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INTRODUCTION

Mitzo breaks the mould of Chinese dining by combining a contemporary take on Cantonese cuisine with an artisanal cocktail programme. Ideally located on the main artery of Orchard Road, Mitzo is the next destination hotspot. Situated on the fourth floor of the Grand Park Orchard Hotel, Mitzo is surrounded by full length windows that lets in plenty of natural light, resulting in an atmosphere that is at once inviting and vibrant, while the experience remains intimate and casual.

When night falls, like a true chameleon, Mitzo takes on the persona of a modern supper club, blurring the lines between restaurant, cocktail bar and club.

DINING AREA

The main dining area has a total capacity of 82 seats. The room is surrounded by windows offering natural daylight and is complemented by glass screens, a nod to the ubiquitous screens in Chinese culture. The restaurant is deep and long, with the space broken into sections, lending a more intimate feel to the dining experience.

Mitzo's design aesthetic is dramatic yet modern and neutral in its interpretation. The space, beverage programme and service represent a progressive and new way of enjoying Cantonese cuisine.

BAR AREA

The best seats in the house are arguably those at the Spirit Meister's Table. With a 3 metre long jellyfish tank as backdrop, and illumination from the glittering bar top, the space is truly a vision to behold. This coveted space seats up to 6 and allows one to watch our cocktail craftsmen in action as they whip up delectable concoctions. The counter and lounge area are also available for pre and post dinner drinks, including champagne and cocktail receptions.

A second bar area - the Long Bar - comfortably seats up to 12 and enjoys a more discreet presence. With cocktail in hand and scintillating night views, we keep conversations buzzing well into the twilight hours.

Both in the bar and restaurant areas, music at Mitzo features carefully curated Nu Disco and Neo Soul grooves from the likes of Satin Jackets and Miguel Migs. Suiting both day and night, the music atmosphere is dynamic and upbeat, with faster tempo Deep House selections on the playlist later in the night.



COCKTAIL PROGRAMME

At Mitzo, we take our drinks seriously. The cocktail experience at Mitzo will please the classic connoisseur as much as the modern maestro.

Here, drinking is interpreted as an art form, featuring classics re-imagined with modern sensibility, inspiration artfully applied through the incorporation of signature Chinese elements; and occasionally a concoction that borders on experimental.

**HEAD BARTENDER
JACEK PIASECKI**



Mitzo's bartending pedigree is established by the likes of Jacek Piasecki, a man who has plied his trade since 1994 and one who excels in working with new and complex flavours, with a penchant for frozen concoctions. With almost 30 years of experience Jacek has overseen a train load of talent, leading teams of bartenders in several cities across Europe and Asia.

Also a chef by training, Jacek schooled at the prestigious Helsinki Culinary School Perho, working his way up before finally making his mark in 1999 as head bartender and CEO of Bar Slingin, - a bar which has been rated top 10 in Helsinki every year since 2000. In 2012, he was appointed Staff Manager at Helsinki Olympic Stadium, managing the team in concert venues headlined by artists such as Madonna, Jon Bon Jovi & Bruce Springsteen.

After perfecting his craft over the years and winning multiple national and international cocktail competitions, Jacek published the well-known bartending manual "Mestarina Baarissa" (Master of the Bar). He joins Mitzo as Head Bartender and has set his sights on upping his game and elevating Mitzo to the upper echelons of cocktail hospitality.

CORPORATE FUNCTIONS, CELEBRATIONS & EVENTS

For corporate functions, celebrations and events, our salons can accommodate up to 90 seats including a small stage. Through a great range of tasting menus along with beverage pairings as per the long standing Chinese banqueting traditions, our Salons are perfect for those looking for an intimate venue.

Groups can select from a range of tasting menus for both lunch and dinner. Canapés menus and bespoke menus along with wine and cocktail pairings are available upon request.

Guests dining in the Salons have their own dedicated waiter and sommelier and we are more than happy to assist with any special request such as hiring AV equipment, decoration or place cards.

For more intimate events, the private dining room is available for private and corporate events at lunch and dinner and can accommodate up to 26 guests seated at one long table. The rectangular room features lounge seating on both ends. The jellyfish tank lends itself as a mesmerising visual spectacle that complements your dining experience. The tinted sliding glass doors offer the option of complete privacy and soundproofing.

Guests dining in the Salons and the private dining room can have the option of reserving the pre-function area for their exclusive use.

MITZO DISHES

Mitzo reinvents the Chinese dining experience and brings with it a fresh approach and energy. A key feature of Mitzo cuisine is staying true to the philosophy of Cantonese cuisine; focusing on the quality of ingredients and its execution, while retaining its familiarity and authenticity. Through the innovative use of ingredients, each visit brings with it new flavours and a different type of experience. Most dishes are designed for sharing, so guests can try a variety of offerings.



MITZO SAMPLE MENU

黄焖金砖佛手鲍

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

云耳节瓜豆腐汤

Vegetarian soup with black fungus, gingko nuts,
chinese marrow and tofu

四式点心拼

Steamed dim sum platter

奇味软壳蟹

Golden fried soft shell crab with curry floss

蜜汁叉烧

Honey glazed barbecued pork

京酱野菇龙虾球

Stir-fried lobster with wild mushroom Tianjin style

桂花野菇炒带子

Stir-fried scallops with wild mushroom in spicy
osmanthus sauce

黑菌脆皮鸭

Black truffle crispy duck

蒙古羊仔骨

Mongolian lamb chop with enoki mushroom and onion

千子蝦粒蛋炒饭

Fried rice with ginger, shrimp and tobiko



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**EXECUTIVE HEAD CHEF
NICKY NG**

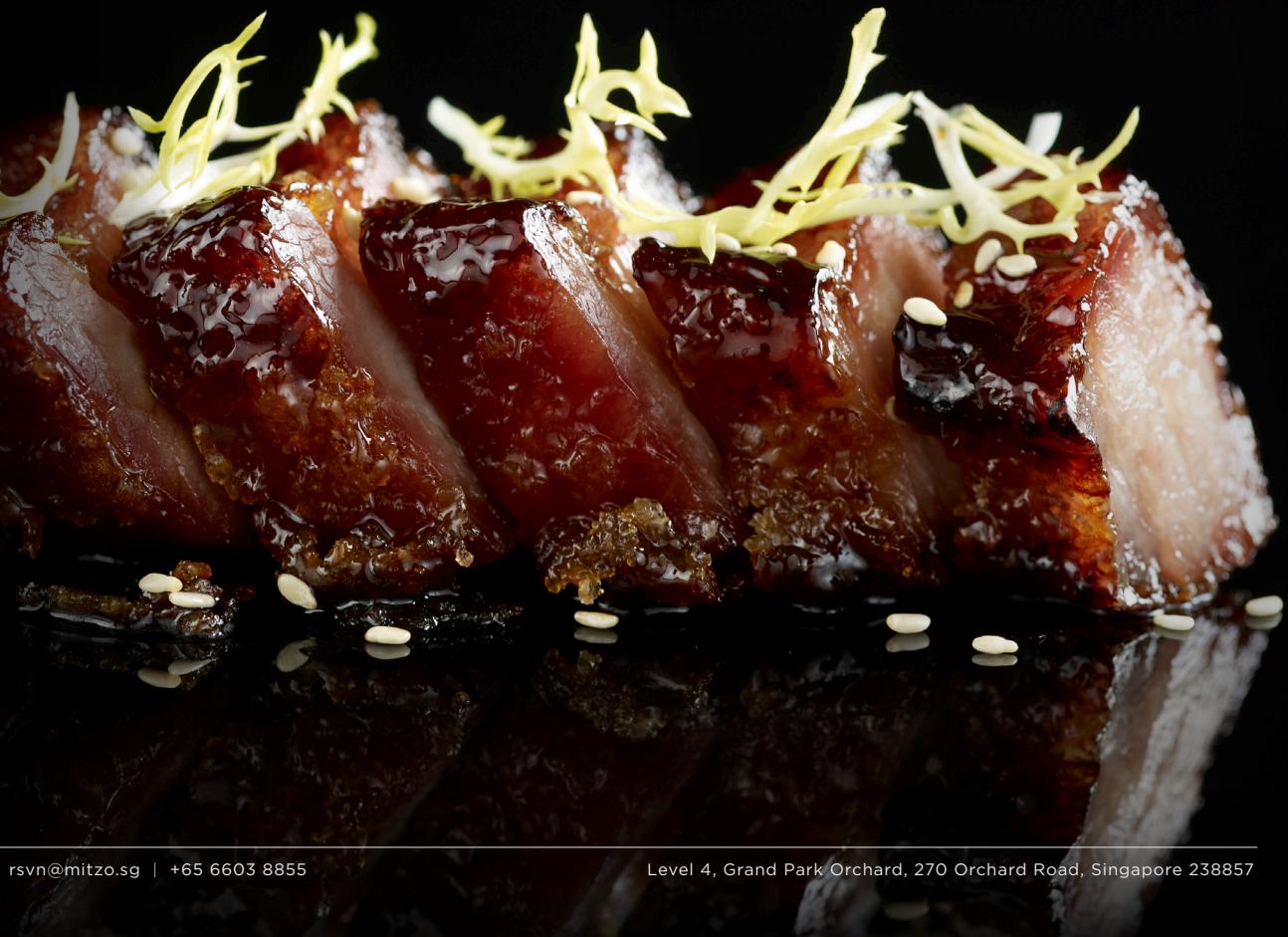
Born in 1966, Nicky Ng first realised his love for food with his strong interest in food sculptures, particularly dough figurines. Practising his craft as a young man, he went on to win many prestigious awards for his impressive skills in food sculpting.

Nicky soon developed a passion for Chinese cuisine and wanted to achieve the same success he had with food sculpting. The opportunity came along in 2002 where he was made Deputy Executive Chef at Club Chinois; a restaurant widely recognised as the pioneer of modern Chinese fine dining cuisine in Singapore.

Nicky spent the next following years building his repertoire with various notable international five star hotels regionally and internationally before successfully landing the role of Executive Chef de Cuisine in 2011 at the Michelin starred dining establishment, Hakkasan New York City.

Nicky has been conferred numerous awards for his culinary expertise throughout the years. Some of his commendable specialties include stir-fried fish fillet, deep fried crispy chicken and braised pork ribs. Flawless cooking techniques aside, he believes the best of each dish can only be brought out by integrating it with a well thought out and balanced menu.

The dining experience at Mitzo is a nod to the past and a vision of the future. As Executive Head Chef, Nicky seeks to maintain the integrity and quality of fine Cantonese cuisine, while introducing an exciting new dining experience that is truly more than the sum of its parts.



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