國金尊貴盛宴

Grand appetizer quintet
Honey-glazed barbecued pork
Charred bell pepper & preserved egg gelatin
Pan-fried cuttlefish cake, salty egg yolk sauce
Fried eggplant, sweet soy sauce
Chilled jellyfish, marinated with Chinese vinegar and chili oil
Nicolas Feuillatte, Reserve Exclusive Brut NV Champagne, France

荷塘錦鯉文絲蟹肉羹

Crab meat soup with tofu, morel mushrooms, scallops, bamboo pith, spinach juice, in chicken broth

竹炭荷香烤和牛

Bamboo charcoal-grilled Australian wagyu beef, in lotus leaf
Gewurztraminer, Sperry Nuance de Gres 2024 Alsace, France

(P)鴛鴦南非二十四吉品鮑魚 (可持續發展海鮮)

Braised South African 24 head Yoshihama abalone,
abalone-shaped pomelo peel **(Sustainable Seafood)**
Pinot Noir, Domaine Drouhin Laurene 2022 Oregon, USA

竹影珍蔬

Stuffed bamboo pith with bamboo shoots, water chestnuts, lotus root, crab meat and egg white
Cabernet Sauvignon, Jiang Yu Ferment. 6000 Li 2022 Yantai, China

(P)蝦籽花膠拌梅子麵

Stirred ume noodles, fish maw, shrimp roe

胭脂石榴露

Chilled pomegranate dew

(P)自家手工雲腿酥

Baked handmade Chinese pastry with rosehip, Yunnan ham

每位 HK$1,688

另加港幣 $498 元享用美酒配搭
HK$1,688 per person
Add HK$498 per person for wine pairing

(V) 素菜 Vegetarian
(P) 含有豬 Contains pork
(N) 含有果仁 Contains nuts
(D) 含有奶類 Contains milk
(A) 含有酒精 Contains alcohol

另收加一服務費及茗茶，優惠不適用於 Mira Plus 會員 7 折 餐飲禮券。
Mira Plus 會員專享此套餐 75 折優惠。
Plus 10% service charge and Chinese Tea.
Not applicable for Mira Plus Members 30% off coupon.
Mira Plus Members enjoy exclusive 25% off discount.