the mira
HONG KONG

2027 Mirage-Inspired Wedding Menu I

喜氣盈門　鴻運乳豬全體
Roasted Suckling Pig

眾仙賀喜　雲南油雞縱菌蘆筍蝦球珊瑚蚌
Sautéed Prawns with Sea Cucumber and Asparagus in Marinated Mushrooms

花好月圓　杏片百花松葉蟹鉗
Deep-fried Crab Claw Stuffed Minced Shrimp and Almond Slices

瑤池獻寶　花膠瑤柱扒西蘭花
Braised Fish Maw and Conpoy with Broccoli

百年相好　竹笙蟹肉燴素翅
Braised Vegan Mock Shark Fin Soup with Bamboo Piths and Crab Meat

鮑羅萬有　蠔皇碧綠花菇扣八頭湯鮑
Braised Whole Abalone with Dried Mushrooms and Seasonal Greens in Oyster Sauce

貴有餘富　清蒸海老虎斑
Steamed Tiger Grouper with Spring Onions

喜鵲迎巢　金枝玉葉脆燒雞
Roasted Crispy Chicken with Deep-fried Enoki Mushrooms and Loosestrife

天作之合　金瑤海味燴銀苗
Braised Rice with Conpoy and Dried Seafood

喜結良緣　櫻花蝦豚肉宮廷麵
Braised Egg Noodles with Pork and Sakura Shrimps

連理同心　冰糖竹笙圓肉燉雪耳
Double-boiled Bamboo Pith, Longan, Snow Fungus with Rock Sugar

甜甜蜜蜜　杞子桂花糕 拼 法式忌廉杏仁餅
Chilled Osmanthus Puddings with Wolfberry &
Iconic French Almond Cookies Filled with Assorted Flavor of Light Cream

HK$17,388 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

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.

The Mira Hong Kong, Mira Place, 118 - 130 Nathan Road, Tsim Sha Tsui, Kowloon, Hong Kong
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2027 Mirage-Inspired Wedding Menu II

龍鳳喜呈祥　鴻運乳豬全體
Roasted Suckling Pig

雙喜臨門　金沙鳳尾蝦 伴 黑松露醬翡翠蝦球
Deep-fried Shrimps with Salted Egg Yolk
Sautéed Prawn with Seasonal Greens in Black Truffle Sauce

萬年富貴　金酥香芒玉帶盒
Crispy Salted Eggs Puffs with Scallop and Mango

觀音送子　發財多子瑤柱甫
Braised Whole Conpoy with Garlic, Black Moss and Vegetables in Oyster Sauce

金湯玉液　羊肚菌花膠杞子燉雪鳳凰
Double-boiled Fish Maw Soup with Morel Mushrooms, Silky Fowl and Red Dates

玉帝到賀　乾鮑汁扣八頭湯鮑伴雞油花菇
Braised 8-head Abalone with Black Mushrooms and Vegetables in Abalone Sauce

貴有餘富　清蒸海老虎斑
Steamed Tiger Grouper with Spring Onions

鸞鳳和鳴　南乳吊燒雞
Roasted Chicken with Fermented Red Bean-curd Paste

情濃蜜意　櫻花蝦蜜汁豚肉鮮蝦炒絲苗
Fried Rice with Barbecued Pork, Shrimps, Sakura Shrimp and Vegetables

金柳千絲　上湯金腿菜遠生麵
Egg Noodles with Chinese Ham and Vegetables in Superior Soup

黑金雪蓮　荔芋黑糯米椰汁雪蓮子露
Chilled Coconut Cream with Taro, Black Glutinous Rice and Honey Locust Fruit

甜甜蜜蜜　手工合桃鬆 拼 伯爵朱古力凍餅
Baked Walnut Pastry &
Earl Grey Chocolate Cream on Chocolate Shell and Fizzy Chocolate Nuggets

HK$18,388 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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2027 Mirage-Inspired Wedding Menu III

天蓬披金甲　醬燒琵琶乳豬伴層餅
Roasted Suckling Pig with Pancake in Barbecued Sauce

哈笑滿堂　柱皇醬露筍蝦仁桂花蚌
Sautéed Sea Cucumber Meat with Prawns and Asparagus in Home-made Sauce

美滿姻緣　黑松露芝士脆米焗元貝皇
Baked Scallop with Cheese, and Bacon and Black Truffle Champagne Crème

白玉藏珍　白玉發財瑤柱甫
Braised Whole Conpoy in Turnip with Black Moss and Vegetables

金玉滿堂　桃膠菜膽花菇燉螺頭湯
Double-boiled Sea Conch Soup with Natural Resin and Mushrooms and Vegetables

六福報喜　乾鮑汁扣六頭湯鮑伴雞油花菇
Braised 6-head Abalone with Black Mushrooms and Vegetables in Dry Abalone Sauce

貴有餘富　清蒸海老虎斑
Steamed Tiger Garoupa with Spring Onions

喜鵲迎巢　吊燒桂花龍崗雞
Roasted Chicken with Osmanthus Fragrans

百福齊賀　蟹子龍皇翡翠蛋白絲苗
Fried Rice with Seafood, Crab Roe, Egg white and Vegetables

金柱滿堂　瑤柱雙喜炆伊府麵
Braised E-Fu Noodles with Dried Sole, Mushrooms and Sprouts

百年好合　十五年陳皮蓮子百合紅豆沙
Sweetened Red Bean Cream with Tangerine Peels, Lotus Seed and Dried Lily

甜甜蜜蜜　紫薯煎堆仔 拼 紐約藍莓芝士餅
Deep-fried Dumplings Stuffed with Purple Sweet Potato Paste &
Creamy New York Cheese Cake with Wild Blueberry

地久天長　合時果碟
Fresh Fruit Platter

HK$19,388 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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2027 Mirage-Inspired Wedding Menu IV

百年好合花月圓　玉葉伴金豬
Roasted Suckling Pig with Crispy Kale in Barbecued Sauce

仙子送金片　姬松茸彩霞翡翠螺片
Sautéed Sea whelk with Asparagus Pepper and Blaze Mushrooms

滿堂喜慶　鮮螺肉雞粒珍菌焗響螺
Baked Sea Conch with Chicken and Mushrooms in Portuguese Sauce

鴻圖大展　蟹皇芙蓉竹笙扒金蔬
Braised Bamboo Pith with Crab Roe, Crab Meat, Vegetables and Egg White

和和睦睦　松茸北菇竹笙燉花膠湯
Double-boiled Fish Maw Soup with Matsutake Mushrooms,
Bamboo Pith and Chinese Black Mushrooms

四喜臨門　福祿四頭湯鮑
Braised 4-head Abalone with Vegetables in Abalone Sauce

富貴有餘　清蒸東星斑
Steamed Fresh Spotted Garoupa with Chicken Oil and Double Deluxe Soy Sauce

鸞鳳和鳴　當紅炸子雞
Golden-fried Crispy Chicken

碧玉藏珍　鴨汁荷葉錦繡燴絲苗
Braised Lotus Leaf Stuffed with Fried Rice, Shrimps, Chicken and Conpoy

沐浴愛河　上湯甫魚韭黃菜肉鮮蝦雲吞
Shrimp and Pork Dumplings with Seasonal Vegetables in Superior Soup

萬壽無疆　雪蓮子南北杏銀耳燉萬壽果
Double-boiled Papaya with Apricot Kernel Honey Locust and Tremella

甜甜蜜蜜　椰絲香芒卷 拼 意大利芝士餅
Mango Glutinous Roll with Shredded Coconut & Tiramisu

地久天長　合時果碟
Fresh Fruit Platter

HK$20,388 net
12 guests per table
Inclusive of 10% service charge
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