Staying true to the philosophy of Cantonese cuisine, Mitzo never compromises on quality and execution.

The menu combines familiar flavours with the innovative use of ingredients to create dishes that reflect the energy and spirit of Mitzo.

Designed for sharing, most dishes are served in modern small plates. Enjoy!
珍品特菜 SUPREME SPECIALS

位上—Individual Servings

松露原只青边鲜鲍鱼  Truffle Greenlip Abalone 108

鸡汁海味海中宝 (6头鲍鱼，海参，瑶柱，鱼肚胶)  6-head Abalone with Sea Cucumber, Dried Scallop and Fish Maw in Chicken Consomme 78

鲍汁贵州竹笙瑶柱海参6头鲍  6-head Abalone, Dried Scallop wrapped in Gui Zhou Bamboo Pith, Sea Cucumber and Seasonal Greens in Abalone Sauce 78

黄焖鲜花胶  Braised Fresh Fish Maw in Carrot Broth 38

黑菌海参酿鸡茸  Braised Sea Cucumber with Minced Chicken and Seasonal Greens in Truffle Sauce 38

鸳鸯百花龙虾钳烩海参  Braised Sea Cucumber and Lobster Claw stuffed with Shrimp served in Lobster Bisque and Spinach Sauce 38

All prices are exclusive of GST & service charge.
汤  SOUP

碧玉瑶柱龙蝦羹  18
Vegetable Puree Soup with Dried Scallop and Lobster Meat

马卡菜胆龙蝦球炖鸡汤  18
Double-boiled Maca with Lobster and Cabbage in Chicken Consommé

豚骨浓汤海参炖杏菇  18
Double-boiled Sea Cucumber with Chicken and Mushroom in Pork Consommé

鲍鱼炖靓汤  16
Chef’s Special - Abalone Soup of the Day

师傅炖靓汤  14
Chef’s Special - Soup of the Day

鲍丝酸辣汤  14
Hot and Sour Soup with Sliced Abalone

黄焖海鲜鱼鳔羹  14
Braised Fish Maw with Seafood in Carrot Broth

蟹黄蟹肉鱼鳔羹  14
Fish Maw Soup with Crab Meat and Roe

加州龙蝦肉蟹肉豆腐羹  14
Braised Lobster Soup with Crab Meat and Tofu

蟹肉粟米羹  14
Sweet Corn Soup with Fresh Crab Meat

翡翠桃胶羹  14
Vegetable Puree Soup with Peach Resin

酸辣素汤  14
Vegetarian Hot and Sour Soup

All prices are exclusive of GST & service charge.
MITZO 顶级蒸点心拼
MITZO PREMIUM STEAMED DIM SUM PLATTER
各两件 – Two each
- 黑鱼子酱虾饺皇
  Royal Shrimp Dumpling with Caviar
- 鲍鱼千子蒸烧卖
  Shrimp and Pork Dumpling with Baby Abalone
- 海胆带子饺
  Steamed Dumpling with Shrimp, Scallop and Sea Urchin

MITZO 素点心拼
VEGETARIAN STEAMED DIM SUM PLATTER
各两件 – Two each
- 碧绿素饺
  Seasonal Vegetables Dumpling
- 贡菜明珠饺
  Steamed Dumpling with Pea Flower and Assorted Vegetables
- 松露野菌蘑菇包
  Wild Mushroom Truffle Bun

庭园炸点心拼
GARDEN DEEP FRIED DIM SUM PLATTER
各两件 – Two each
- 芝士百里香蜗牛酥
  Escargot Cheese Puff
- 辣椒螃蟹煎锅贴
  Pan-fried Chilli Crab Dumpling
- 千丝萝卜酥
  Thousand Layer Radish Puff

All prices are exclusive of GST & service charge.
招牌四喜拼
MITZO PREMIUM STARTER PLATTER
各一件 – One each
蜜汁叉烧王
Mitzo Special Barbecued Pork
鱼子胡麻蝦
Prawn coated with Caviar Sesame Mayonnaise
黄金咸蛋猴头菇
Monkey Head Mushroom with Salted Egg Yolk
新疆孜然龙蝦钳
Lobster Claw in Cumin Sauce

小吃 APPETISER

蜜汁叉烧王
Mitzo Special Barbecued Pork
18

鱼子胡麻蝦
Prawn coated with Caviar Sesame Mayonnaise
18

黄金咸蛋猴头菇
Monkey Head Mushroom with Salted Egg Yolk
18

新疆孜然龙蝦钳
Lobster Claw in Cumin Sauce
18

奇味软壳蟹
Golden Fried Soft Shell Crab with Curry Floss
18

孜然避风塘软壳蟹
Golden Fried Soft Shell Crab with Cumin and Garlic
18

化皮烧腩肉
Crispy Roast Pork Belly
18

蜜汁叉烧王
Mitzo Special Barbecued Pork
18

咖啡爽肉卷金衣
Roasted Coffee Pork Neck served with Crispy Beancurd Skin and Chinese Pancake
18

松露百花莲藕饼
Battered Lotus stuffed with Truffle Shrimp
14

孜然椒盐脆花枝
Deep-fried Squid with Cumin Salt and Pepper
14

生菜片松露炒素粒
Stir-fried Mushroom, Fungus and Vegetables in Truffle served with Lettuce
14

桂花猴头菇
Deep-fried Monkey Head Mushroom in Spicy Osmanthus Dressing
14

辣汁带子饺
Poached Scallop & Shrimp Dumpling
14

紫菜鸭春卷
Deep-fried Duck Spring Roll Coated with Seaweed
9
鱼 FISH

酥炸黑菌鲈鱼
Deep-fried Chilean Sea Bass with Enoki in Truffle Sauce

香茅辣味焗鲈鱼
Oven-baked Chilean Sea Bass infused with Spicy Lemongrass

青葱蒜茸蒸鲈鱼
Steamed Chilean Sea Bass with Spring onion and Garlic in Superior Soya

樱花姜茸蒸鲈鱼
Steamed Chilean Sea Bass with Minced Ginger in Superior Soya

豆皇蒸鲈鱼
Steamed Chilean Sea Bass topped with Petai Bean Sauce in Superior Soya

柴鱼香槟焗鲈鱼
Champagne Chilean Sea Bass with Bonito Sauce

桂花芦笋鲈鱼柳
Stir-fried Chilean Sea Bass with Asparagus in Osmanthus Sauce

三杯野菇鲈鱼球
Stir-fried Chilean Sea Bass with Wild Mushroom in Chinese Wine

All prices are exclusive of GST & service charge.
海鲜  SEAFOOD

茅台上汤焗龙虾
Braised Lobster in Superior Broth and Mao Tai Wine – Half

芝士胡椒焗龙虾
Baked Lobster with White Pepper and Cheese – Half

味噌姜茸蒸龙虾
Steamed Lobster with Miso and Ginger in Superior Soya – Half

黑金蒜蓉蒸龙虾
Steamed Lobster with Minced Black and White Garlic in Superior Soya – Half

碧玉带子炒鲜奶
Pan-fried Scallops with Milk and Egg White, topped with Crispy Scallop

碧玉豉汁百花龙虾钳
Steamed Lobster Claw stuffed with Shrimp, served with Seasonal Greens in Black Bean Sauce

碧玉豆皇百花龙虾钳
Stir-fried Lobster Claw stuffed with Shrimp served with Seasonal Greens in Petai Bean Sauce

蟹皇蟹肉扒龙虾钳
Pan-fried Lobster Claw topped with Crab Meat and Roe

酒糟豆皇带子百合炒西芹
Stir-fried Scallops with Lily Bulb and Celery in Red Yeast and Petai Bean Sauce

XO酱碧绿山药爆带子
Stir-fried Scallops with Yam Bean and Seasonal Greens in XO Sauce

胡椒带子炒芦笋
Stir-fried Scallops with Asparagus in White Pepper

柚香奶虾球
Deep-fried Prawn coated with Yuzu Crème Sauce

黄金咸蛋虾
Deep-fried Prawn coated with Salted Egg Yolk

胡麻鱼子美奶虾
Deep-fried Prawn coated with Caviar Sesame Mayonnaise

鱼香虾球炒时蔬
Stir-fried Prawn with Assorted Seasonal Greens and Fungus with Bonito Sauce

SIGNATURE  VEGETARIAN  SPICY
All prices are exclusive of GST & service charge.
家禽  POULTRY

松露脆皮鸭  Black Truffle Crispy Roast Duck  38

北京烤鸭  Peking Style Duck  38

蒜香吊烧鸡  Golden Garlic Roasted Chicken served with Orange Lotus Pickle  28

豉椒炒鸡片  Stir-fried Chicken with Onion and Capsicum in Black Bean Sauce  26

胡椒鸡片爆芦笋  Stir-fried Chicken with Asparagus in White Pepper  26

三杯走地鸡  Sanpei Chicken with Onion, Mushroom and Thai Sweet Basil  26
## Meat Dish

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Stir-fried Wagyu Beef with Black Pepper and Red Wine</td>
<td>42</td>
</tr>
<tr>
<td>Pan-fried Wagyu beef with Enoki in Spicy Peanut Sauce</td>
<td>42</td>
</tr>
<tr>
<td>Wagyu Beef Asparagus Roll in Honey Pepper Sauce</td>
<td>42</td>
</tr>
<tr>
<td>Honey Pepper Lamb Chops with Onions topped with Crispy Mushroom</td>
<td>32</td>
</tr>
<tr>
<td>Xin Jiang Lamb Chops with Enoki and Onion</td>
<td>32</td>
</tr>
<tr>
<td>Twice-cooked Lamb Shank with Crispy Bread Crumbs in Vinegar Reduction</td>
<td>32</td>
</tr>
<tr>
<td>Twice-cooked Lamb Shank with Enoki in Spicy Peanut Sauce</td>
<td>32</td>
</tr>
<tr>
<td>Strawberry Sweet and Sour Pork</td>
<td>28</td>
</tr>
<tr>
<td>Bonito Pork Rib</td>
<td>14</td>
</tr>
<tr>
<td>Tomato Pork Rib with Seasonal Greens</td>
<td>14</td>
</tr>
</tbody>
</table>

All prices are exclusive of GST & service charge.
豆腐类 TOFU

豉椒煎酿三宝
Pan-fried Tofu, Pepper and Lotus Root stuffed with Shrimp in Spicy Black Bean Sauce
28

红烧野菌洞豆腐
Vegetarian Braised Assorted Fungus with Tofu
28

翡翠蟹肉扒豆腐
Homemade Egg Tofu with Crab Meat and Mushroom in Spinach Sauce
28

黄焖百花酿洞豆腐
Steamed Tofu stuffed with Shrimp in Carrot Broth
28

本帮麻婆鸡豆腐
Braised Tofu with Minced Chicken in Spicy Bean Sauce
26
蔬菜类 VEGETABLE

红烧松茸扒津白
Poached Cabbage with Matsutake Mushroom in Oyster Sauce 32

蟹皇蟹肉扒茄子
Eggplant with Crab Meat and Roe in Superior Soya 28

兰度松子野珍菌
Stir-fried Wild Mushroom with Chinese Kai Lan and Pine Nuts 26

黑椒芦笋脆莲藕
Stir-fried Lotus Root with Black Fungus and Asparagus in Black Pepper 26

三皇蛋灼苋菜
Poached Local Spinach with Three Types of Eggs 26

上汤黑蒜烩苋菜
Poached Local Spinach with Black Garlic in Superior Broth 26

黑蒜素汤灼津白
Poached Cabbage with Black Garlic in Superior Vegetable Broth 26

白胡椒爆芦笋
Stir-fried White Pepper Asparagus 26

鲍汁鲜菇扒西兰花
Mushroom with Broccoli in Abalone Sauce 26

干扁四季豆
French Beans with Minced Chicken and Dried Shrimp 26

时日蔬菜
Seasonal Vegetables 20

Choice of kai lan, choy sum or garlic chives
Stir-fried with minced garlic, oyster sauce, wine & salt, preserved spicy beancurd

SIGNATURE ✿ VEGETARIAN ✿ SPICY
All prices are exclusive of GST & service charge.
<table>
<thead>
<tr>
<th>RICE</th>
<th></th>
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</thead>
</table>
| 咸蛋蟹肉蛋炒饭  
Salted Egg Fried Rice with Crab Meat | 24 |
| 加州龙蝦肉泡鸳鸯饭  
Poached Rice with Lobster Meat in Superior Broth | 24 |
| XO酱龙蝦肉炒饭  
XO Fried Rice with Lobster Meat, Vegetables and Mushroom | 24 |
| 白玉富豪炒饭  
Egg White Fried Rice with Crab Meat topped with Dried Scallop | 24 |
| 千子蝦粒蛋炒饭  
Fried Rice with Ginger, Shrimp and Tobiko | 24 |
| 黑菌素烩饭  
Vegetarian Braised Truffle Rice | 24 |
| 桃胶酸姜烩泡饭  
Vegetarian Poached Rice with Peach Resin and Japanese Ginger | 24 |
| 鲍鱼仔紫菜蛋炒饭 (1 位用)  
Egg Fried Rice with Baby Abalone and Seaweed | 19 |
| 黄金蛋炒饭  
Golden Egg Fried Rice | 14 |
| 丝苗白饭  
Steamed Jasmine Rice | 3 |

All prices are exclusive of GST & service charge.
<table>
<thead>
<tr>
<th>NOODLES</th>
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</tr>
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</table>
| 黄焖龙蝦烩拉面  
Braised Maine Lobster with Homemade Egg Noodles in Carrot Broth - Half | 34 |
| 浓汤海鲜焖粗米粉  
Braised Vermicelli with Seafood | 28 |
| XO龙蝦肉干炒水晶面  
XO Fried Crystal Vermicelli with Lobster Meat | 24 |
| 黑椒鸭丝炒乌冬  
Fried Udon Noodles with Duck and Black Pepper | 24 |
| 滑蛋蝦球乌冬面  
Udon Noodles with Prawn in Egg Gravy | 24 |
| 辣子鸡片拉面豚骨汤  
Spicy Hand-Pulled Noodles with Chicken in Pork Consomme | 24 |
| 上海炒拉面  
Fried Spicy Shanghai Noodle with Mushroom and Bean sprout | 18 |
| 八宝素水晶面汤  
Vegetarian Crystal Vermicelli Soup | 18 |
甜点 DESSERT

御等龙杏金丝燕窝 拼 冻芝士塔 36
Supreme Bird’s Nest with Almond Cream served with Hokkaido Milk Cheese Tart

鳄梨果露 拼 酒酿煎堆 16
Chilled Avocado Milkshake with Rum & Raisin Ice Cream served with Deep-fried Chocolate Truffle Liquer Dumpling

香芒椰雪花 拼 似不似蛋 16
Coconut Shaved Ice with Mango Sauce served with Mysterious Egg Pudding

香槟冻黑芝麻雪葩 拼 峰巢糕 16
Champagne Jelly with Black Sesame Sorbet served with Honeycomb Cake
甜点 DESSERT

密芒冻甘露拼冻芝士挞  16
Rock Melon Mango Sago Puree and Lime Sorbet served with Chilled Hokkaido Milk Cheese Tart

红宝桂花冻拼包金天  16
Osmanthus jelly with Red Ruby and Lychee Pop served with Custard Bun

随心所甜：任选四件以上精美配甜糕点  16
Assorted Chinese Pastry Platter - Choose 4 items

Choices of

酒酿煎堆
Deep-fried chocolate liquer dumpling

北海道流心芝士挞（冻／温）
Hokkaido milk cheese tart (Chilled / Warm)

奶皇马来糕
Custard cake roll

流沙奶皇包金天
Custard moon bun

似不似蛋果冻
Mysterious egg pudding

寿挑  3
Homemade longevity bun