the mira
HONG KONG

CASINO CARNIVAL

New Year's Countdown Feast

31 DECEMBER 2026

PLATED SOUP 燉湯 (每位)

Double-boiled Chicken Soup with Morel Mushrooms and Abalone (S)
羊肚菌鮑魚燉雞湯



APPETIZERS & SALAD 前菜及沙律

CHILLED SEAFOOD ON ICE

Fresh Rock Oysters, Snow Crab Legs, Mussels, Shrimps, Clams
(Served with Cocktail Sauce and Lemon Wedges)

冰鎮海鮮

新鮮生蠔、松葉蟹腳、青口、蝦、鮮蛤 (配香辣醬、檸檬角)

Sliced Gravadlax and Smoked Salmon with Condiments (S)
香草煙燻三文魚伴配料

Selection of Cold Cuts and Cheese with Pickles (P) (D)
凍肉盤伴芝士、漬物

Roasted Chicken with Papaya & Pineapple Salad
烤雞木瓜鳳梨沙律

New Potato, Pommery Mustard and Green Onion Salad (V)
新薯配法式芥末醬及青蔥沙律

Tuna Nicoise Salad (S)
法邊豆吞拿魚蛋沙律

Spicy Sausage, Bell Pepper, Pesto and Pasta Salad (P)
香辣腸甜椒香草醬意粉沙律



HANDMADE NIGIRI SUSHI (S)

Salmon, Octopus, Shrimp, Minced Toro Rolls, Bean-curd Skin,
Egg,Salmon & Cucumber Rolls, California Rolls (D)

手握壽司

三文魚壽司、八爪魚壽司、蝦壽司、吞拿魚茸壽司、
腐皮壽司、蛋壽司、三文魚青瓜卷、加州卷

FRESH CARVING SASHIMI (S)

Soy Gravy Tuna, Salmon, Scallops, Tilapia
(Served with Soy Sauce, Wasabi and Ginger Pickles)

魚生區

醬油吞拿魚、三文魚、日本帶子、白魚柳 (配醬油、青芥末、酸薑)

GREEN GARDEN CORNER:

Mozzarella (D) , Roasted Pumpkin, Roasted Chickpea, Pickled Onion,
Red Cabbages, Grilled Vegetables, Sweet Corn, Mesclun, Carrots,
Cherry Tomatoes, Kale, Romaine, Rocket Lettuces, Cucumber, Garlic Croutons,
Crispy Pancetta (P) , Parmesan Cheese (D)
水牛芝士、南瓜、鷹嘴豆、洋蔥漬、紅椰菜、烤蔬菜、甜玉米、蔬菜葉、
甘筍、櫻桃番茄、羽衣甘藍、羅馬生菜、火箭生菜、青瓜、
香蒜麵包粒、脆煙肉、巴馬臣芝士

Selection of Dressings:

Caesar Dressing (S) , Roasted Sesame Dressing, Thousand Island, Olive Oil & Balsamic
凱薩醬、胡麻醬、千島醬、橄欖油及意大利香醋

CARVING STATION 烤肉

Slow-roasted Australian Wagyu Beef with Crème Mushroom (A) (D)
慢烤澳洲和牛肉配奶油菇菌肉汁

(P) Pork 豬肉 (D) Dairy 乳製品 (V) Vegetarian 素食 (N) Nuts 堅果 (S) Seafood 海鮮 (A) Alcohol 酒精 (GF) Gluten Free 不含麩質

HOT ENTREES 熱盤

Baked Whole Oyster with Garlic, Onion & Herbs (A)(S)
香蒜香草焗半殼蠔

Beer Batter Fish Fillet with Pickle Mayo (D)(S)
啤酒脆炸魚柳配漬物蛋黃醬

Braised Chicken with Mushrooms and Bacon, Madeira Cream Sauce (D)(A)(P)
燴雞配蘑菇、煙肉及馬德拉忌廉醬汁

Roast Baby Potatoes with Parmesan, Lemon and Thyme (D)(V)
烤新薯配巴馬臣芝士、檸檬及百里香

Fried Rice with Conpoy, Egg White and Seasonal Vegetables (Chinese Style) (S)
瑤柱時蔬蛋白絲苗

Poached Seasonal Vegetables with Wolfberries and Superior Broth (Chinese Style) (P)
上湯杞子浸時蔬

Wok-fried Udon Noodles with Seafood and Spring Onions (Chinese Style) (S)
醬油青蔥海鮮烏冬麵

HOT ENTREES 湯

Sweet Corn Chowder with Potato, Cheese, Beer and Bratwurst (D)(A)(P)
德國豚肉腸啤酒芝士粟米濃湯

Selection of Bread and French Butter
精選麵包配法國牛油

ITALIAN PARMA HAM & PARMESAN CHEESE (D)(P)

Served with Honeydew Melon and Hami Melon
意大利巴馬火腿、巴馬臣芝士
配蜜瓜、哈密瓜



CHINESE BARBECUE CORNER 中式燒味

Peking Duck Carving with Accompaniments,
Honey-glazed Barbecued Pork (P), Dark Sugar Soy Chicken (A)
北京烤鴨伴配料、蜜餞叉燒及黑糖豉油雞

FRENCH FOIE GRAS STATION 法國鵝肝

Pan-seared Foie Gras with Balsamic & Toast (D)
香煎鵝肝配香醋汁多士

DESSERT BUFFET 甜品自助區

Candied Fruit Panettone 蜜餞水果飽 (D)(A)(N)

Yuzu White Chocolate Dice 柚子白朱古力 (D)

"NYE" Caramel Mousse, Popcorn Crunch 爆谷碎焦糖奶凍 (D)(V)

Sweetened Bean-curd with Condiments 豆腐花及配料 (V)

Chocolate Fountain with Condiments 朱古力噴泉及配料

Popcorn Station 爆谷站 (D)

New Year's Eve Macaron Tower 蛋白脆馬卡龍塔 (D)(N)

Fresh Cut Fruits 新鮮水果 (V)

SOFT ICE CREAM STATION 軟雪糕站

Lemon Coke Flavour or Preserved Plum Flavour
Served with Accompaniments
檸檬可樂味或話梅味及配料

CHILLED DESSERT 凍甜品

Dulcey Panna Cotta, Mango 香芒朱古力奶凍 (D)(A)(N)

Signature Amaretto Tiramisu 杏仁甜酒提拉米蘇 (D)(A)(N)

CANDY CORNER 糖果區

Candy Canes 糖果手杖

New Year's Eve Cookies Selection 精選新年奶油曲奇餅 (D)(N)

Festive Chocolate Bonbons 節日朱古力糖果 (GF)(D)(A)(N)



(P) Pork 豬肉 (D) Dairy 乳製品 (V) Vegetarian 素食 (N) Nuts 堅果 (S) Seafood 海鮮 (A) Alcohol 酒精 (GF) Gluten Free 不含麩質