

ENTREMETS

- ☞ **Or Noir** \$350
Rich, 64% dark and 35% white chocolate mousse on chocolate biscuit with Grand-Marnier chocolate "lava"
- ☞ **Zen Garden** \$360
Kyoto-style Uji matcha mousse on black sesame sponge with red bean compote, black sesame crispy & green velvet chocolate
- ☞ **Jivara Delight** \$340
40% milk chocolate mousse on red velvet Genoise and mixed berry compote with berry croustillant
- 🆕 **Mango 'Lava' New York Cheesecake** \$340
Baked creamy cheesecake with tropical mango-passion fruit lava and cookie crust
- 🆕 **Feel Exotic** \$340
Layers of light coconut mousse with tangy mango-lime curd, crunchy white chocolate sheet, and pandan almond sponge, coated with tinted white chocolate glaze
- Celebration Cake** \$340
Fluffy chiffon sponge, light cream and seasonal berries perfect for any occasion
- 🆕 **Rouge & Bubbly** \$340
Vanilla pastry cream on thin almond crust with mixed seasonal fruits
- ☞ **Fruity Vanilla Napoleon** \$350
Flaky butter puff pastry and slick vanilla custard with seasonal berries



PETIT GATEAU

- 🆕 **Mango 'Lava' New York Cheesecake** \$44
Baked creamy cheesecake with tropical mango-passion fruit lava and cookie crust
- ☞ **Zen Garden** \$54
Kyoto-style Uji matcha mousse on black sesame sponge with red bean compote, black sesame crispy & green velvet chocolate
- ☞ **Or Noir** \$54
Rich, 64% dark and 35% white chocolate mousse on chocolate biscuit with Grand-Marnier chocolate "lava"
- 🆕 **Yuzu Delight** \$54
Delicate 40% milk chocolate mousse with aromatic yuzu cremeux, ginaduja crunchy and lemon sponge
- 🆕 **Rouge & Bubbly** \$44
Vanilla pastry cream on thin almond crust with mixed seasonal fruits
- 🆕 **Banana Tart** \$44
Decadent cremeux of blond chocolate, banana and chocolate jelly with salty caramel on chocolate crust

🆕 New items

☞ Signature Items

Photos are for reference only.



CHOCOLATE BONBON

\$22

- ☞ **Violette Kiss**
Fragrant, 64% Grand Cru Manjari ganache with violet essence
- 🆕 **Earl Grey Tea Latte**
Fragrant earl grey tea infused in 68% dark chocolate from Bali and smooth 40% milky chocolate from Ecuador
- ☞ **Matcha Yuzu**
Kyoto Uji matcha Matsu no Midori chocolate and fragrant yuzu compote
- 🆕 **Pecan Latino**
Salty pecan praline and 75% dark chocolate from Amazonia
- ☞ **Hazelnut Rocher**
Nutty praline with a twist of orange in a 40% Grand Cru Jivara and 55% Equatorial truffle
- ☞ **Heavy Metal**
Crispy, 70% dark chocolate from Ecuador with organic honey and peppermint
- ☞ **Rose Des Vents**
Crunchy almond strips and rose flavored cranberry in organic 71% dark chocolate from Peru
- 🆕 **Mango-Passion Fruit**
32% signature "Dulcey" chocolate combined with mango ganache and a frivolous twist of passion fruit
- 🆕 **Exotic Colada**
40% white chocolate from Vietnam hiding a "cocktail" of coconut, pineapple, a zest of lime and vodka gel



CUPCAKES

\$45

- ☞ **Ultimate Mango Velvet**
Red velvet cupcake with fresh mango, mango curd, silky mango cream and mango jelly cubes
- 🆕 **Earl Grey Choc**
Bergamot scented tea cream and chocolate overload cupcake, 70% dark chocolate from Ecuador and toasted chia seeds
- ☞ **Yuzu Twist**
Vanilla-poppy seed cupcake filled with refreshing yuzu cream and freshly grated lime zest
- ☞ **Deep Purple**
Sweet potato cupcake, vanilla white chocolate cream and coconut pandan jelly
- 🆕 **La Framboise**
Red velvet cupcake with light fruity compote, topped with pistachio cream, fresh raspberries and crunchy white chocolate



BE SOCIAL & SHARE

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PASTRY PASSION

\$28

☞ Almond Croissant

Classic flaky croissant filled with almond cream

Blueberry Danish

Flaky butter puff pastry laced with vanilla cream and fresh blueberries

Assorted Berries Danish

Flaky butter puff pastry laced with vanilla cream and fresh berries

☞ Dirty Pain Au Chocolat

Flaky butter puff pastry filled and coated with dark bitter chocolate

Chocolate Muffin

Bitter dark chocolate drop in chocolate batter and crispy sponge

Blueberry Muffin

Moist and light almond crumble and blueberry batter

☞ Sweet Potato Muffin

Filipino ube purple sweet potato batter, white chocolate chips and almond crumble



N New Items

☞ Signature Items

All prices are subject to 10% service charge, except for take-away items.

miraplus  enjoy 25% discount.

Photos are for reference only.

AFTERNOON TEA OF THE MONTH



Take a break with COCO's afternoon tea featuring handcrafted pastries, picture-perfect desserts and savories presented on a chic tea stand fashioned after a handbag!

HK\$428

for 2 Guests

Daily | 3pm - 6pm

COCO'S SIGNATURE

N Fashion Mochaccino \$68

Cappuccino with 38% Madagascar milk chocolate high heel shoe

Matcha Latte \$68

Latte with homemade Uji Kyoto matcha syrup and Uji matcha almond cookie

Hot Chocolate \$68


Homemade frothy cup of 80% Coeur de Guanaja Valrhona dark chocolate with vanilla marshmallow & salty caramel tube

COFFEE

Espresso / Americano / Decaf \$48

Cappuccino* / Latte* / Macchiato \$55

+\$10 for extra shot of espresso

All coffee is brewed with 

ICED

Coffee / Chocolate \$55

Mocha / Matcha Mocha / \$65

Cappuccino / Latte \$65

Iced Tea \$65

+\$5 for flavored syrup (Vanilla, Caramel, Hazelnut)

TWG Loose Tea

Uva Highlands BOP - Ceylon Tea \$65

Red Balloon - Rooibos Tea

Jasmine Queen - Green Tea

Tea Party - Black Tea

Miss Tea - Green Tea

REFRESHMENTS

illy Crème \$48

Mineral Water \$55

Fresh Juice \$50

Firefly \$50

Belvoir Fruit Farm \$45

Coke / Sprite \$45

BOOKINGS & ORDER ENQUIRIES

+852 2315 5566 /
coco@themirahotel.com

ORDER ONLINE
www.themirahotel.com



Ask for a coffee with your portrait or a cheeky coffee print!

