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



## **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

## **丿** 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

鳥湖上素梅花饺 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