mitzo

This joyful season, indulge in Mitzo signatures and seasonal specials with our festive tasting menus as we celebrate the end to another good year.



6 COURSE CLASSIC

\$85++ per person — for parties of 2 or more

四式点心拼 STEAMED DIM SUM PLATTER

黑松露龙虾太子饺 Lobster and shrimp dumpling with black truffle

虫草花鸡茸蟹肉饺 Crab meat and chicken dumpling with cordyceps flower

> 翠玉松菇石榴粿 Fresh mushroom and green bean dumpling

鼎湖上素梅花饺 Black fungus and vegetable dumpling

南北杏金瓜炖排骨

Double boiled pumpkin soup with shimeji mushroom, almond and pork rib

赛蟹蜜汁焗鳕鱼

Oven baked honey silver cod with egg white sauce

芦笋山椒爆鹿肉

Stir-fried venison with asparagus and capsicum

千子虾粒蛋炒饭

Fried rice with ginger, shrimp and tobiko

鳄梨果鲜奶露伴酒酿煎堆

Chilled avocado milk shake served with fried sesame dumpling $% \left(1\right) =\left(1\right) \left(1\right) +\left(1\right) \left(1\right) \left(1\right) +\left(1\right) \left(1$



6 COURSE PREMIUM I

\$100++ per person — for parties of 2 or more

四式点心拼 STEAMED DIM SUM PLATTER

黑松露龙虾太子饺 Lobster and shrimp dumpling with black truffle

虫草花鸡茸蟹肉饺 Crab meat and chicken dumpling with cordyceps flower

■ 翠玉松菇石榴粿 Fresh mushroom and green bean dumpling

鼎湖上素梅花饺 Black fungus and vegetable dumpling

鲍丝酸辣汤

Hot and sour soup with sliced abalone

/ 黑椒炸酿大虾皇

Deep-fried king prawn stuffed with chicken and shrimp in black pepper sauce

无锡金针脆和牛

Crispy wagyu beef with deep-fried enoki mushroom Wuxi style

千子虾粒蛋炒饭

Fried rice with ginger, shrimp and tobiko

鳄梨果鲜奶露伴酒酿煎堆



6 COURSE PREMIUM II

\$100++ per person - for parties of 2 or more

四式点心拼 STEAMED DIM SUM PLATTER

黑松露龙虾太子饺 Lobster and shrimp dumpling with black truffle

虫草花鸡茸蟹肉饺 Crab meat and chicken dumpling with cordyceps flower

> 翠玉松菇石榴粿 Fresh mushroom and green bean dumpling

鼎湖上素梅花饺 Black fungus and vegetable dumpling

南北杏金瓜炖排骨

Double boiled pumpkin soup with shimeji mushroom, almond and pork rib

黑松露焗龙虾

Braised lobster in black truffle sauce

海蜇沙律伴烧鸡

Crispy chicken with jellyfish salad

火鸭川汁鱼茸面

Fish pasta with roast duck in spicy bean sauce

鳄梨果鲜奶露伴酒酿煎堆



6 COURSE SUPREME

\$120++ per person — for parties of 2 or more

四式点心拼 STEAMED DIM SUM PLATTER

黑松露龙虾太子饺 Lobster and shrimp dumpling with black truffle

虫草花鸡茸蟹肉饺 Crab meat and chicken dumpling with cordyceps flower

■ 翠玉松菇石榴粿 Fresh mushroom and green bean dumpling

鼎湖上素梅花饺 Black fungus and vegetable dumpling

鲍丝酸辣汤

Hot and sour soup with sliced abalone

咖喱芝士焗龙虾

Oven-baked lobster with cheese in curry sauce

目鱼汁香煎和牛

Pan-fried wagyu beef with enoki mushroom and onion in bonito sauce

火鸭川汁鱼茸面

Fish pasta with roast duck in spicy bean sauce

鳄梨果鲜奶露伴酒酿煎堆



8 COURSE MITZO DEGUSTATION

\$130++ per person — for parties of 6 or more

四式点心拼 STEAMED DIM SUM PLATTER

黑松露龙虾太子饺 Lobster and shrimp dumpling with black truffle

虫草花鸡茸蟹肉饺 Crab meat and chicken dumpling with cordyceps flower

翠玉松菇石榴粿 Fresh mushroom and green bean dumpling

■ 鼎湖上素梅花饺 Black fungus and vegetable dumpling

花瑶腱炖鲍鱼

Double boiled abalone soup with mushroom, dried scallop and pork shank

黑松露焗龙虾

Braised lobster in black truffle sauce

无锡金针脆和牛

Crispy wagyu beef with deep-fried enoki mushroom Wuxi style

彩芦极品爆玉带

Wok-fried scallop with capsicum and asparagus

兰度松子野珍菌

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

千子虾粒蛋炒饭

Fried rice with ginger, shrimp and tobiko

鳄梨果鲜奶露伴酒酿煎堆