

TASTE OF MIA : 5,850++

WINE PAIRING : 3650++

Snacks

**Prawn Yum | Tomato Gazpacho | Pomelo
Taramasalata | Blue Belly Shrimp | Ikura
Cuttlefish | Raw Bamboo | Garlic Toun
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 Yellow Chicken | Boudin Blanc
| BBQ Broccoli | Orange Chicken Jus**

OR

**48 Hour Grilled Beef Short Rib | Red Cabbage | Roasted Shallot
Pomme Dauphine | 'Calamansi Beurre Noir'**

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**