

Wedding Buffet Luncheon 2027

MENU A

SOUP

Coconut Pumpkin and Ginger Soup with Bird's Nest (D)
Home-made Bread Selections with Butter (D)

APPETIZER

Fresh Seasonal Oyster, Poached Prawn and Seasonal Crab on Ice (S)
(Served with Cocktail Sauce and Lemon Wedges)
Assorted Cold Cuts Platter with Pickles (P)
Duo of Melon and Parma Ham Platter (P)
Smoked Fish Platter with Condiments (S)

Selections of Sushi (S)

Shrimp, Salmon, Tuna, Tilapia, Squid, Bean-curd Skin, Maki Rolls and California Rolls (D)

Fresh Carving Sashimi (S)

Salmon, Tuna, Tilapia, Octopus, Sweet Shrimp
(Served with Wasabi, Soy Sauce and Ginger Pickles)

SALAD

Deep-fried Tofu Fresh Kale Salad with Cherry Tomato and Miso Dressing (V)(D)
Beetroot, Feta Cheese and Rocket Lettuce Salad with Orange (D)(V)
Grilled Squid and Octopus Salad with Tomato (S)
Japanese Style Roasted Beef Salad with Teriyaki Dressing (A)(D)
Eggplant and Fried Egg Salad with Pork Cheek (N)(P)

Green Garden Corner:

Red Cabbages, Roasted Bell Peppers, Carrots,
Cherry Tomatoes, Radishes, Romaine Lettuces,
Red Chicory, Green Bean Sprouts, Frisée, Lollo Rosso, Rocket Lettuces
(Served with Garlic Crouton (D), Crispy Pancetta (P), French Dressing, Caesar Dressing (S),
Thai Chili Dressing, Thousand Island, Olive Oil, Balsamic Vinegar)

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MENU A - Cont'd

HOT ENTRÉE

- Braised Yellow Chicken with Onions & Red Wine Gravy (A)
- Baked Sea Bass with Lime and Lemongrass (S)
- Braised Beef Ribs with Carrots and Celery (A)
- Roasted Pork Loin with Japanese Gravy and Spring Onions (P)(A)
- Prosciutto Tortellini Carbonara (P)(D)(A)
- Fried Rice Noodles with Shrimps, Bean Sprout & Chives (S)(Chinese Style)
- Chinese Barbecued Platter (P)(Chinese Style)
- Braised Bean-curd with Mushrooms and Vegetables (V)(Chinese Style)
- Fried Rice with Shredded Chicken, Iceberg Lettuces and Spring Onions (Chinese Style)

CARVING

- Barbecued Beef Striploin with Garlic Gravy (A)

DESSERT

- Tiramisu (A)(D)
- Champagne Jelly with Strawberry Caviar (A)(GF)(V)
- Lemon and Raspberry Tarts (D)(N)
- Matcha Opera (D)(N)
- Valrhona Chocolate Delice (D)(N)
- Mango Passion fruit Pavlova (D)(GF)
- Yuzu Cheesecakes (D)
- Lemon Madeleine (D)
- Seasonal Fresh Fruits (V)(GF)

BEVERAGE

- Coffee and Tea

HK\$1,168 net per guest

Inclusive of 10% service charge

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

(P) Pork | (D) Dairy | (N) Nuts | (V) Vegetarian | (S) Seafood | (A) Alcohol | (GF) Gluten Free

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MENU B

SOUP

Seafood Bisque with Roasted Zucchini and Cream (S)(D)
Selection of Bread with Butter

APPETIZER

Fresh Seasonal Oyster, Crab Legs, Poached Prawns and Black Mussels on Ice (S)
(Served with Cocktail Sauce and Lemon Wedges)
Smoked Salmon and Kipper Platter with Condiments (S)
Mediterranean Seafood and Chorizo Orzo Pasta Salad (S)(P)
Spanish Platter (D)(P) (Serrano Ham, Manchego and Condiments)
Trio Tomato Salad with Basil Pesto (D)(N)(V)

Selections of Sushi (S)

Shrimp, Salmon, Tuna, Tilapia, Squid, Bean-curd Skin (V), Maki Rolls and California Rolls (D)

Fresh Carving Sashimi (S)

Salmon, Tuna, Tilapia, Octopus, Sweet Shrimps
(Served with Wasabi, Soy Sauce and Ginger Pickles)

SALAD

Seafood and Pomelo Salad with Balsamic and Japanese Mayonnaise (S)(D)
Country Pork Pate with Apple Compote and Pomegranate Dressing (P)
Roasted Chicken Salad with Pine Nuts and Semi-dried Tomato Pesto (N)
Greek Style Fresh Kale and Barley Salad (V)(D)
Marinated Beef Salad with Pickles and Sesame Seeds

Green Garden Corner:

Red Cabbage, Roasted Bell Pepper, Carrot, Cherry Tomato, Radish, Romaine Lettuce,
Red Chicory, Green Bean Sprouts, Frisee, Lollo Rosso, Rocket Lettuce
(Served Garlic Crouton (D), Crispy Pancetta (P), French Dressing, Caesar Dressing (S),
Thai Chili Dressing, Thousand Island, Olive Oil, Balsamic Vinegar)

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MENU B – Cont'd

HOT ENTRÉE

Baked Salmon Fillet with Herb and Garlic Butter (A)(S)(D)
Roasted Sweet Potato and Pumpkin with Thyme (D)(V)
Braised Pork Belly with Cherry and Apple Wedges (P)(A)
Sautéed Prawns and Clam with Seasonal Greens in Black Truffle Sauce (S)(Chinese Style)
Sautéed Honey Beans and Lily Bulbs with Olives Pickles (V)(Chinese Style)
Roasted Suckling Pig and Soy Chicken Platter (P)(A)(Chinese Style)
Wok-fried Garoupa Fillet with Bell Pepper in Black Bean Sauce (S)(Chinese Style)
Braised E-fu Noodles with Barbecued Pork, Ginger and Spring Onions (P)(Chinese Style)
Fried Rice with Conpoy, Egg White and Iceberg Lettuces (S)(Chinese Style)

CARVING

Beef Wellington with Wild Mushroom Sauce (D)(A)

DESSERT

Portuguese Egg Tarts (D)(V)
Valrhona Chocolate Delice (D)(N)(V)
Coconut Osmanthus Flower Pudding (V)(GF)
Lemon Meringue Tarts (D)(N)(V)
Pistachio Tiramisu (D)(A)
Mango and Passion Fruit Cheesecakes (D)(V)
Red Berry Panna Cotta (D)(GF)(V)
Pistachio and Raspberry Choux (N)(D)(V)
Macaron Assortment (D)(N)(V)
Seasonal Fresh Fruits (V)(GF)(V)

BEVERAGE

Coffee and Tea

HK\$1,368 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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MENU C

SOUP

Roasted Sweet Corn Soup with Fish Maw (S)(D)
Double-boiled Conch and Bamboo Pith Soup with Red Date (S)(P)(Chinese Style)
Homemade Selection of Bread with Butter (D)

APPETIZER

Fresh Seasonal Oyster, Seasonal Crab, Red Shrimps, Sea Whelks, Black Mussels
and Poached Prawns on Ice (S)
(Served with Cocktail Sauce and Lemon Wedges)
Trio Salmon - Smoked, Beetroot and Gravlox with Condiments (S)
Foie Gras Terrine with Cognac and Truffle served with Brioche Toast (A)(D)
Spicy Salmon Tartare Shooter (S)
Chilled Tofu & Sea Urchin with Spring Onions, Japanese Gravy (S)(A)

Selections of Japanese Nigiri Sushi (S)

Shrimp, Salmon, Tuna, Tilapia, Squid, Bean-curd Skin, Maki Rolls and California Rolls (D)

Fresh Carving Sashimi (S)

Salmon, Tuna, Tilapia, Octopus, Sweet Shrimps
(Served with Wasabi, Soy Sauce and Ginger Pickles)

SALAD

Thai Style Papaya and Shrimp Salad (S)(N)
Glass Noodles Salad with Squid, Coriander and Sweet Chili Sauce (S)
Seared Tuna Salad with Chinese Celery, Lemongrass and Thai Style Dressing (S)
Composed of Salad with Roasted Duck Breast, Hard Boiled Egg and Garlic Croutons
Salad Niçoise (S)

Green Garden Corner:

Red Cabbage, Roasted Bell Pepper, Carrot,
Cherry Tomato, Radish, Romaine Lettuce, Potato
Red Chicory, Green Bean Sprouts, Frisée, Lollo Rosso, Rocket Lettuce
(Served with Garlic Crouton (D), Crispy Pancetta (P), French Dressing, Caesar Dressing (S),
Thai Chili Dressing, Thousand Island, Olive Oil, Balsamic Vinegar)

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MENU C - Cont'd

HOT ENTRÉE

- Slow-cooked Supreme Chicken Breast with Truffle Cream Sauce (D)(A)
- Roasted King Prawns with Herbs and Garlic Butter (S)(D)
- Balsamic Roasted Root Vegetables with Thyme and Lemon (V)
- Roasted Potatoes with Olive Oil and Black Garlic Aioli (D)
- Cuisine Cuisine Suckling Pig and Barbecued Platter (P)(A)(Chinese Style)
- Steamed Fresh Garoupa with Soy Sauce and Ginger (S)(Chinese Style)
- Wok-fried Rice Noodles with Bell Pepper, Shrimps and Vegetables (S)(Chinese Style)
- Braised Straw Mushrooms and Conpoy with Seasonal Vegetables (S)(Chinese Style)
- Fried Rice with Scallop, Egg White and Sakura Shrimps (S)(Chinese Style)

CARVING

- Roasted Herbs Prime Rib with Crème Porcini Mushroom Gravy (D)(A)
- Slow-cooked Rack of Lamb with Roasted Garlic Gravy and Mint Sauce (A)

DESSERT

- Coconut and Mango Sago (D)(GF)(V)
- Lychee & Rose Pannacotta (GF)(D)(V)
- Lemon and Yuzu Tarts (D)(N)(V)
- Matcha Choux Cream (D)(N)(V)
- Sakura Jelly with Strawberry Caviar (GF)(D)(V)
- Mango and Passion Cheesecakes (D)(N)(V)
- Butterfly Pea Tea Jelly with White Peach (V)
- Opera Cakes (D)(N)(V)
- Macaron Assortment (D)(N)(V)
- Valrhona Chocolate Delice (D)(N)(V)
- Häagen-Dazs Ice Cream Cups (D)(V)
- Seasonal Fresh Fruits (V)(GF)

BEVERAGE

- Coffee and Tea

HK\$1,568 net per guest

Inclusive of 10% service charge

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

(P) Pork | (D) Dairy | (N) Nuts | (V) Vegetarian | (S) Seafood | (A) Alcohol | (GF) Gluten Free

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.