TASTE OF MIA

Festive LUNCH

MICHELIN GUIDE 2027

MENU: 3,250++

WINE PAIRING : 2,250++

Prawn Yum | Pomelo | Spicy Gazpacho

Hairy Crab | Brown Butter | Shaoxing Wine

Foie Gras | Mulled Wine | Prune

Sourdough Brioche |

Shallot Butter | Onion Ash

Andaman Sea Crab | Grapes |

Ajo Blanco

ADD ON:

Aged Tuna Tataki | Truffle Ponzu |

Lychee | Peanuts 890++

Roasted Chicken | Boudin Blanc |

Parsnip | Albufera Sauce

OR

Roasted Barramundi | Celeriac |

Chestnut | Miso Veloute

Supp Winter Truffle 1g 380++

Mia's Cereal Bowl

| Malted Milk Chocolate | Corn