

**The Mira Hong Kong
Christmas Package 2017
Semi-Buffer Dinner Menu (I)**

SOUP

Saffron Seafood Chowder
Homemade Bread Selection with Butter

APPETIZERS

Fresh Rock Oysters with Spicy Brandy Sauce and Shallots Vinaigrette
King Crab Legs, Blue Mussels and Poached Prawns on Ice
Diamond Clam Marinated in Mango Sake
Italian Deli Platter (Cold Cut, Cheese and Condiments)
Smoked Salmon and Gravlax with Condiments
Selection of Seafood Sashimi
Assorted Nigiri Sushi

SALADS

Curry Chicken Salad with Dried Fruit
Tomato and Mozzarella Salad with Basil Pesto
Roasted Pork Neck Salad with Fried Eggs Salad
Yum Talay
Spicy Seafood Salad with Glass Noodle
(Shrimp, Squid and Mussel)
Caesar Salad
Fresh Garden Leaves
(served with Assorted Dressings and Condiments)

HOT ENTREES

Roasted Pistachio Crusted Lamb Loin with Glace Artichoke and Pumpkin Potato Purée
Or
Teriyaki Salmon Papillote with Baked Sweet Potato and Stir Fried Green Peas
Or
Roasted Turkey and Foie Gras Ballotine
with Crushed Potato, Green Beans, Bourbon Demi Glaze Sauce

The Mira Hong Kong
Christmas Package 2017
Semi-Buffer Dinner Menu (I) – cont'd

DESSERTS

Chocolate Christmas "Yule Log" Cake
Milk Chocolate Mousse and Mix Berries Compote Chocolate Sponge

X Mas éclair
Butter Cream on éclair Choux

Champagne Wine Jelly
Champagne with Fresh Berries and Strawberry Caviar

Christmas Fruit Cake
Traditional British Cognac Fruit Cake

Chestnut New York Cheese Cake
Chestnut Spaghetti on New York Cheese Cake

Apple Cinnamon Pie

Christmas Chocolate Bonbon
Raspberry Chocolate Bonbon

Christmas Chocolate Truffle
70% Dark Chocolate and Whisky

Assorted Christmas Cookies

Seasonal Fresh Tropical Fruit Platter

BEVERAGE

Coffee or tea

At HK\$830 plus 10% service charge per person
with free flow of soft drinks, freshly squeezed orange juice and beers throughout the dinner

At HK\$970 plus 10% service charge per person
with free flow of soft drinks, freshly squeezed orange juice, beers and house red and white wines throughout the dinner

The Mira Hong Kong
Christmas Package 2017
Semi-Buffer Dinner Menu (II)

SOUP

Fresh Lobster Bisque with Vodka and Chives Cream
Homemade Bread Selection with Butter

APPETIZERS

Fresh Rock Oysters with Spicy Brandy Sauce and Shallots Vinaigrette
King Crab Legs, Clams and Poached Prawns on Ice
Foie Gras Terrine with Orange
Marinated Sliced Turkey with Prunes
Spanish Station (Spanish Ham, Olives, Chorizo Sausage, Manchego Cheese)
Freshly Carved Sashimi
Assorted Nigiri Sushi

SALADS

Seafood Salad with Fresh Fruit, Strawberry, Balsamic Vinegar
Yum Som O
(Spicy Pomelo Salad with Chicken and Shrimps)
Okra Salad with Feta Cheese and Sundried Tomato
Caesar Salad
Fresh Garden Leaves
(served with Assorted Dressings and Condiments)

HOT ENTREES

Braised Wagyu Beef Cheek with Roasted Vegetable Roots,
Truffle Potatoes, Madeira Veal Jus
Or
Baked Salted Cod Fish with Sautéed Original Veggie and Hollandaise Sauce
Or
Slow Roasted Baby Turkey
stuffed with Chestnut and Sage, served with Cognac Gravy

The Mira Hong Kong
Christmas Package 2017
Semi-Buffer Dinner Menu (II) – cont'd

DESSERTS

Chocolate Christmas “Yule Log” Cake
Milk Chocolate Mousse and Mix Berries Compote Chocolate Sponge

Matcha New York Cheese Cake
Matcha Cream on New York Cheese Cake

Burgundy Chocolate Mousse

Fruity Mushroom Profiterole
Choux Puff filled with Fruity Cream

Classic Tiramisu
Mascarpone Cream and Rum Coffee Syrup

Mince Pie
Sweet Candied Fruits Tart on Vanilla Crust

Cinnamon Cookies

Chocolate and Bailey’s Cupcake

Ginger Man
Ginger Bread Cake

Cocoa Nibs Chocolate Christmas Ball

Seasonal Fresh Tropical Fruit Platter

BEVERAGE

Coffee or Tea

At HK\$920 plus 10% service charge per person
with free flow of soft drinks, freshly squeezed orange juice and beers throughout the dinner

At HK\$1,050 plus 10% service charge per person
with free flow of soft drinks, freshly squeezed orange juice, beers and house red and white wines throughout the dinner