

TASTE OF MIA : 5,850++

WINE PAIRING : 3650++

Snacks

Prawn Yum | Tomato Gazpacho | Pomelo
Taramasalata | Gambero Rosso | Ikura
Cuttlefish | Raw Bamboo | Garlic Toux
Crab Yellow Curry | Cassava | Black Mustard

Sourdough Brioche | Shallot Butter | Onion Ash

Cold Starters

Hokkaido Scallop | Blue Fin Tuna | Truffle Ponzu | N25 Caviar

Cured Hamachi | Pineapple and Passionfruit Dressing
| Scallop XO Sauce

Hot Starters

Seafood Chawanmushi | Mexican Marigold | Gooseberry

Battered Cod | Chili Crab Sauce | Curry Leaves

Main Course

Stuffed Guinea Fowl | Boudin Blanc | Scallion
| BBQ Chinese Kale | Ginger Chicken Jus

OR

24 Hour Braised Beef Short Rib | Butternut | Pomme Dauphine
| Peppercorn Sauce

OR

Grilled Half Brittany Lobster | Textures of Artichoke |

Yuzu Kosho Beurre Blanc | 1,650++

Supp. Winter Black Truffle 1g 380++

Desserts

Pink Guava Sorbet | Blood Orange | Chamomile

Mia's Cereal Bowl | Malted Milk Chocolate | Corn

OR

Korean Strawberry | Yoghurt | Elderflower

ADD ON:

Coconut & Caviar | 10g N25 Kaluga Hybrid 1,490++



TASTE OF MIA



MICHELIN
2026