

# 佳餚美酒、喜嘗玉饌

## 黑魚子百花釀乳豬

Suckling pig, minced shrimp, caviar  
Bruno Paillard, Première Cuvée Extra Brut NV

## 乾隆養生花膠湯

Double-boiled fish maw soup, mushroom, conpoy, vegetables

## 三文魚籽香檳忌廉汁伴酥炸芝士珍寶老虎蝦

Deep-fried crispy jumbo Tiger prawn, cheese, salmon roe, cream sauce  
Muscat, Domaine Weinbach Réserve 2021

## 鮑汁蝦籽家鄉釀海參

Crispy sea cucumber stuffed, minced shrimp, minced pork, shrimp roe, abalone sauce  
Savigny-lès-Beaune, Domaine Seguin-Manuel Vieilles Vignes 2016

## 雲南鮮黃耳百合杞子泡水耕鮮蔬

Poached seasonal vegetable, lily bulb, wolfberry, yellow fungus  
The starting Point Amphora (Orange wine) 2018

## 鮮蟹肉燴蛋白香蔥絲苗

Braised rice, crab meat, egg white, spring onion

## 生磨蛋白杏仁茶湯丸

Sweetened almond cream, egg white, sesame dumpling

## 新疆棗皇糕

Steamed red date pudding

## 每位 HK\$1,288

另加港幣 \$498 元享用美酒配搭

HK\$1,288 per person

Add HK\$498 per person for wine pairing

另收加一服務費及茗茶，優惠不適用於 Mira Plus 會員 65 折 / 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 35% off / 30% off coupon.

Mira Plus Members enjoy exclusive 25% off discount.

# 聚物天美、老饕垂青

## 金箔魚子醬乳豬鵝肝脆多士配四季春煙燻上素卷

Suckling pig toast, foie gras pate, caviar, gold leaf  
Smoked bean curd sheet rolls, carrot, celery, yam, Chinese mushroom  
**Bruno Paillard, Première Cuvée Extra Brut NV**

## 菜膽杞子花膠螺頭燉深海斑翅骨湯

Double-boiled garoupa fin soup, fish maw, sea conch, wolfberry, vegetables

## 金榜醬煮澳洲龍蝦球伴懷舊蝦多士

Braised Australian lobster, spicy sauce, crispy shrimp toast  
**Muscat, Domaine Weinbach Réserve 2021**

## 三弄澳洲和牛面腩

Braised Wagyu beef cheek, gravy sauce  
**Cabernet Sauvignon, Legacy Peak, 2018**

## 蠔皇四頭湯鮑伴波蘭鵝掌鮮翡翠

Braised 4 head abalone, goose web, seasonal vegetable  
**Savigny-lès-Beaune, Domaine Seguin-Manuel Vieilles Vignes 2016**

## 干巴菌雞頭米毛豆炒加拿大元貝

Sautéed Canadian scallop, Ganbajun, euryale seed, edamame beans

## 蜜餞黑豚叉燒伴薑蔥撈粗麵

Braised egg noodles, barbecued pork, ginger, spring onion

## 香檳啫喱芒果布甸配椰汁柚子西米露

Chilled mango pudding, champagne gelée, pomelo, sago, coconut juice

## 金箔鮮果酥

Fruity Vanilla Napoleon, gold leaf

**每位 HK\$1,888**

另加港幣 \$498 元享用美酒配搭

HK\$1,888 per person

Add HK\$498 per person for wine pairing

另收加一服務費及茗茶，優惠不適用於 Mira Plus 會員 65 折 / 7 折 餐飲禮券。

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# 品嚐細味、精緻手工

## 潮汕生醃加拿大牡丹蝦

Marinated Canadian spot prawn, ginger, spring onions, coriander  
**Bruno Paillard, Première Cuvée Extra Brut NV**

## 冬蟲草花膠螺頭燉烏雞湯

Double-boiled silkie chicken soup, sea conch, fish maw, cordyceps

## 陳年女兒紅蛋白桃膠蒸阿拉斯加蟹爪

Steamed Alaska crab meat, peach gum, egg white, Chinese wine  
**Muscat, Domaine Weinbach Réserve 2021**

## 雲南姬松茸蒜片香蔥和牛粒

Pan-fried Wagyu beef, blaze mushroom, sliced garlic, spring onion  
**Cabernet Sauvignon, Legacy Peak, 2018**

## 乾鮑汁南非十九頭吉品伴波蘭鵝掌鮮蔬

Braised South Africa 19 head Yoshihama abalone, goose web, vegetable, abalone sauce  
**Savigny-lès-Beaune, Domaine Seguin-Manuel Vieilles Vignes 2016**

## 高湯竹笙釀燕液

Double-boiled imperial bird's nest, bamboo pith, supreme broth

## 鮮蟹皇琵琶蝦燴手打鮮墨魚麵

Braised cuttlefish noodles, bay lobster, crab roe, cream sauce

## 冰花桃膠白桃布甸

Chilled peach pudding, peach gum, rock sugar

## 金箔鮮果酥

Fruity Vanilla Napoleon, gold leaf

**每位 HK\$2,888**

另加港幣 \$498 元享用美酒配搭

HK\$2,888 per person

Add HK\$498 per person for wine pairing

另收加一服務費及茗茶，優惠不適用於 Mira Plus 會員 65 折 / 7 折 餐飲禮券。

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