# 風味乳鴿海鮮宴 Lobster & Pigeon Menu

Cuisine Cuisine
HONG KONG
the mro

(Monday to Thursday)

## 脆皮乳鴿(兩隻)

Roasted Pigeon (Two whole pieces)

### 姫松茸花菇燉螺頭湯

Double-boiled matsutake mushroom soup, sea conch

#### 避風塘澳洲龍蝦

Sautéed Australian lobster, spicy garlic (另加港幣\$128 升級上湯澳洲龍蝦伊麵 (Add HK\$128 upgrade to Braised Australian lobster, e-fu noodle, superior broth)

#### 鴛鴦檸檬酒糟蒸馬友

Steamed threadfin fish, salted limes, lemon, wine lees

# 上湯蒜子泡鮮蔬

Poached seasonal vegetables, garlic, superior broth

#### 瑶柱蛋白翠玉絲苗

Fried rice, conpoy, egg white, vegetable (另加港幣\$268 升級貴妃湯脆米龍皇泡絲苗) (Add HK\$268 upgrade to Poached rice, crab meat, crispy rice, lobster bisque)

#### 香芒楊枝甘露

Chilled mango cream, Chinese pomelo, sago

#### 四位HK\$2,388

HK\$2,388 for 4 persons

\*另收加一服務費及香茗。

星期一至星期四堂食限定。數量有限,售完即止。

不適用於信用卡優惠、酒店住客消費額、住宿優惠、 Mira Plus會員優惠及餐飲禮券

\*Plus 10% service charge and Chinese Tea.
Monday to Thursday (For dine-in only.)
Available while stocks last.

This offer is not applicable for any cash coupons, discounts, or hotel dining credit.

(敬請48小時前預訂) (Please allow 48 hours' notice)