



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

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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



*All prices are exclusive of GST & service charge.*



## 汤 SOUP

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### 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



SPICY

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## 小吃 APPETISER

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### 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



SPICY

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## 小吃 APPETISER

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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  SPICY

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## 海鲜 SEAFOOD

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### 奶柠虾球

Deep-fried prawn coated with creamy lemon sauce

### 青芥菜虾球

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



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## 海鲜 SEAFOOD

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### 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



## 鱼 FISH

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### 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





## 家禽 POULTRY

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### 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

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### 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

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### 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

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### 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

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### 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

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### 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

### 浓汤海鲜烩粗米

Braised vermicelli with scallops, prawn and cod fish

### 丝苗白饭

Steamed jasmine rice



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## 甜点 DESSERT

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冰花炖金丝燕

Double-boiled superior bird's nest

七彩缤纷迎贵宾

Dessert Trilogy

鳄梨果鲜奶露伴酒酿煎堆

Chilled avocado milk shake served with fried sesame dumpling

椰盅清凉白玉冰

Chilled royal jelly served in young coconut

杨枝甘露

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

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

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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

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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

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### 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

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### 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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