



Cuisine Cuisine

HONG KONG
the mira

【大展鴻圖】菜譜
Spring Dinner Set Menu A
January 23 to February 29, 2012

金鏈乳豬全體

Roasted whole suckling pig with jelly fish

翡翠金銀大蝦球

Sautéed and deep-fried prawns with vegetables

肘子菜膽燉生翅

Double-boiled shark's fin soup with brassica and Yunnan ham

鮑片一團和氣

Braised sliced abalone and pork's knuckle

清蒸老虎斑

Steamed tiger garoupa

當紅炸子雞

Crispy chicken

瑤柱火鴨粒炒飯

Fried rice with diced roasted duck and dried scallops

上湯水餃面

Noodles with pork and shrimps dumplings in supreme broth

海底椰合桃露湯圓

Sweetened walnut cream with sesame dumplings and sea coconut

仿膳雙美點

Chinese petits fours

港幣9,888元 / 十二位用
另加一服務費

*HK\$9,888 per table of 12 persons
Plus 10% service charge*



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【財源廣進】菜譜
Spring Dinner Set Menu B
January 23 to February 29, 2012

金鏈鴻運乳豬全體

Roasted whole sucking pig with jelly fish

碧綠海中寶

Sautéed prawns, scallops and clams with vegetables

髮菜蠔豉柱甫

Braised dried oysters, sea moss and dried scallops

百花酥炸蟹鉗

Deep-fried crab claws stuffed with minced shrimp

紅燒蟹皇翅

Braised shark's fin soup with crab meat and crab roe

鮑片鵝掌豆苗

Braised sliced abalone and goose webs with pea sprouts

清蒸東星斑

Steamed spotted groupa

正宗鹽焗雞

Traditional baked chicken in rock salt

金柱紅米海鮮炒飯

Fried red rice with assorted seafood and dried scallops

上湯煎粉果

Pan-fried pork, shrimps and yam bean dumplings in supreme broth

海底椰合桃露湯丸

Sweetened walnut cream with sesame dumplings and sea coconut

仿膳雙美點

Chinese petits fours

港幣12,888元 / 十二位用
另加一服務費

*HK\$12,888 per table of 12 persons
Plus 10% service charge*



Cuisine Cuisine

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【生意興隆】菜譜
Spring Dinner Set Menu C
January 23 to February 29, 2012

旺財乳豬全體

Roasted whole suckling pig

好市發財鴛鴦柱甫

Braised dried oysters and dried scallops with sea moss rolls

富貴如意帶子蝦球

Sautéed scallops with prawns

金玉滿堂鮮果沙律脆蟹鉗

Deep-fried crab claws with fruit salad

鴻圖大展菜膽肘子燉排翅

Double-boiled shark's fin soup with brassica and Yunnan ham

大吉大利蠔皇原隻鮑魚

Braised whole abalone served in oyster jus

年年有餘蒸東星斑

Steamed spotted garoupa

生意興隆桂花脆皮雞

Crispy chicken with osmanthus sauce

國金炒飯

Fried rice with foie gras, barbecue pork and shrimps

上湯鮮蝦水餃

Shrimps dumplings in supreme broth

海底椰合桃露湯丸

Sweetened walnut cream with sesame dumplings and sea coconut

仿膳雙美點

Chinese petits fours

港幣14,888元 / 十二位用
另加一服務費

*HK\$14,888 per table of 12 persons
Plus 10% service charge*