

SPAIN-TACULAR PALETTE TAPAS

<u>FOR SHARING</u>	HK\$
IBERICO COLD CUTS (SMALL PLATE)	268
IBERICO COLD CUTS (LARGE PLATE)	388
MIXED IBERICO CURED MEATS AND SPANISH CHEESES	418
<u>REFRESHING SOUP</u>	
GAZPACHO	138
Boquerones, toast, burrata cheese	
<u>TAPAS</u>	
PAN CON TOMATE	68
Tomato, sourdough	
PATATAS BRAVAS	108
Fried potatoes, spicy tomato sauce, aioli	
BIKINI SANDWICH	188
Jamon, truffle, cheese	
CROQUETAS DE BACALAO	218
Codfish	
GRILLED IBERICO CHORIZO	218
Sherry wine, sourdough	
GAMBAS AL AJILLO	228
Prawns, garlic, chili	
GRILLED JUMBO CARABINEROS	388
Spanish red king prawn, garlic, sourdough	
<u>SWEETS</u>	
CHURROS CON CHOCOLATE	188

Monday – Sunday & Public Holidays 3:00 p.m. – 11:30 p.m.

[V] Vegetarian items

All prices are subject to 10% service charge.

If you have any concerns regarding food allergies, please alert your server prior to ordering.

BAR
SNACKS

<u>ASIAN & WESTERN INSPIRED SNACKS</u>	HK\$
GUAC-A-MAME [V] Avocado and edamame mash, Chiu Chow chilli oil, wonton chips	88
HOUSE-MADE SOUP OF THE DAY	98
SEASONED FRIES [V] Mala aioli Add HK\$ 48 for black truffle aioli and parmesan cheese	98
CALAMANSI ROASTED BROCCOLINI [V] Locally-sourced broccolini, calamansi sauce, parmesan cheese, crispy garlic chips	118
EAST-MEETS-WEST WINGS Crispy fried wings, crispy garlic chips, sesame, Korean Gochujang buffalo dip	118
SWEET AND SOUR PRAWNS Batter fried prawns, sweet and sour Gochujang sauce, spring onion	128
CAESAR A LA TOSCANA Romaine lettuce, Caesar dressing, parmesan crisps, foccaccia croutons, black pepper, crispy Parma Ham Add HK\$ 88 for grilled chicken breast	148
WONTON TACOS Sustainable yellowfin tuna poke, guac-a-mame, sesame-soy marinade	148
SUSTAINABLE YELLOWTAIL KINGFISH Lime yuzu sauce, jalapeno, watermelon radish, avocado crema, sesame, pickled onion	168
DAN DAN BURRATA [V] Italian burrata cheese, plant-based mince, peanut, chilli sauce	188
“ICHIBAN” TARTARE French Polmard beef, soy sauce, spring onion, cage-free egg, togarashi spice, bonito flakes, crispy toast	188
SMOKING TAKO Grilled whole octopus leg, grilled chorizo, boiled potatoes, Sherry wine, apple wood smoke, garlic aioli	208
WAGYU BEEF KATSU SANDWICH Crispy garlic chips, wasabi aioli	288

Monday – Friday 2:30 p.m. – 11:30 p.m.
Saturday, Sunday & Public Holidays 12:00 p.m. – 11:30 p.m.

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BAR SNACKS

EAST-MEETS-WEST BAO BUNS

DUCK DUCK BAO

Confit duck leg, hoisin sauce, cucumber, spring onion

HK\$

138

FRIED CHICKEN BAO

Crispy fried chicken, Korean Gochujang, pickled radish, local microgreens

138

DYNASTY CHAR SIU BAO

Dynasty sliced char siu, watercress, Cantonese char siu sauce

138

TRIO OF BOOTY

A combo of Dynasty char siu bao, fried chicken bao, duck duck bao

138

SANDWICHES & BURGERS

ALL SERVED WITH SEASONED FRIES

FUTURE BURGER [V]

Plant-based burger patty, grilled onions, Tomato, lettuce, vegenaïse

198

K.F.C. KOREAN FRIED CHICKEN BURGER

Crispy Korean fried chicken, Korean Gochujang, aioli, watercress, pickled radish, spring onions

228

SHROOM BURGER

Smashed beef patty, sautéed mushroom, gravy, Gruyère cheese, aioli

248

CHEF'S SMASH BURGER

Two crispy smashed all beef patties, bacon, cheddar, aioli, ketchup, grilled onions, pickles

248

BOSTON LOBSTER GRILLED GRUYÈRE CHEESE SANDWICH WITH LOBSTER BISQUE DIP

Half butter-poached lobster, sourdough

328

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À LA CARTE

MAINS

	HK\$
VEGAN BOLOGNESE RIGATONI [V] Artisanal pasta, plant-based mince, carrot, tomato ragout sauce	188
JAPANESE UDON CARBONARA Parmesan cheese, cream, pancetta, cage-free egg yolk, crab roe, spring onion	188
SAKE STEAMED CLAMS Chorizo, shallots, garlic, grilled sourdough	258
GRILLED SUSTAINABLE ATLANTIC SALMON New potato, grilled courgette, roasted corn, confit tomato, caper salsa, chili oil	298
SPANISH DUROC BONE-IN PORK CHOP Paprika potato foam, piquillo peppers, grain mustard gravy, orange essence	348
GRILLED SUSTAINABLE COD FILLET Ginger, coconut curry, Thai basil, Thai eggplant, cherry tomato, saffron orzo	368
BOSTON LOBSTER TAGLIATELLE Fresh tagliatelle, lobster cream, confit tomato, basil	458
AUSTRALIAN WAGYU FLAT IRON STEAK [7 OZ] Seasoned fries, watercress salad, mala aioli	468
STOCKYARD ANGUS RIBEYE STEAK [10 OZ] Baked Idaho potato, grilled tomato, black pepper sauce	518

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À LA CARTE

MIRAGE

Bar & Restaurant

FOR SHARING

Please allow minimum 30 minutes food preparation time

HK\$

MALA WAGYU BEEF CHEEK

Slow-cooked Aussie wagyu beef cheek, Sichuan pepper gravy, roasted shallots, sautéed spinach

378

PAN-FRIED WHOLE SEABASS

Locally sourced seabass, garlic, tangy Thai sauce, fresh herbs

428

SUSTAINABLE CANADIAN SNOW CRAB LEG

Classic cocktail sauce, lemon

488

GRILLED NEW ZEALAND LAMB CHOP

Spiced yogurt, grilled courgette, cherry tomato, new potato

588

USDA BONE-IN COWBOY STEAK [35 OZ]

Angus ribeye, roasted shallots, salt, mustard

1,288

EAST-MEETS-WEST DESSERT

MIRAGE STYLE TIRAMISU

Espresso, Renaissance Chocolate

108

CLASSIC CRÈME BRÛLÉE

Mixed berries

108

OOLONG TEA CHOCOLATE CAKE

108

MANDARIN PAVLOVA

Tangerine peel agar

108

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