



Staying true to the philosophy of Cantonese cuisine,
Mitzo never compromises on quality and execution.

The menu combines familiar flavours with the innovative
use of ingredients to create dishes that reflect the
energy and spirit of Mitzo.

Designed for sharing, most dishes are served in
modern small plates. Enjoy!





珍品特菜 SUPREME SPECIAL DISHES

位上 - *Individual Servings*

极品海中宝

Braised baby abalone and sea cucumber in superior oyster sauce with sautéed scallop, shrimp, cod fish and seasonal vegetables

红烧鲍鱼杏菇扣辽参

Braised baby sea cucumber, baby abalone and king oyster mushroom in superior broth

黄焖金砖佛手鲍

Braised whole abalone with tofu and seasonal greens in golden carrot broth

黑菌汁百花酿辽参

Steamed baby sea cucumber stuffed with shrimp with truffle sauce

沙律鲍鱼脯

Chilled sliced abalone salad

红烧天白菇扣鲍鱼

Braised whole abalone with white flower mushroom in superior oyster sauce



VEGETARIAN



SPICY

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汤 SOUP

云耳节瓜龙虾汤

Clear lobster soup with black fungus, ginkgo nuts and Chinese marrow

黄焖海鲜鱼漂羹

Braised fish maw with shrimp and scallop in golden carrot broth

加州带子豆腐羹

Poached scallop in lobster bisque



鲍丝酸辣汤

Hot and sour soup with sliced abalone

玉米蟹肉羹

Sweet corn soup with fresh crab meat



金菇凉瓜羹

Vegetarian bittergourd soup with enoki mushroom



云耳节瓜豆腐汤

Vegetarian soup with black fungus, ginkgo nuts, Chinese marrow and tofu

时日例汤

Double-boiled soup of the day



VEGETARIAN



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小吃 APPETISER

四式点心拼 STEAMED DIM SUM PLATTER

各两件 - *Two each*

黑松露龙虾太子饺

Lobster and shrimp dumpling with black truffle

原只鲍鱼仔蒸烧卖

Baby abalone and pork dumpling

虫草花鸡茸蟹肉饺

Crab meat and chicken dumpling with cordyceps flower

冬笋鲜虾饺皇

Royal shrimp dumpling



上素点心拼 VEGETARIAN STEAMED DIM SUM PLATTER

各两件 - *Two each*

锦绣水晶礼盒

Turnip and asparagus dumpling

鼎湖上素梅花饺

Black fungus and vegetable dumpling

意大利黄瓜水晶饺

Crystal dumpling with assorted vegetables and zucchini

翠玉松菇石榴糰

Fresh mushroom and green bean dumpling

精选点心炸拼 DEEP-FRIED DIM SUM PLATTER

各两件 - *Two each*



黑椒和牛粒春卷

Black pepper wagyu beef spring roll

金牌甘笋萝卜丝酥

Crispy thousand-layer radish puff

脆炸奶皇金瓜糰

Crispy glutinous pumpkin dumpling with custard filling



VEGETARIAN



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小吃 APPETISER

沙律香酥鸭

Crispy duck salad

香脆炸鸭春卷

Crispy duck roll



酥脆炸素春卷

Vegetarian spring roll

豉椒鸡粒炒豆蔬

Stir-fried chicken with pine nuts and spicy black bean served with lettuce wrap

茶香薰骨

Jasmine tea smoked ribs with mango salsa

奇味软壳蟹

Golden fried soft shell crab with curry floss

孜然椒盐脆花枝

Deep-fried octopus with cumin salt and pepper

麦片白饭鱼

Crispy white bait coated with cereal

吉品野菇青芥菜

Deep-fried crispy shimeji mushroom with wasabi mayonnaise

化皮烧腩肉

Crispy roast pork belly

蜜汁叉烧

Mitzo special barbecued pork



VEGETARIAN



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海鲜 SEAFOOD

奶柠虾球

Deep-fried prawn coated with creamy lemon sauce

青芥茉虾球

Deep-fried whole prawn with wasabi mayonnaise



辣汁爆虾球

Stir-fried prawn with lily bulb and almond in curry sauce

黄金咸蛋虾

Deep-fried prawn coated with salted egg yolk

甘香琵琶虾

Baked king prawn with spicy lemongrass sauce — shell on

金瓜芝士琵琶虾

Baked king prawn with cheese and pumpkin sauce — shell on



茄子鸡酱蒸龙虾

Steamed Boston lobster with eggplant and minced chicken sauce — shell on

上汤焗龙虾

Braised Boston lobster in superior broth — shell on



VEGETARIAN



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海鲜 SEAFOOD

黑菌碧玉龙虾球

Sautéed lobster with lily bulb and seasonal greens in black truffle sauce

京酱野菇龙虾球

Stir-fried lobster with wild mushroom in fried bean sauce Tianjin style



甘香炒珍珠蚌

Wok-fried pearl clams with mushrooms in spicy sauce

XO酱爆珍珠蚌

Wok-fried pearl clams with seasonal greens in homemade XO sauce



川汁山药爆带子

Stir-fried scallops with Chinese yam Sichuan style

桂花野菇炒带子

Stir-fried scallops with wild mushroom in osmanthus sauce



VEGETARIAN



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鱼 FISH

香槟銀鱈鱼

Grilled silver cod in champagne sauce and Chinese honey

香茅辣味焗鲈鱼

Oven baked Chilean seabass with lemongrass, chilli and spices

菜脯銀鱈鱼

Steamed silver cod with Japanese radish in soya sauce

红烧茄子鲈鱼球

Fried Chilean seabass fillet with eggplant in yellow bean sauce

三杯鲈鱼球

Stir-fried Chilean seabass fillet simmered in rice wine and served with wild mushroom, onion and Thai basil



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家禽 POULTRY

北京烤鸭 PEKING STYLE DUCK – *Half*

Thinly-sliced crispy roast duck skin served with pancakes, spring onion, cucumber and hoisin sauce

黑菌脆皮鸭

Black truffle crispy roast duck

酒糟琵琶鸭

Pipa roast duck served with red wine sauce

三杯走地鸡

Sanpei chicken claypot with sweet basil, chilli and spring onion

蒜香吊烧鸡

Roast chicken with crispy garlic



口水脆皮鸡

Roast chicken with spicy Sichuan sauce



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肉 MEAT



黑椒红酒和牛粒

Stir-fried wagyu beef cubes with black pepper in red wine sauce



麻香辣子和牛柳

Pan-fried premium wagyu beef with spicy peanut and sesame sauce

脆叶烧和牛

Premium wagyu beef smoked with jasmine tea and sweet basil

国际酸甜肉

Deep-fried pork neck in sweet and sour sauce

当归酱烧骨

Braised pork rib infused with Chinese herbal sauce

古法羊膝

Traditional style braised lamb shank with Japanese radish

新疆羊仔骨

Pan-fried lamb chop Xinjiang style

上海桂花酱烧鹿肉

Stir-fried venison with wild mushroom and osmanthus sauce Shanghai style

京酱爆鹿肉

Pan-fried venison with wild mushroom and spring onion in yellow bean sauce



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豆腐 TOFU



豉椒茄子酿豆腐

Braised silken tofu, eggplant and chilli filled with shrimp in spicy black bean sauce



锅烧麻波豆腐

Mapo tofu with minced chicken

咸鱼鸡片焖豆腐

Stir-fried tofu with chicken and salted fish

翡翠蟹肉扒豆腐

Homemade egg tofu with crab meat and mushroom in spinach sauce

沙茶海鲜焖豆腐

Braised tofu with scallop, prawn and cod fish in Sha Cha sauce



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蔬菜 VEGETABLE



黑椒芦笋脆莲藕

Stir-fried lotus root, black fungus and asparagus in black pepper

兰度松子野珍菌

Stir-fried wild mushroom with Chinese kai lan and pine nuts



鱼香茄子

Braised eggplant with minced chicken in spicy bean sauce

三皇蛋灼苋菜

Poached local spinach with three types of eggs

咸鱼奶白菜

Stir-fried bok choy vegetables with salted fish

浓汤瑶柱扣绍菜

Braised Chinese cabbage with supreme dried scallop

干扁四季豆

French bean with minced chicken and preserved turnip

时日蔬菜

Seasonal Vegetables

菜: 银白菜苗, 芥兰, 菜心

Choice of bok choy, kai lan or choy sum

烹饪方式: 蒜茸、姜汁或蚝油

Stir-fried with garlic, ginger or oyster sauce



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饭面 RICE & NOODLES

蛋香毛豆炒饭

Fried rice with egg and edamame beans



秋葵海鲜饭

Spicy seafood fried rice with octopus, shrimp and scallop

白玉富豪炒饭

Fried rice with egg white, fresh crab meat and crispy dried scallop



金银素粒饭

Fried rice with assorted vegetables

千子虾粒蛋炒饭

Fried rice with ginger, shrimp and tobiko

咸鱼鸡粒银芽饭

Fried rice with chicken, salted fish and bean sprouts

XO酱鸡片水晶面

Stir-fried crystal vermicelli with chicken in XO sauce



上海炒拉面

Fried Shanghai spicy noodles with mushroom and bean sprouts



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饭面 RICE & NOODLES



黑椒鸭丝烩乌冬

Fried udon noodles with roast duck, chilli and black pepper

浓汤虾球炒河粉

Fried rice noodles with prawn in golden carrot broth

黄焖龙虾烩拉面

Braised Boston lobster with homemade egg noodles

浓汤海鲜焖粗米

Braised vermicelli with scallops, prawn and cod fish

丝苗白饭

Steamed jasmine rice



VEGETARIAN



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甜点 DESSERT

冰花炖金丝燕

Double-boiled superior bird's nest

七彩缤纷迎贵宾 – 任选以下三种甜品

Dessert Trilogy – Your choice of three desserts from the list below

鳄梨果鲜奶露伴酒酿煎堆

Chilled avocado milk shake served with fried sesame dumpling

特极龙杏汁炖雪蛤

Double-boiled almond cream with hasma

酥炸法国果仁冰淇淋

Deep-fried Häagen-Dazs macadamia ice cream tempura

椰盅清凉白玉冰

Chilled royal jelly served in young coconut

甜酒荔枝鲜果冻

Chilled lychee jelly with sweet wine

杨枝甘露

Chilled cream of mango with sago and pomelo topped with ice cream

金沙环球鲜果盘

Seasonal fresh fruits



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夜宴 | SUPPER MENU



小吃 SNACKS

青芥菜虾

Deep-fried prawn coated with wasabi mayonnaise

孜然椒盐花枝

Deep-fried octopus with cumin salt and pepper



脆皮素春卷

Vegetarian spring roll

奇味鸡松软壳蟹

Golden fried soft shell crab with curry floss

醋溜白饭鱼

Sweet and sour white bait

点心 DIM SUM

各三件 - *Three each*

冬笋鲜虾饺皇

Royal shrimp dumpling

虫草花鸡茸蟹肉饺

Crab meat and chicken dumpling with cordyceps flower



黑椒和牛粒春卷

Black pepper wagyu beef spring roll



脆炸奶皇金瓜糰

Crispy glutinous pumpkin dumpling with custard filling



翠玉松菇石榴糰

Fresh mushroom and green bean dumpling



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主食 NOODLES & RICE

黑椒鸭丝烩乌冬

Fried udon noodles with roast duck, chilli and black pepper



上海炒拉面

Fried Shanghai spicy noodles with mushroom and bean sprouts

千子虾粒蛋炒饭

Fried rice with ginger, shrimp and tobiko

咸鱼鸡粒银芽饭

Fried rice with chicken, salted fish and bean sprouts

甜品 DESSERT

鳄梨果鲜奶露伴酒酿煎堆

Chilled avocado milk shake served with fried sesame dumpling

甜酒荔枝鲜果冻

Chilled lychee jelly with sweet wine

金沙环球鲜果盘

Seasonal fresh fruits



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