

Mira-velous Spirit of the Year of the Sheep Annual / Spring Dinner Packages 2027

We are thrilled to invite you to celebrate the Mira-velous Spirit of the Year of the Sheep with us!

Join us in making this year one of wisdom, creativity, and great success. Our special promotions throughout the Year of the Sheep will add a touch of magic to every celebration. Whether it's a corporate event, a family gathering, or a grand celebration, we have the perfect setting for you. Discover the enchanting ambiance of The Mira Hong Kong's penthouse Ballroom or choose from our 8 versatile Function Rooms, each offering a unique experience. We can host spectacular banquets with a maximum capacity of 50 tables, ensuring that your event is a memorable one.

Explore our eclectic selection of annual dinner packages and enjoy all the privileges that come with them.

Let's embrace the transformative energy of the Year of the Sheep together and create lasting memories.

Triple Bonus offers attendance of 15 tables or above:-

- **Free-flowing Prosecco**
Unlimited serving during the cocktail reception, which is sure to add an extra sparkle to your event.
- **Häagen-Dazs Ice Cream Station**
A complimentary ice cream corner featuring Häagen-Dazs ice cream with an unlimited supply during the pre-dinner cocktail reception.
- **One hour of photography service**
Capture all the memorable moments of your event. This will ensure that you have beautiful, high-quality photos to look back on and cherish.

Highlight Offers for the Year of the Sheep

- Complimentary "Imperial Toss of Treasure from The Sea" to toss up good fortune and prosperity in Year of The Sheep; from 10 tables or above; valid until March 31, 2027
- March-in of God of Wealth to distribute gold coins; valid until March 31, 2027
- Themed Chinese New Year center pieces for the head tables on complimentary basis; and special supplement for other guest tables; valid until March 31, 2027
- Free flowing of the house red, white wine, soft drinks, fresh orange juice and beers throughout the meal period.
- Festive photo backdrop with company identity at a special supplement charge or in-house arrangement with English characters on complimentary basis.
- Intelligent Lighting System that allows multiple combinations of crystal and LED lighting to enlighten the party program.
- Special welcome mocktail for each guest.
- Complimentary crew meal arrangement.
- Extensive collection of themed table programs of your choice.
- State-of-art audio visual equipment.
- A dining coupon at The Mira Hong Kong as raffle prize.
- Complimentary car parking coupons.
- Karaoke entertainment (subject to availability).
- Free corkage.

瑞羊呈祥宴

羊歲暢旺撈起

挪威刺身三文魚、甜蝦刺身、原隻南非鮑魚、海蜇、甘筍、青瓜、
日本蘿蔔漬、哈密瓜、酸薑、薄脆、花生、芝麻、胡麻醬

Norwegian Salmon Sashimi, Sweet Shrimps, South African Abalone, Jellyfish, Ginger Pickles, Carrots,
Cucumber, Turnip Pickles, Hami Melon, Crispy Chips, Peanuts, Sesame Seeds & Sesame Dressing (S)

祥羊賀歲 鴻運乳豬全體

Barbecued Whole Suckling Pig (P)

靈羊獻瑞 蜜汁雲腿明蝦球

Sautéed Prawns with Yunnan Ham and Vegetables (P)(S)

玉羊納福 貴妃玉液芙蓉燕窩燴花膠

Braised Fish Maw with Bird's Nest and Egg White in Superior Soup (P)(S)

金羊聚寶 翡翠鮑魚金蠔

Braised Abalone with Dried Oyster & Seasonal Greens in Oyster Sauce (S)

三羊開泰 清蒸東星斑

Steamed Spotted Garoupa with Spring Onions and Soy Sauce (S)

瑞羊呈祥 桂花菊香燒雞

Roasted Crispy Chicken with Osmanthus and Chrysanthemum

羊年豐饒 鮑汁荷葉飯

Fried Rice with Conpoy, Shrimp and Mushrooms Wrapped in Lotus Leaves (S)

喜氣洋洋 冰花雪蓮子燉豐梨

Double-boiled Pear with Honey Locust Fruit in Rock Sugar (V)

團圓美滿 椰糖十勝紅豆糕 拼 麻蓉煎堆

Red Bean Pudding with Coconut Sugar, Golden Sesame Dumplings (V)

HK\$12,588 net

12 guests per table; inclusive of 10% service charge

with free flow of soft drinks, fresh orange juice and beer throughout the meal

(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

金羊納福宴

羊歲暢旺撈起

挪威刺身三文魚、甜蝦刺身、原隻南非鮑魚、海蜆、甘筍、青瓜、
日本蘿蔔漬、哈密瓜、酸薑、薄脆、花生、芝麻、胡麻醬

Norwegian Salmon Sashimi, Sweet Shrimps, South African Abalone, Jellyfish, Ginger Pickles, Carrots,
Cucumber, Turnip Pickles, Hami Melon, Crispy Chips, Peanuts, Sesame Seeds & Sesame Dressing (S)

吉羊報喜 鴻運乳豬全體
Barbecued Whole Suckling Pig (P)

羊躍豐年 乾貝金醬蝦球玉帶
Sautéed Prawns with Scallops and Vegetables in X.O. Sauce (S)(P)

福至新春 香酥美國生蠔伴柚子沙律
Deep-fried U.S. Oysters with Pomelo Salad (S)

瑞彩祥雲 翡翠金蒜瑤柱甫
Braised Conpoy with Golden Garlic and Seasonal Greens in Oyster Sauce (S)

福壽康寧 高湯竹笙燉花膠
Double-boiled Fish Maw with Bamboo Piths in Superior Soup (S)(P)

羔羊納福 鮑魚金錢鮮翠苗
Braised Abalone with Mushrooms and Green Pea Sprouts in Oyster Sauce (S)(P)

如魚得水 鳳脂蔥油東星斑
Steamed Spotted Garoupa with Spring Onion Oil and Soy Sauce (S)

春滿羊城 人參香燒雞
Roasted Crispy Chicken with Ginseng and Spiced Salt

五福臨門 海膽鮮味炒飯
Fried Rice with Sea Urchin, Seafood and Conpoy (S)

甜蜜洋洋 椰汁西米露
Chilled Sago Cream with Coconut Milk (V)

甜蜜團圓 迷你蛋撻 拼 芝麻笑口棗
Baked Mini Egg Tart, Crispy Sesame Dumplings

HK\$13,588 net

12 guests per table; inclusive of 10% service charge
with free flow of soft drinks, fresh orange juice and beer throughout the meal

(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

名羊四海宴

羊歲暢旺撈起

挪威刺身三文魚、甜蝦刺身、原隻南非鮑魚、海蜆、甘筍、青瓜、
日本蘿蔔漬、哈密瓜、酸薑、薄脆、花生、芝麻、胡麻醬

Norwegian Salmon Sashimi, Sweet Shrimps, South African Abalone, Jellyfish, Ginger Pickles, Carrots,
Cucumber, Turnip Pickles, Hami Melon, Crispy Chips, Peanuts, Sesame Seeds & Sesame Dressing (S)

瑞羊迎春 鴻運乳豬全體
Barbecued Whole Suckling Pig (P)

羊歲添祥 鴻圖翡翠蝦球
Braised Prawns with Crab Roe, Crab Meat and Vegetables (S)

羊年聚寶 XO 醬榆耳炒鮮帶子
Sautéed Scallops with Ears Fungus in X.O. Sauce (S)(P)

翠映祥光 瑤池綠翡翠
Braised Conpoy with Seasonal Greens in Oyster Sauce (S)(P)

福羊添壽 高湯竹笙燉鮑魚
Double-boiled Abalone with Bamboo Piths in Superior Soup (S)(P)

靈羊賜福 蝦籽海參鵝掌
Braised Sea Cucumber with Goose Web and Dried Crab Roe in Oyster Sauce (S)(P)

年豐魚躍 清蒸東星斑
Steamed Spotted Garoupa with Spring Onions and Soy Sauce (S)

春暖羊城 香蔥油香燒雞
Roasted Crispy Chicken with Scallion Oil

羊躍前程 香蔥玉帶薑米黃金銀苗
Fried Rice with Scallop, Egg, Spring Onion and Ginger (S)

迎祥接福 松茸湯炸粉果
Deep-fried Shrimps and Pork Dumplings with Matsutake Mushrooms in Superior Soup (S)(P)

闔府同歡 四喜甜湯丸
Sweetened Peach Resin with Lily Bulbs, Longan, Red Dates and Sesame Dumplings (V)

碩果盈門 鮮果圍
Fresh Fruit Platter (V)

HK\$15,088 net

12 guests per table; inclusive of 10% service charge
with free flow of soft drinks, fresh orange juice and beer throughout the meal

(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

羊領風騷宴

羊歲暢旺撈起

挪威刺身三文魚、甜蝦刺身、原隻南非鮑魚、海蜆、甘筍、青瓜、
日本蘿蔔漬、哈密瓜、酸薑、薄脆、花生、芝麻、胡麻醬

Norwegian Salmon Sashimi, Sweet Shrimps, South African Abalone, Jellyfish, Ginger Pickles, Carrots,
Cucumber, Turnip Pickles, Hami Melon, Crispy Chips, Peanuts, Sesame Seeds & Sesame Dressing (S)

羊耀新春 鴻運琵琶乳豬全體

Barbecued Whole Suckling Pig (P)

玉羊獻寶 杏片百花松葉蟹鉗

Deep-fried Snow Crab Claw with Minced Shrimp and Almond (S)(N)

祥瑞滿堂 油泡螺片老虎蝦球

Wok-fried Sliced Conch and Tiger Prawns with Seasonal Vegetables (S)

羊年豐裕 發財豉蠔瑤柱甫鮮翡翠

Braised Dried Oyster with Conpoy, Black Moss and Seasonal Greens in Oyster Sauce

羊和景明 羊肚菌棗皇花膠燉螺頭湯

Double-boiled Morel Mushroom Soup with Fish Maw, Conch and Red Date (S)(P)

福澤綿羊 南非四頭湯鮑扣鵝掌伴鮮蔬

Braised South African Abalone with Goose Web and Seasonal Greens in Dried Abalone Sauce (P)(S)

福海豐年 頭抽鳳脂蒸海東星斑

Steamed Spotted Garoupa with Chicken Oil and Double Deluxe Soy Sauce (S)

春風得意 香燒龍崗雞

Roasted Chicken with Crispy Kale

羊騰萬里 香蔥玉帶薑米黃金炒絲苗

Fried Rice with Scallops, Egg, Spring Onion and Ginger (S)

宏圖大展 大展鴻圖伊府麵

Braised E-fu Noodles with Crab Meat and Vegetables (S)

糖福洋洋 遠年陳皮紅豆沙

Sweetened Red Bean Cream with Aged Tangerine Peel (V)

喜樂綿綿 桂花杞子白玉糕 拼 奶皇煎堆

Chilled Osmanthus and Wolfberry Pudding,
Golden Sesame Dumpling with Milk Custard (D)

豐收滿園 合時鮮果圃

Fresh Fruit Platter

HK\$16,088 net

12 guests per table; inclusive of 10% service charge

with free flow of soft drinks, fresh orange juice and beer throughout the meal

(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

瑞羊鴻圖宴

羊歲暢旺撈起

挪威刺身三文魚、甜蝦刺身、原隻南非鮑魚、海蜆、甘筍、青瓜、
日本蘿蔔漬、哈密瓜、酸薑、薄脆、花生、芝麻、胡麻醬

Norwegian Salmon Sashimi, Sweet Shrimps, South African Abalone, Jellyfish, Ginger Pickles, Carrots,
Cucumber, Turnip Pickles, Hami Melon, Crispy Chips, Peanuts, Sesame Seeds & Sesame Dressing (S)

羊運昌隆 鴻運乳豬全體
Barbecued Whole Suckling Pig (P)

瑞羊添彩 上湯波士頓龍蝦 (每位半隻)
Baked Boston Lobster with Superior Broth (P)(S)

福羊盈庭 油泡百合鮮螺片雞球
Wok-fried Chicken Fillet with Sliced Conch, Lily Bulbs and Seasonal Vegetables (S)

羊歲珍饈 琥珀雲衣玉帶子
Sautéed Scallops with Yunnan Ham, Seasonal Vegetables and Caramelized Walnuts (N)(P)(S)

瑞澤豐年 螺頭燉花膠雞湯
Double-boiled Chicken Soup with Fish Maw and Conch (S)(P)

羊祥滿福 蝦籽海參扣原隻四頭南非鮑魚
Braised Whole South African Abalone with Sea Cucumber and Shrimp Roe in Oyster Sauce (P)(S)

福至有餘 鳳脂香葱蒸海東星斑
Steamed Spotted Garoupa with Chicken Oil and Soy Sauce (S)

瑞氣騰歡 鴻運脆皮龍崗雞
Crispy Fried Chicken with Spiced Salt

豐盈聚寶 海味鮮蝦荷香絲苗
Fried Rice with Dried Seafood, Shrimp and Mushrooms Wrapped in Lotus Leaves (S)

盛世鴻圖 大展鴻圖伊府麵
Braised E-fu Noodles with Crab Meat and Vegetables (S)

甜入心羊 杏仁蛋白露
Sweetened Almond Cream with Egg White (V)(N)(D)

雙喜呈祥 椰糖燕液紅豆糕 拼 麻蓉煎堆
Red Bean Pudding with Coconut Sugar and Bird's Nest,
Golden Sesame Dumplings (V)

百福駢臻 鮮果圃
Fresh Fruit Platter (V)

HK\$17,688 net

12 guests per table; inclusive of 10% service charge
with free flow of soft drinks, fresh orange juice and beer throughout the meal

(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