

Miraculous Chinese Wedding Dinner Menu I

喜氣盈門 鴻運乳豬全體
Barbecued Whole Suckling Pig

美滿良緣 碧綠腰果X.O.醬鮮蝦仁
Sautéed Shrimps and Cashew Nuts with Seasonal Vegetables in X.O. Sauce

濃情蜜意 荔茸炸釀香芒帶子
Deep-fried Taro Purée Stuffed with Minced Scallop and Mango

金條玉翠 高湯蟹皇扒翡翠
Braised Seasonal Greens with Crab Roe in Superior Soup

金湯玉液 金瑤雞茸燴燕窩
Braised Bird's Nest and Minced Chicken with Conpoy

萬年富貴 蠔皇金錢扣鮑片
Braised Sliced Abalone with Chinese Mushrooms in Oyster Sauce

年年有餘 香蔥頭抽蒸大海斑
Steamed Fresh Garoupa with Spring Onions and Soy Sauce

喜鵲迎巢 桂花一品燒雞
Roasted Crispy Chicken with Osmanthus

佳偶天成 崧子鮮蝦炒銀苗
Fried Rice with Shrimps and Pine Nuts

花好月圓 國金高湯小籠包
Steamed Minced Pork Dumplings in Supreme Broth

天作之合 生磨堅果合桃露
Sweetened Pecan Nuts and Walnut Cream

甜甜蜜蜜 十勝紅豆椰汁糕 拼 蓮蓉酥
Chilled Japanese Red Bean and Coconut Pudding &
Baked Puff with Lotus Seed Purée

HK\$11,888 net

12 guests per table

Inclusive of 10% service charge

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

Seasonal Promotional Menu



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

The Mira Hong Kong reserves the right to alter the above menu prices and items, due to unforeseeable market price fluctuations and availability.
If you have food allergies or dietary requirements, please ask our Catering & Events specialists for assistance.

Miraculous Chinese Wedding Dinner Menu II

喜氣盈門 脆皮琵琶乳豬
Barbecued Whole Suckling Pig

佳偶天成 蘆筍X.O.醬炒帶子
Sautéed Scallops with Asparagus in X.O. Sauce



蟹逢喜事 百花松露炸蟹鉗
Deep-fried Crab Claw Stuffed with Shrimp Paste and Black Truffle Paste



瑤華映喜 金瑤花膠扒雙寶蔬
Braised Twin Seasonal Vegetables with Conpoy and Fish Maw

金玉滿堂 姬松茸燉響螺雞湯
Double-boiled Chicken and Conch Soup with Blaze Mushrooms

萬年富貴 福祿蠔皇扣鮑片
Braised Sliced Abalone with Seasonal Greens in Oyster Sauce

魚躍龍門 紅棗百合頭抽蒸花尾躉
Steamed Fresh Garoupa with Red Dates and Lily Bulbs in Home-made Soy Sauce

花開並蒂 酒香桂花燒雞
Roasted Crispy Chicken with Osmanthus and Chinese Wine

觀音送子 櫻花蝦金腿帶子炒飯
Fried Rice with Scallop, Yunnan Ham and Sakura Shrimps



喜結連理 野菌瑤柱炆伊麵
Braised E-fu Noodles with Shredded Conpoy and Assorted Mushrooms

綿情蜜意 椰果紅豆露
Sweetened Red Bean Cream with Nata de Coco

甜甜蜜蜜 杞子桂圓糕拼鳳梨芝麻酥
Chilled Dried Longan and Wolfberries Pudding &
Baked Pineapple and Sesames Pastry Puff

HK\$12,888 net

12 guests per table

Inclusive of 10% service charge

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

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Miraculous Chinese Wedding Dinner Menu III

珠聯璧合 鸞鳳和鳴脆金豬
Barbecued Whole Suckling Pig

玉帶迎喜 碧綠珊瑚蚌帶子
Sautéed Scallops and Carol Clam with Seasonal Greens

百花齊放 富貴鵝肝百花球
Deep-fried Minced Shrimps with Goose Liver served with Mayonnaise

情投意合 竹笙蟹皇津菜膽
Braised Chinese Cabbage with Crab Roe and Bamboo Piths

金湯玉液 紅燒雞蓉燕窩羹
Braised Bird's Nest with Minced Chicken

瑤鮑呈祥 蠔皇花菇扣鮑甫
Braised Sliced Abalone with Dried Mushrooms in Oyster Sauce

貴有餘富 古法蒸深海老虎斑
Steamed Fresh Tiger Garoupa with Spring Onions

比翼雙飛 脆皮炸子雞
Deep-fried Crispy Chicken with Spices

龍宮獻寶 金沙海皇炒飯
Fried Rice with Seafood and Crab Roe

福祿壽喜 蔥燒水餃炆伊麵
Braised E-fu Noodles with Scallions, Shrimps and Pork Dumplings

百年好合 四寶甜湯丸
Sweetened Glutinous Rice Dumplings with Red Dates, Lotus Seeds, Lily Bulbs and Dried Longans

甜甜蜜蜜 蓮蓉芝麻酥 拼 熱情果杏仁白朱古力撻
Baked Sesame Pastry Stuffed with Lotus Seed Paste &
Passion Fruit Mousse on Almond Tart and 40% White Chocolate

地久天長 鮮果圃
Fresh Fruit Platter

HK\$13,888 net

12 guests per table

Inclusive of 10% service charge

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

Seasonal Promotional Menu



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Miraculous Chinese Wedding Dinner Menu IV

龍鳳喜呈祥 脆皮琵琶乳豬
Barbecued Whole Suckling Pig

雙喜臨門 金甲蝦丸 伴 X.O. 醬碧綠鮮蝦仁
Deep-fried Minced Shrimps with Almond, Sautéed Shrimps with Seasonal Greens in X.O. Sauce



金芝映喜 黃金芝士焗蟹蓋
Baked Crabmeat in Shell with Mushrooms and Cheddar Cheese

玉環獻瑞 玉環瑤柱甫
Braised Vegetable Marrow Stuffed with Whole Conpoy

瑤湯獻喜 鮮人參棗皇燉花膠
Double-boiled Fish Maw Soup with Fresh Ginseng and Giant Red Dates

福壽雙全 蠔皇金錢扣鮑甫
Braised Sliced Abalone with Dried Mushrooms in Oyster Sauce

貴有餘富 清蒸深海老虎斑
Steamed Fresh Tiger Garoupa

鴛鴦比翼 一品金沙脆燒龍崗雞
Roasted Crispy Chicken with Golden Garlic Flake

天緣巧合 鮑汁瑤柱雞粒燴銀苗
Braised Rice with Diced Chicken and Conpoy in Abalone Sauce

翠香滿堂 菜遠上湯水餃
Shrimp and Pork Dumplings with Seasonal Greens in Superior Soup



玉露凝香 薑汁蛋白燉北海道鮮奶
Double-boiled Hokkaido Fresh Milk and Egg White in Ginger Juice

甜甜蜜蜜 腰果酥 拼 奶皇香芒卷
Baked Cashew Nut Pastry & Chilled Mango Custard Roll

地久天長 鮮果圃
Fresh Fruit Platter

HK\$14,888 net

12 guests per table

Inclusive of 10% service charge

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

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