

Chinese Wedding Luncheon 2027

珠聯璧合 金陵乳豬耀紅袍 (P)(A)

Barbecued Whole Suckling Pig

哈笑滿堂 琥珀彩霞明珠鮮蝦球 (S)(N)

Sautéed Fresh Prawns with Bell Pepper, Seasonal Vegetables & Caramelized Walnuts

美滿姻緣 高湯花膠瑤柱燉鳳凰 (S)(P)

Double-boiled Chicken Soup with Conpoy and Fish Maw in Superior Soup

鮑羅萬有 濃鮑汁扣鮑片伴北菇 (P)(S)

Braised Sliced Abalone with Dried Mushroom and Seasonal Greens

富貴有餘 清蒸大海斑 (S)

Steamed Fresh Garoupa with Ginger & Soy Sauce

琴瑟和鳴 脆皮香蒜雞 (A)

Roasted Crispy Chicken with Golden Garlic

百福齊賀 崧子金銀蛋玉帶炒飯 (S)

Fried Rice with Scallops, Pine Nuts, and Egg & Egg White

情深意長 上湯雲腿絲稻庭麵 (P)(S)

Japanese Udon Noodles with Shredded Yunnan Ham in Superior Soup

百年好合 十五年陳皮蓮子百合紅豆沙 (V)

Sweetened Red Bean Cream with Lotus Seeds, Lily Bulbs and Dried Tangerine Peels

甜甜蜜蜜 杞圓桂花糕 拼 奶皇煎堆仔 (V)

Chilled Osmanthus Pudding with Longan & Wolfberries

Deep-fried Sesame Dumplings Stuffed with Milk Custard

HK\$12,288 net

12 guests per table

Inclusive of 10% service charge

Free-flowing soft drinks, fresh orange juice and beers throughout the meal period



菜式有可持續發展證書 Menu Item with MSC Sustainable Certificate

(P) Pork 豚肉 / (D) Dairy 乳製品 / (S) Seafood 海鮮 / (A) Alcohol 酒精 /

(N) Nuts 果仁 / (V) Vegetarian 素菜 / (GF) Gluten Free 不含麩質

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Menu Choices

金陵乳豬耀紅袍

Barbecued Whole Suckling Pig

Enhancements

脆皮琵琶乳豬全體 伴 層餅 (P)

Barbecued Whole Suckling Pig with Chinese Pan Cake

Supplement charge

HK\$88 per table

金鏈鴻運乳豬全體 (P)(S)

Barbecued Whole Suckling Pig with Marinated Jelly Fish

HK\$198 per table

琥珀彩霞明珠鮮蝦球

Sautéed Fresh Prawns with Bell Pepper, Seasonal Vegetables & Caramelized Walnuts

Alternative Selections



百花炸蟹鉗 (S)

Deep-fried Crab Claw Stuffed with Minced Shrimps



荔茸炸釀鳳尾蝦 (S)

Deep-fried Shrimp Coated with Mashed Taro



碧綠龍鳳舞花姿 (S)

Sautéed Shrimps, Squid and Chicken Fillet with Seasonal Greens

瑤柱花膠扒有機時蔬 (S)(P)

Braised Fish Maw with Conpoy and Organic Seasonal Greens



碧綠珊瑚蚌蝦仁(S)

Sautéed Shrimps and Coral Mussels with Seasonal Greens

竹筴雲腿津菜膽 (P)

Braised Chinese Cabbage with Bamboo Piths and Yunnan Ham

葡汁芝士焗原隻元貝 (S)

Baked Scallop in Shell with Cheese, Onions and Mushrooms
in Portuguese Sauce

黃金芝士焗蟹蓋 (S)(D)

Baked Crab Shell Stuffed with Crab Meat and Mushrooms
in Cheese Sauce

蟹皇扒鮮蘆筍 (S)

Braised Asparagus with Crab Roes

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Enhancements

	松茸菌焦糖核桃碧綠蝦球 (S) Sautéed Prawns with Matsutake Mushrooms, Caramelized Walnuts and Seasonal Vegetables	Supplement charge HK\$220 per table
	XO 醬蘆筍帶子螺片 (S)(P) Sautéed Asparagus with Scallop and Sliced Conch in X.O. Sauce	HK\$638 per table
	杏片炸蝦丸 伴 XO 醬碧綠響螺片 (S)(N) Deep-fried Minced Shrimp Balls Coated with Almond Crisp & Sautéed Sliced Sea Whelk with Seasonal Greens in X.O. Sauce	HK\$638 per table
	百花玉帶 拼 碧綠龍蝦球 (S) Deep-fried Scallop Stuffed with Shrimp Paste and Sautéed Lobster with Seasonal Greens	HK\$2,530 per table
	魚籽龍蝦球蒸蛋白 (S) Steamed Lobster with Egg White, Topped with Black Caviar	HK\$2,530 per table

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高湯花膠瑤柱燉鳳凰

Double-boiled Chicken Soup with Conpoy and Fish Maw in Superior Soup

Alternatives

蟲草花瑤柱燉雪鳳凰

Double-boiled Silkie Soup with Conpoy and Cordyceps Militaris

姬松茸菜膽燉螺頭

Double-boiled Conch Soup with Blaze Mushrooms and Vegetables

海味瑤柱花膠羹

Braised Fish Maw Broth with Dried Seafood and Conpoy

菜膽花菇燉花膠

Double-boiled Fish Maw Soup with Mushrooms and Vegetables

淮杞花膠燉鮮雞

Double-boiled Fish Maw and Chicken Soup with Wolfberry and Chinese Yam

Enhancements

紅燒蟹肉燕窩

Braised Bird's Nest with Crab Meat

Supplement charge

HK\$400 per table

琥珀芙蓉玉液燴燕窩

Braised Bird's Nest with Crab Meat, Peach Resin and Egg White

HK\$400 per table

松茸菜膽花菇清燉燕窩

Double-boiled Bird's Nest with Matsutake, Shiitake Mushrooms and Seasonal Vegetables

HK\$400 per table

鳳凰回巢養生湯

(花膠, 鮑魚, 瑤柱, 北菇, 竹笙)

Double-boiled Fish Maw Soup with Abalone, Conpoy, Chinese Mushrooms and Bamboo Piths

HK\$1,520 per table

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濃鮑汁扣鮑片伴北菇

Braised Sliced Abalone with Dried Mushroom and Seasonal Greens

Enhancements

	<i>Supplement charge</i>
碧綠蠔皇原隻湯鮑扣花菇 (P)(S) Braised Whole Abalone with Dried Mushrooms and Seasonal Vegetables in Oyster Sauce	HK\$660 per table
鮑汁四頭湯鮑伴鵝掌 (P)(S) Braised 4-head Abalone with Goose Webs and Seasonal Vegetables in Oyster Sauce	HK\$2,420 per table
六頭湯鮑刺參伴菜膽 (P)(S) Braised 6-head Whole Abalone with Sea Cucumber and Seasonal Vegetables in Oyster Sauce	HK\$2,530 per table

清蒸大海斑

Steamed Fresh Garoupa with Ginger & Soy Sauce

Enhancements

	<i>Supplement charge</i>
清蒸老虎斑 Steamed Fresh Tiger Garoupa	HK\$748 per table
鳳脂蒸海黃皮老虎斑 (S) Steamed Yellow Skin Tiger Garoupa with Spring Onions and Chicken Oil	HK\$1,320 per table
清蒸大東星斑 (S) Steamed Fresh Spotted Garoupa	HK\$1,980 per table

金沙脆皮蒜香雞

Roasted Crispy Chicken with Garlic

Alternative Selections

一品脆燒龍崗雞

Roasted Crispy Chicken

乳香吊燒黃油雞

Deep-fried Crispy Chicken with Preserved Red Bean Curd Paste

桂花一品吊燒雞

Crispy Chicken with Osmanthus in Honey Sauce

崧子金銀蛋玉帶炒飯

Fried Rice with Scallops, Pine Nuts, and Egg & Egg White

Alternative Selections



蟹籽海皇翠玉絲苗飯 (S)

Fried Rice with Seafood, Crab Roe and Vegetables



欖菜龍皇翠玉蛋白絲苗 (S)

Fried Rice with Seafood, Egg White and Preserved Vegetables

瑤柱鮑汁鱈魚雞粒炆絲苗 (S)

Braised Rice with Diced Octopus, Diced Chicken, Mushrooms and Conpoy in Abalone Sauce

Enhancements



蜜餞黑豚叉燒鮮蝦蔥花絲苗

Fried Rice with Diced Barbecued Kurobuta Pork, Shrimps and Spring Onions



瑤柱鮑汁龍皇雞粒燴絲苗

Braised Rice with Seafood, Diced Chicken, Conpoy and Vegetables in Abalone Sauce



西施蟹肉帶子燴香苗

Braised Rice with Crab Meat, Scallops, Tomatoes and Egg White

Supplement charge

HK\$198 per table

HK\$242 per table

HK\$242 per table

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上湯雲腿絲稻庭麵

Japanese Udon Noodles with Shredded Yunnan Ham in Superior Soup

Alternative Selections

金菇瑤柱炆伊府麵 (S)

Braised E-fu Noodles with Enoki Mushrooms and Shredded Conpoy

甫魚鮮菇炆伊府麵 (S)

Braised E-fu Noodles with Straw Mushrooms and Dried Sole

鮑汁蝦籽野菌炆伊府麵 (S)

Braised E-fu Noodles with Mushrooms and Shrimp Roe in Abalone Sauce

Enhancements



上湯鮮蝦菜肉雲吞(S)(P)

Fresh Prawn and Cabbage Dumplings in Superior Soup



上湯煎鮮蝦粉果 (S)(P)

Deep-fried Shrimp Dumplings Served with Superior Soup

Supplement charge

HK\$242 per table

HK\$242 per table

十五年陳皮蓮子百合紅豆沙

Sweetened Red Bean Cream with Lotus Seeds, Lily Bulbs and Dried Tangerine Peels

Alternative Selections

椰香紫米露湯圓 (V)

Sweetened Purple Glutinous Rice with Coconut Cream and Sesame Dumplings

紅棗蓮子桂圓茶 (V)

Sweetened Red Dates with Dried Longans and Lotus Seeds

冰花紅棗蓮子燉雪耳 (V)

Double-boiled Red Dates with Lotus Seeds and Snow Fungus

Enhancements

生磨合桃露湯丸 (V)

Sweetened Walnut Cream with Sesame Dumplings

Supplement charge

HK\$88 per table

紅棗雪耳燉萬壽果 (V)

Double-boiled Sweetened Papaya with Silver Fungus Red Dates

HK\$88 per table

椰香紅豆沙珍珠露 (V)

Sweetened Red Bean Cream and Sago with Coconut Cream

HK\$198 per table

珍珠楊枝甘露 (V)(D)

Chilled Mango Sago Cream with Pomelo

HK\$198 per table

杞圓桂花糕 拼 奶皇煎堆仔

**Chilled Osmanthus Pudding with Longan & Wolfberries
Deep-fried Sesame Dumplings Stuffed with Milk Custard**

Alternative Selections

椰汁紅豆糕 拼 腰果酥 (V)

Chilled Red Bean Pudding with Coconut Milk &
Baked Cashew Nut Pastry

香芋奶皇千層糕 拼 合桃酥 (V)(D)

Steamed Thousand-layer Cakes with Custard and Mashed Taro &
Baked Walnut Pastry

棗皇糕 拼 蓮蓉酥 (V)

Steamed Red Date Pudding &
Baked Puff Pastry Filled with Lotus Seed Puree

Enhancements

腰果酥 拼 肉桂忌廉朱古力布丁 (V)(D)(N)

Baked Cashew Nut Pastry &
Chocolate pot de Cream, Cinnamon Cream

Supplement charge

HK\$110 per table

蓮蓉芝麻酥 拼 法式藍莓杏仁撻 (V)(D)(N)

Baked Sesame Pastry Filled with Lotus Seed Paste &
Blueberry, Almond Cream Tart

HK\$110 per table

奶皇煎堆仔 拼 西西里開心果忌廉泡芙(V)(D)(N)

Deep-fried Custard Dumpling &
Sicilian Pistachio Profiterole

HK\$110 per table

香芋奶皇千層糕 拼 香橙可麗露 (V)(D)(N)

Steamed Thousand-layer Cakes with Custard and Mashed
Taro & Canelé Orange Custard, Gold Leaf

HK\$110 per table

風栗芝麻酥 拼 紅莓英式伯爵茶慕斯 (V)(D)

Baked Sesame Pastry with Chestnut Paste &
Raspberry Earl Grey Tea Mousse

HK\$110 per table

香芒軟糕 拼 燕窩蛋撻 (V)(D)

Chilled Mango Pudding &
Baked Mini Egg Tarts Topped with Bird's Nest

HK\$308 per table

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