

品鉴菜单 | TASTING MENU



5 COURSE TASTING MENU

\$108++ per person

沙律香酥鸭

Crispy duck salad

黄焖海鲜鱼鳔羹

Braised fish maw with shrimp and
scallop in golden carrot broth



川汁山药爆带子

Stir-fried scallop with Chinese yam Sichuan style

XO酱鸡片水晶面

Stir-fried crystal vermicelli with chicken in XO sauce

椰盅清凉白玉冰

Chilled royal jelly served in young coconut



VEGETARIAN



SPICY

All prices are exclusive of GST & service charge.



8 COURSE TASTING MENU

\$118++ per person

三式点心拼 STEAMED DIM SUM PLATTER

原只鲍鱼仔蒸烧卖

Baby abalone with pork dumpling

虫草花鸡茸蟹肉饺

Crab meat and chicken dumpling with cordyceps flower



鼎湖上素梅花饺

Black fungus and vegetable dumpling

蜜汁叉烧

Mitzo special barbecued pork

孜然椒盐脆花枝

Deep-fried octopus with cumin salt and pepper

加州带子豆腐羹

Poached scallop in lobster bisque

奶柠虾球

Deep-fried prawn coated with creamy lemon sauce

脆叶烧和牛

Premium wagyu beef smoked with jasmine tea and sweet basil

千子虾粒蛋炒饭

Fried rice with ginger, shrimp and tobiko

酥炸法国果仁冰淇淋

Deep-fried macadamia nut ice cream tempura



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10 COURSE TASTING MENU

\$138++ per person



酥脆炸素春卷

Vegetarian spring roll

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



鲍丝酸辣汤

Hot and sour soup with sliced abalone



黑椒红酒和牛粒

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

甘香琵琶虾

Baked king prawn with spicy lemongrass sauce — shell in

黑菌脆皮鸭

Black truffle crispy roast duck

白玉富豪炒饭

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

特极龙杏汁炖雪蛤

Double-boiled almond cream with hasma



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