

Wedding Set Dinner 2026 MENU A

Selections of Bread and Butter (D)

Hokkaido Jumbo Scallop, Citrus, Quinoa, Caviar, Egg Yolk Aioli (D)

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Kagoshima Ox-tail, Onion Soup, Puff Pastry (D)

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“Wellington” Australian Angus Beef Fillet, Wild Mushroom, Gravy (A)

OR

Roasted Iberico Pork, Fried King Crab, Black Truffle, Own Jus (P)(D)
(served with Smoked Potato Purée, Asparagus, Tomatoes)

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Braised Risotto with Pancetta, Garlic, Parmigiano Cheese (D)(P)

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Green Tea Opera
Green Tea Almond Sponge, Ganache, White Chocolate Sauce (D)

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Coffee or Tea
Pralines (D)(N)

(P) Pork / (D) Dairy / (A) Alcohol / (N) Nuts / (V) Vegetarian

HK\$1,700 net per guest

Inclusive of 10% service charge

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

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.

Wedding Set Dinner 2026 MENU B

Selections of Bread and Butter (D)

Balik Salmon Parcel, Smoked Eel, Caviar, Herbs Egg White, Fennel, Brioche

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Dungeness Crab Bisque, Celeriac, Tomatoes (D)(A)

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Obsiblu Prawn, Mushroom Ragout Puff, Seasonal Vegetables, Vodka Crème (A)(D)

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Roasted Dutch Veal Chop, Brandy, Cream, Gravy (A)(D)

OR

Slow-cooked Scottish Salmon Fillet, Clams, Lemongrass Crème (D)(A)
(served with Braised Baby Carrot, Black Truffle Potatoes)

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Pink Baby Donut (D)
White Peach Mousse, Almond Sable, Rosé Glaze

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Coffee or Tea
Pralines (D)(N)

(P) Pork / (D) Dairy / (A) Alcohol / (N) Nuts / (V) Vegetarian

HK\$1,900 net per guest

Inclusive of 10% service charge

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

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Wedding Set Dinner 2026 MENU C

Selections of Bread and Butter (D)

Chilled Abalone, King Crab, Ocean Trout Roe, Green Apple, Champagne Vinaigrette (A)

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Lobster Consommé, Fish Maw, Morel Mushrooms (A)(D)

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Red Prawn Ravioli, Fresh Kale, Bubble Crab Reduction (D)(A)

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Grilled Kagoshima Beef Two Ways, Gravy (A)

OR

Seared Wild Catch Seabass Fillet, Fresh Spanish Mussel Jus (D)
(served with Smoked Potato Puree, Seasonal Vegetables, Pink Rock Salt)

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Braised Risotto, Saffron, Salmon Roe, Spices (D)

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French Chestnut, Hazelnut Cream, Meringue, Black Current (D)

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Coffee or Tea
Pralines (D)(N)

(P) Pork / (D) Dairy / (A) Alcohol / (N) Nuts / (V) Vegetarian

HK\$2,250 net per guest

Inclusive of 10% service charge

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

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