TASTE OF MIA

Festive

MICHELIN GUIDE 2027

8-COURSE MENU: 6,250++

WINE PAIRING : 3,950++

Prawn Yum | Pomelo | Spicy Gazpacho

Hairy Crab | Brown Butter | Shaoxing Wine

Sweet Potato Pave | Beef Tartare | N25 Caviar

Foie Gras | Mulled Wine | Prune

Sourdough Brioche | Shallot Butter | Onion Ash

Lobster Ballotine | Avocado | Orange |

Beetroot Kê-tsiap

Aged Tuna Tataki | Truffle Ponzu | Lychee | Peanuts

Smoked Eel Chawanmushi |

“Tartare Sauce” | Beef Tongue

Stuffed Turbot | Champagne Beurre Blanc | Yuzu Kosho

Roasted Chicken | Boudin Blanc | Parsnip | Albufera Sauce

OR

Smoked Duck | Passionfruit |

Roscoff Onion | Pomme Dauphine

Supp Winter Truffle 1g 380++

White Lady | Lychee Sorbet | Yoghurt Snow

Mia's Cereal Bowl | Malted Milk Chocolate | Corn

OR

“Mont Noir” | Chestnut | Black Sesame