

the mira
HONG KONG

The Mira Hong Kong Graduation Dinner Package 2019



To show your sincere appreciation and gratitude to the teachers and having the intimates to share the happiness among the schoolmates before starting another new chapter, The Mira Hong Kong presents you an exclusive graduation dinner package, which ensures you a truly memorable experience.

Not only an exclusive private function room, you are entitled to enjoy the following exclusive benefits:

- Complimentary afternoon tea voucher for two as raffle price
- Touch screen computerized karaoke system #
- Backdrop wordings with your school's name
- Pre-dinner snacks for organizing committee (a maximum of 10 persons)
- Complimentary use of the state-of-art audio visual equipment
- Special welcome mocktails for each guest
- Beverage service upgrade with free flow soft drinks, freshly squeezed orange juice throughout the meal period
- 5-hour car parking coupon

**The Mira Hong Kong
Graduation Dinner Package 2019**

Graduation Dinner Package 2019	Menu A	Menu B
Sunday – Thursday		
<i>Ballroom</i>	HK\$540.00	HK\$600.00
<i>Function Room</i>	HK\$500.00	HK\$570.00
Friday & Saturday		
<i>Ballroom</i>	HK\$590.00	HK\$640.00
<i>Function Room</i>	HK\$540.00	HK\$600.00

Terms & Conditions:

- *Valid from 1 May to 31 August, 2019*
- *All prices are subject to 10% service charge*
- *A minimum of 50 persons is required*
- *This package cannot be used in conjunction with other promotional offers*
- *# Items are subject to hotel's availability, and to be arranged on a first-come first-served basis*

**Contact Events, Conferences & Special Projects team now
for booking enquiries at 2315 5688
or email: catering.event@themirahotel.com**

**Graduation Dinner Package 2019
Buffet Menu A**

SOUP

Seafood Chowder with Carrot and Cracker
(Served with Bread Rolls and Butter)

APPETIZERS

Poached Shrimps, Fresh Clams and Black Mussels on Ice
Smoked Fish and Cold Cuts on Wooden with Condiments
Smoked Salmon, Cured Salmon
Spanish Chorizo, Italian Salami
Swiss Emmental Cheese, Green and Black Olives, Pickled Cucumber
Fresh Carving Sashimi:
Scottish Salmon, Tuna, Octopus, Snapper, Ebi Shrimp
Selection of Sushi:
Salmon, Hokkigai, Squid, Tuna, Vannamei, Mategai,
Yellow Herring Fish Roe, Tamagoyaki, Ajitsuke Inari, Maki Roll
(Served with Wasabi, Soy Sauce, Pickle Ginger)

SALADS

Kiddy's Green Wonderland Corner:
Grilled Pineapple, Poached Potato, Pomelo, Roasted Pumpkin,
Red Cabbage, Roasted Bell Pepper, Carrot, Sliced Cucumber,
Marinated Artichoke, Beetroot, Cherry Tomato, Radish, Romaine Lettuce,
Red Chicory, Green Bean Sprouts, Frisee, Lollo Rosso, Rocket Lettuce
Selection of Condiments and Dressing:
Garlic Crouton, Crispy Pancetta, Orange Dressing, Caesar Dressing,
Thai Chili Dressing, Thousand Island, Olive Oil, Balsamic Vinegar

Hummus and Pita Bread
Japanese Octopus and Cucumber Salad
Thai Beef Salad with Rice Noodle Salad
Yum Ma Kue Yarl Goong Sod
(Spicy Eggplant Salad with Shrimp, Minced Pork and Boiled Egg)

CARVING

Slow-roasted Australian Beef Striploin
Served with Porcini Cream Sauce and Dijon Mustard

MENU A – cont'd

HOT DISHES

Baked Sole Fish Roulade with Yuzu Butter Sauce
Thai Style Green Curry Chicken
Guinness Beef Stew
Butter Rice with Garlic and Herbs
Selection of Barbequed Platter (Chinese Style)
Wok-fry Seasonal Vegetables with Garlic (Chinese Style)
Stir-fry Cuttlefish and Chicken with Seasonal Greens (Chinese Style)
Fried Shanghai Noodle with Pork (Chinese Style)

DESSERT

Fizzy Rock Marshmallow Truck
Mushroom Profiterole
Flower Cake Pop
Sport Shoes Oreo Cheese Cake
Crazy Baker Selection
(Waffle-donut-croissant)
Strawberry Garden

Graduation Dinner Package 2019 Buffet Menu B

SOUP

Truffle and Mushroom Veloute
(Served with Bread Rolls and Butter)

APPETIZERS

Fresh Oysters, Poached Shrimps and Black Mussels on Ice
Smoked Fish and Cold Cuts on Wooden with Condiments
Smoked Salmon, Dill salmon, Italian Salami, Spanish Chorizo, Pepper Sausages
Swiss Emmental Cheese, Green and Black Olives, Pickled Cucumber

Fresh Carving Sashimi:

Scottish Salmon, Tuna, Octopus, Snapper, Ebi Shrimp

Selection of Sushi:

Salmon, Hokkigai, Squid, Tuna, Vannamei, Mategai,
Yellow Herring Fish Roe, Tamagoyaki, Ajitsuke Inari, Maki Roll
(Served with Wasabi, Soy Sauce, Pickle Ginger)

SALADS

Kiddy's Green Wonderland Corner:

Grilled Pineapple, Poached Potato, Pomelo, Roasted Pumpkin,
Red Cabbage, Roasted Bell Pepper, Carrot, Sliced Cucumber,
Marinated Artichoke, Beetroot, Cherry Tomato, Radish, Romaine Lettuce,
Red Chicory, Green Bean Sprouts, Frisee, Lollo Rosso

Selection of Condiments and Dressing:

Garlic Crouton, Crispy Pancetta, Orange Dressing, Caesar Dressing,
Thai Chili Dressing, Thousand Island, Olive Oil, Balsamic Vinegar

Foie Gras Mousse with Orange Zests
Green Bean Salad with Chickpeas and Mushrooms
Thai Beef and Tomato Salad with Thai Chili
Grilled Eggplant with Ripe Tomato Salsa in Sherry Vinaigrette
Seafood Salad with Fresh Fruits and Crab Roe Mayonnaise
Grilled Chicken, Roasted Corn and Capsicum Salad

CARVING

Slow-roasted U.S. Beef Rib Eye
Served with Black Peppercorn Sauce and Dijon Mustard

MENU B – cont'd

HOT DISHES

Baked Whole Sea Bass with Roasted Garlic and Sea Salt
Seafood Cooked in Coconut Cream with Garlic and Lemon Leaves
Tandoori Chicken Tikka with Coriander Mint Yogurt
Braised Beef Brisket in Burgundy
Wok-fry Seasonal Vegetables with Garlic (Chinese Style)
Stir-fried Shrimps and Coral Clams with Caramelized Walnuts (Chinese Style)
Fried Rice with Assorted Seafood and Crab Roe (Chinese Style)
Braised E-fu Noodle with Mushroom and Chives (Chinese Style)

DESSERTS

Crayon Baileys Banoffee Caramel Trifle
Graduated Choux Cream
Red Bull Poppy Seed Lemon Cupcake
American Red Velvet Oreo Cake
Gummy Bear Jelly Shot
Chocolate KIT-KAT Pudding
Crazy Baker Selection
(Waffle-donut-croissant)