



WEEKEND BRUNCH

*Top up \$60++ per person to enjoy
Free flow of champagne, cocktails, wines and beer*

ARTISANAL COCKTAILS

EMPRESS SOURS (COGNAC-BASED)

Simple yet captivating for all classic whisky sour fans, with chrysanthemum-infused cognac

ORIENTAL JULEP (BOURBON-BASED)

A fruit-forward twist to the timeless mint julep

SHE-SO-FINE (RUM-BASED)

The quintessential mojito underwent a makeover using fresh shiso leaves instead of fresh mint

SLOE-LY BUT SURELY (WHISKEY-BASED)

A delicious cocktail that will sweep you off your feet, slowly but surely

SUMMER BOTANIC (WHISKY-BASED)

An ode to Singapore's garden city & a refreshing quencher for its sunny climate

JALISCO HEAT (TEQUILA-BASED)

Essentially margarita with a kick

SPARKLING (150ML)

- Pasqua Passimento Romeo & Juliet Prosecco NV
- Cattier Brut Icone NV

WHITE (150ML)

- Joseph Cattin, Riesling (FR)
- Piccini Pinot Grigio Delle Venezie I.G.T. (IT)
- Saint Clair Origin Sauvignon Blanc (NZ)

RED (150ML)

- Francois Janoueix Genevieve D'Arthus Bordeaux (FR)
- La Forge Estate Pinot Noir 2017 (FR)
- Robert Mondavi Private Selection Cabernet Sauvignon (US)

ROSE (150ML)

- Mirabeau Classic Cotes De Provence Rose (FR)

BEER-ON-TAP (330ML)

- Asahi Super Dry

BOTTLED BEER

- Hitachino Nest White Ale
- Lost Coast Indica IPA

SPIRITS (45ML)

- Tanqueray London Dry
- Ketel One
- Saint James Rhum Blanc
- Grant's Family Reserve

All prices are exclusive of GST & service charge.

MITZO RESTAURANT & BAR

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