage-free Eggs



Please inform your order taker about any food allergies or dietary restrictions.



6am - 11am

PEAK

Breakfast Menu

Performance



Pick from satisfying power bowls filled with superfoods your body needs for the productive day ahead, or try one of our breakfast sets from Full English to local Cantonese spread!

From vegan smoothies to Belgian waffles, congee, and little treats for the kids, there is something for everyone and it's all #miralicious!



6am - 11am

Fresh & Energizing

- Beauty Chia Seed Bowl** N V

Chia Seed, Cashew Nuts, Dates, Cranberry, Coconut Milk

\$118
- Power Up Bowl** D N V

Low Fat Greek Yoghurt, Spirulina, Granny Smith Apple, Orange Segments, Bee Pollen, Pistachio

\$128
- Regenerate Bowl** D N V

Dried Fruit, Nut Granola, Bee Pollen, Coconut Yoghurt

\$98
- The MiraVelous Muesli** D N V

Granny Smith Apple, Raisin, Almonds, Low Fat Yoghurt

\$88
- Seasonal Tropical Fruit** V

Melon, Pineapple, Dragon fruit, Mixed berries

\$118
- Mixed Berries** V

Raspberries, Blueberries, Strawberries, Blackberries, New Territories Honey

\$138

6am - 11am

Warm & Comforting

Avocado Toast & Eggs ^V \$118

Two Poached Eggs,
Spiced Seed Crumble, Sliced Avocado,
Toasted Spelt Sour Dough Bread

Butter Milk Pancakes or Belgian Waffles ^D \$128

Fresh Berries, Whipped Vanilla Cream,
Maple Syrup or New Territories Honey

Breakfast Sando ^{D P} \$138

Milk Bread, Pork Sausage, Egg Mayo,
Hash Browns, Cabbage,
Japanese BBQ Sauce

Spiced Shakshuka ^V \$118

Baked Egg, Tomato, Pepper Stew, Kale,
Toasted Sour Dough, Zataar Spice

The Signature ^{D P} \$168

Omelet Black Truffle & Gruyere Cheese,
Canadian Smoked Crispy Bacon,
Grilled Tomato, Garden Salad,
White or Whole Wheat Toast

Cantonese Congee

Plain \$68

Chicken ^H or Pork ^P or \$128

Abalone ^{SF}

Century Egg or Salted Egg, Traditional
Accompaniments - Spring Onions,
Salted Peanuts ^N, Ginger, Chinese Donut



Breakfast

Combinations



Naturally Mira D N V \$228

Avocado Toast, Spiced Avocado, Mixed Seed Crumble, Toasted Sour Dough Bread, Seasonal Tropical Fruit Plate, Coconut Yoghurt, Choice of Fresh or Preserved Juice, Pot of Coffee or Blended Tea

Cantonese Breakfast N P SF \$258

Assorted Dim Sum -Prawn Dumpling, Pork Siew Mai, BBQ Pork Bun, Rice Rolls, Wok Fried Noodles with Sprouts, Chicken H, Pork or Abalone Congee served with Traditional Accompaniments, Chinese Walnut Pastry, Pot of Coffee or Blended Tea



The New York Breakfast D SF \$248

Artisan Poppy Seed Bagel & Smoked Salmon, Lettuce, Cream Cheese, Red Onion, Capers, Lemon, Tomato, Choice of Fresh or Preserved Juice, Pot of Coffee or Blended Tea

The Full English D P \$248

Two Eggs Any Style - Fried, Poached, Scrambled, Omelet, Boiled, Pork or Veal or Chicken Sausage, Smoked Crispy Bacon, Hash Brown, Sautéed Mushroom, Grilled Tomato, White or Whole Wheat Toast, Choice of Fresh or Preserved Juice, Pot of Coffee or Blended Tea



6am - 12am

Halal Breakfast Set

\$248



Fresh Orange Juice Or Fresh Milk **D**

Toast or Whole Wheat Toast with French Butter **D** & Jam **V**

"Halal" Egg White Mushroom Omelette with Chicken Sausage Served with Green Asparagus & Hash Brown Potatoes Or

"Impossible" Burger with Roti Paratha, Fresh Tomatoes & Seasonal Lettuces **V**

Dried Fruit & Fresh Strawberry Honey Yoghurt **D V**

Fresh Tropical Fruits & Berries Platter

Choice of Fresh or Preserved Juice, Pot of Coffee or Blended Tea



6am - 11am

Kids Breakfast

Butter Milk Pancakes or Waffles **D P**

\$98

Crispy Bacon, Maple Syrup

Two Eggs Any Style **D P**

\$108

(Boiled, Fried, Poached, Scrambled, Omelet)

Pork or Veal or Chicken Sausage, Hash Brown, White or Whole Wheat Toast

Cereals - Special K, Frosties, All Bran, Coco Pops **D V**

\$78

Choice of Milk - Full Cream/ Skimmed/ Soya/ Oat, Mixed Berries

Kids Oat Meal **D V**

\$78

Cooked Oats, Choice of Milk - Full Cream/ Skimmed/ Soya/ Oat, Seasonal Strawberries, Maple Syrup



Peak Performance

A La Carte Breakfast

Vegan Smoothies D V \$98
Banana, Mango or Raspberry,
Coconut Yoghurt, Maple Syrup, Soya Milk

Low Fat Yoghurt D V \$68
Plain, Strawberry, Blueberry or Coconut

Chilled Fresh Juices \$78
Orange, Grapefruit or Watermelon

Chilled Preserved Juices \$70
Apple, Cranberry, Pineapple or Tomato

Oatmeal Porridge - \$88
Plain or with Natural Honey D V
Choice of Milk - Full Cream/
Skimmed/ Soya/ Oat,
Seasonal Strawberries, Maple Syrup

Cereals- Special K, Frosties, \$88
All Bran, Coco Pops D V
Choice of Milk - Full Cream/ Skimmed/
Soya/ Oat, Mixed Berries

Portion of Toast D \$65
Four Slices of White or Whole Wheat Bread

Bakers Basket (Choice of 4) D N \$128
Sour Dough Baguette, Sesame Roll,
Walnut Raisin Bread, Rye Bread,
Danish of the Day, Pain au Chocolate,
Butter or Almond Croissant,
Blueberry Muffin or Muffin of the Day

Two Eggs Any Style D P \$168
(Boiled, Fried, Poached, Scrambled, Omelet)
Served with Pork or Veal or Chicken Sausage,
Smoked Crispy Bacon, Hash Brown,
Sautéed Mushroom, Grilled Tomato,
White or Whole Wheat Toast



Egg Benedict \$188
add Ham D P **or Smoked Salmon** D P SF
Served with Pork or Veal or Chicken Sausage,
Smoked Crispy Bacon, Hash Brown,
Sautéed Mushroom, Grilled Tomato,
White or Whole Wheat Toast

Artisan Cheese D N V \$188
Comte, Brie, Gruyere, Cheddar,
Manchego, Water Crackers,
Sour Dough Bread, Walnuts,
Fresh Grapes, Dried Apricots

All DAY Dining Menu

☀️ 🌙
11am - 12am



Asian favorites and western classics all on your command throughout the day!
Recharge your day with lip-smacking stir-fried noodles, plant-based burger, or Hong Kong's iconic Won Ton soup from our Michelin-recommended Chinese restaurant!



11am - 12am

Light Bites

Taiwanese Braised Pork P \$148
Fried Bun, Soy Egg, Pork Floss

Takoyaki Octopus D SF \$118
Kew Pie, Barbeque, Furikake, Bonito Flakes

Impossible Chili Nachos D V \$128
Sour Cream, Guacamole, Salsa Criolla

Buffalo Chicken Wings D \$158
Hot Sauce, Blue Cheese Dip, Celery Stick

Homemade Soups
Signature Double Boiled Chicken Consommé P SF \$138
with Chicken Feet and Conch

Singapore Laksa N SF \$258
Soup Noodles with King Prawns and Chicken

The Boston Lobster Bisque A D SF \$168
Cheese & Garlic Toast

Field Mushroom Soup D V \$148
Black Truffle & Gruyere Toast

Cuisine Cuisine Homemade Wonton Noodle Soup P SF \$168
Hong Kong Style Egg Noodles, Pork & Shrimp Dumplings

Salad Bowls

Classic Caesar Salad P D SF \$168
Romaine Lettuce, Crispy Pancetta, Herb Croutons, Parmigiano Reggiano, Anchovy
Add – Grilled Chicken Breast or \$50
Smoked Salmon SF or Pan-Fried Prawns SF

Burrata Caprese D N V \$188
Puglia Burrata Cheese, Cherry Tomato, Italian Basil, Olive Oil Dressing

Avocado Quinoa Bowl V \$168
Kale, Avocado, Tomato, Quinoa, Cucumber, Pomegranate, Citrus Dressing

Prawn Cobb Salad D P SF \$198
Avocado, Cucumber, Cherry Tomato, Romaine Lettuce, Poached Prawns, Boiled Egg, Crispy Bacon, Blue Cheese Dressing

A Contains Alcohol D Contains Dairy P Contains Pork

SF Contains Seafood N Contains Nuts H Halal-certified ingredients V Vegetarian



11am - 12am

Artisanal Italian Pasta

Spaghetti, Linguini or Penne

- Carbonara D P

Pancetta, Egg Yolk, Parmesan Cheese

\$228
- Spicy Vodka Tomato A D V

Tomato Sauce, Vodka, Calabrian Chili, Basil, Cream, Parmesan Cheese

\$208
- Bolognaise D

Black Angus Beef Ragu, Basil, Parmesan Cheese

\$228



Hand Cut Sandwiches & Burgers

- Focaccia Black Angus Steak Sandwich H N

Grilled Sirloin, Red Onion Marmalade, Pesto, Dried Tomato, Rocket Salad, Pickles, French Fries

\$258
- The Mira Ciabatta Club Sandwich P N

Coronation Smoked Turkey, Lettuce, Bacon, Tomato, Fried Egg, Mixed Green Salad, French Fries

\$208
- Tandoori Chicken Naanza D H

Naan Bread, Coriander, Onions, Chat Masala, Cheese, Raita

\$168
- Impossible Naanza D V

Naan Bread, Impossible Meat Ball, Bolognaise Ragu, Parmesan, Basil

\$158
- Sole Fillet Burger D SF

Deep-fried Fish Fillet, Tartar Sauce, Cheddar Cheese, Lettuce, Tomato, Pickles, French Fries

\$208
- Black Angus Smash Burger D H

Double Beef Patty, Cheddar Cheese, Lettuce, Tomato, Garlic Mayonnaise, BBQ Sauce, Sesame Bun, Pickles, French Fries

\$258
- Impossible Meat Burger D V

Cheddar Cheese, Lettuce, Semi Dried Tomato, Garlic Mayonnaise, Pickles, BBQ Sauce, Charcoal Sesame Bun, French Fries

\$208
- Add-ons to All Burgers

Crispy Smoked Bacon P, Aged Cheddar D, Sautéed Mushroom, Egg

\$25 /each



11am - 12am



Grilled from the Sea

 **MSC Salmon fillet**  \$268
(150g)

 **MSC Tiger Prawns**  \$268
(2 pieces)



Grilled from the Ranch

US Black Angus Beef Sirloin Steak (250g)  \$368

Australian Angus Beef Tenderloin (180g)  \$388

British 'Dingley Dell' Pork chop (250g)  \$298

Served with French Fries and Mixed Salad
Choice of Sauce: Black Pepper , Red Wine 
or Miso Butter

Seasonal Sides \$78/each

- Green Market Vegetables
- Sweet Potato Cajun Fries
- French Fries or Truffle Fries
- Creamed Mash Potato 



11am - 12am

Discover Hong Kong & East Asia

Cuisine Cuisine BBQ platter P SF \$428

(11:30-14:00 & 18:00-22:00)
Suckling Pig, Char Siu Pork, Jelly Fish

Cuisine Cuisine Fried Rice P SF \$388

(11:30-14:00 & 18:00-22:00)
BBQ Pork, Shrimp, Shrimp Head Oil

**Signature Hainanese
Chicken Rice** P \$228

Tender Yellow Chicken, Chicken Broth,
Fragrant Rice, Asian Greens

Mie Goreng H N SF \$198

Stir-Fried Noodles, Chicken, Pak Choy,
Sambal, Sweet Soy Sauce, Prawn,
Garlic, Spring Onion,
Krupuk Crispy Crackers

Masala Butter Chicken D H \$218

Tandoori Chicken, Tomato Makhi,
Buttered Naan, Mango Pickle,
Raita, Poppadum Flat Bread

Classic Japanese Beef Rice Bowl \$218

Japanese Beef & Onion Stew,
Japanese Rice, Spring Onions,
Pickled Ginger

Pad Thai N SF \$198

Classic Thai Rice Noodles, Egg, Prawn,
Tofu, Sprouts, Peanuts, Lime, Fish Sauce



Kids MENU

☀️ 🌙
11am - 12am



Mini Black Angus Cheeseburger D H \$158
Beef Patty, Cheddar Cheese, Lettuce, Tomato, Pickles, French Fries

Classic Japanese Beef Rice Bowl \$168
Japanese Beef & Onion Stew, Japanese Rice, Spring Onions, Pickled Ginger

Fish Fingers & Chips D SF \$128
Crispy Fish Fillet, French Fries, Caramelized Lemon, Homemade Tartar Sauce

Hawaiian Naanzza D P \$138
Naan Bread, Pineapple, Smoked Ham, Cheese, Thousand Island Sauce

Spaghetti Bolognese D \$158
Black Angus Beef Ragu, Basil, Parmesan Cheese





11am - 12am

Our Pastry Chefs Sweet Temptations



**Cuisine Cuisine Chilled
Mango Cream** D \$88
Sago, Chinese Pomelo

Häagen Dazs Ice-cream D \$88
Matcha, Strawberry, Chocolate or Vanilla

Dark Chocolate Brownie D N \$98
Berries, Classic, Chocolate Sauces,
Whipped Cream

Tropical Sliced Fruit V \$118
Seasonal Mango, Dragon Fruit, Berries

New York Cheesecake Trio D \$118
Berries, Classic, Chocolate Sauces

European Cheese Plate D N \$188
Seasonal Selection Cheeses served
with Crackers, Sour Dough Bread,
Walnuts, Fresh Grapes, Dried Apricots



Wine & Beverages

Soft Drinks

Coke, Coke Zero, Sprite, Ginger Ale, Tonic Water, Soda Water \$60

Mineral Water

	330ml	750ml
Evian – Sparkling Water	\$58	\$88
Evian – Still Water	\$58	\$88

Fresh Juices

Orange, Grapefruit, Watermelon \$78

Chilled Juices

Apple, Cranberry, Pineapple, Tomato \$70

Milkshakes

Chocolate, Vanilla, Strawberry \$108

Coffee

	Cup	Pot
Freshly Brewed House Blend Coffee	\$60	\$108
Decaffeinated Coffee	\$60	\$108
Espresso	\$60	
Double Espresso	\$70	
Cappuccino	\$70	
Latte	\$70	
Mochaccino	\$70	

Premium TWG Tea

Brilliant Breakfast, Original Earl Grey, Green Tea Jasmine Flowers, Sencha Green Extra Special, Pure Peppermint, Pure Chamomile Flowers \$60

Other Beverages (Hot / Cold)

Milk, Skimmed Milk, Soya Milk, Oat, Chocolate \$60

Wine

Bottle Selection (750ml)

Champagne

		Glass	Bottle
G.H. Mumm, Cordon Rouge Brut NV	France		\$900
Perrier Jouët Grand Brut NV	France		\$910
Dom Pérignon	France		\$3,300
Perrier Jouët Belle Époque Blanc	France		\$3,680

White Wine

Chardonnay, Quintay Grand Reserve	Chile	\$98	\$480
Chateau Crabitey, Bordeaux blanc	France	\$108	\$540
Sauvignon Blanc, Walnut Block "Nutcracker"	New Zealand		\$640
Pinot Grigio, Elena Walch Castel Ringberg	Italy		\$680

Red Wine

Paringa Estate Peninsula Shiraz	Australia	\$130	\$640
Chateau Crabitey, Bordeaux Rouge	France	\$108	\$540
Tenuta dell' Ornellaia 'Le Volte'	Italy		\$680
Muga Reserva Special Selection	Spain		\$980

Half Bottle Selection (375ml)

Sweet Wine

Kracher, Cuvée Beerenauslese	Austria		\$630
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White Wine

Soave Classico DOC, Azienda Agricola Pieropan	Italy		\$230
Chateau de Beauregard Pouilly Fuisse	France		\$330
Pinot Grigio, Alois Lageder, Trentino	Italy		\$330
Sauvignon Blanc, Duckhorn Vineyards Napa Valley, California	USA		\$360

Red Wine

Chateauneuf-du-Pape, Père Caboché	France		\$350
Pinot Noir, Spy Valley Marlborough	New Zealand		\$250
Rosso Montalcino, Casanova di Neri	Italy		\$380
Merlot, Duckhorn Vineyards Napa Valley, California	USA		\$490

Spirits

Vodka	Serving	Bottle
Absolut	\$118	\$1,688
Ketel One	\$128	\$1,888
Grey Goose	\$138	\$2,088

Gin		
Beefeater	\$118	\$1,688
Bombay Sapphire	\$128	\$1,888
London No.1 Gin	\$138	\$2,088

Rum		
Havana Club Rum 3 Years	\$118	\$1,688
Myers Rum	\$118	\$1,688

Tequila		
Olmecca Tequila Blanco	\$118	\$1,688
Patron Anejo	\$158	\$2,688

Scotch		
Chivas Regal 12 Years	\$128	\$1,888
Johnnie Walker Black Label	\$128	\$1,888

Bourbon		
Jack Daniel's	\$128	\$1,650
Ezra 99 Proof Brooks Bourbon	\$128	\$1,888

Malt		
Highland Park 12 Years	\$138	\$2,088
Macallan 12 Years	\$148	\$2,288

Cognac		
Courviosier V.S.O.P.	\$138	\$2,088
Hennessy X.O.	\$258	\$4,488

Bottles of Spirits are served with Mixers upon request

Bottled Beer

Kirin Ichiban (Japan)	\$85
Corona (Mexico)	\$85
Heineken (Netherlands)	\$85
Tsing Tao (China)	\$85