



TASTE OF MWI



MICHELIN
2026

5 Glasses Flight 🍷

2950++

7 Glasses Flight

3650++

Snacks

Champagne Jacquesson Cuvée 747 🍷

Dorothy Ling

Cold Starters

Toscana Inbianco IGT Sangiovese 🍷

Chef's Selection - Top Russell

**Pinot Blanc, Haus Klosterberg, Weingut Markus
Molitor, Mosel 2021**

Winter Sawara

Chef's Selection - Michelle Goh

OR

Seii Nama Sake

Crab

Shane Pangan

Hot Starters

Gaja Idda Sicilia Bianco DOP 2022 🍷

Oyster

Dorothy Ling

OR

Domaine Paul Pernot Côte d'Or Bourgogne Blanc 2022 🍷

Foie Gras

Shane Pangan

**Fritz Haag 'Brauneberger Juffer Sonnenuhr' Riesling
Kabinett Grand Cru 2023**

Stone Bass

Shane Pangan

Main Course

Pertaringa Tippy Hill Cabernet Sauvignon 2020 🍷

Pigeon

Dorothy Ling

OR

Andre Perret Condrieu Coteau du Chery 2022 🍷

Lobster

Shane Pangan

OR

Chateau Fredignac Le Canon de la Goulue 2022 🍷

Lamb

Chef's Selection - Top Russell

Desserts

Mia's Cereal Bowl | Malted Milk Chocolate | Corn

Beerenauslese Cuvée, Kracker 2021 🍷

Chef's Selection - Michelle Goh

or

Seabuckthorn Sorbet | Hummingbird Cake | Banana

Henri Giraud Ratafia Champenois Solera

The People of Mia

*For those who wish to experience the MWI but do not wish for a full flight just kindly ask of one of our team members for a customised pairing.