Christmas
TASTE OF MIA

MENU 6,850++
WINE PAIRING: 3,950++

Duxelle Tart | Hollandaise | Winter Truffle
Hairy Crab | Brown Butter | Shaoxing Wine
Beef Tartare | Sweet Potato Pave | N25 Caviar
Foie Gras | Mulled Wine | Prune

Sourdough Brioche | Shallot Butter | Onion Ash

Chilled Oyster | Champagne Ponzu | Shiso

Pan Seared Foie Gras |Chawanmushi |
Butternut | Quince

Grilled Half Blue Lobster | Artichokes |
Lobster Bisque

Turkey Ballotine | Parsnip | Brussel Sprouts
OR
Juniper Roasted Venison | Red Cabbage |
Peppercorn Sauce | Celeriac
Supp. Black Winter Truffle 1g 380++

White Lady | Lychee Sorbet |
Yoghurt Snow

Sticky Date Madeleines | Butterscotch Sauce |
Vanilla Cream