

mitzo

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!

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珍品特菜
Supreme Specials

(位上 - Individual Servings)

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| 碧玉松露烧海参 Braised Sea Cucumber with Seasonal Greens in Truffle Sauce | 48 |
| 加州海参鲍鱼角 Braised California Sea Cucumber and Abalone with Seasonal Greens Served in Lobster Bisque | 78 |
| 鸡汁海味海中宝 (鲍鱼角, 海参, 鱼肚胶, 松茸) Abalone with Sea Cucumber, Fish Maw and Matsutake Mushroom in Chicken Consommé | 78 |
| 松露浓汤佛手鲍 Whole Abalone in Truffle Sauce | 78 |
| 红烧鱼胶鲍鱼角 Braised Barramundi Fish Maw and Abalone | 78 |
| 古法红烧原只鲍鱼 Traditionally Braised Whole Abalone | 78 |

*All prices are exclusive of GST & service charge. | 🍷 Signature 🌿 Vegetarian 🌶️ Spicy

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|  | 鲍丝酸辣汤 Hot and Sour Soup with Sliced Abalone | 14 |
|  | 黄焖海鲜鱼鳔羹 Braised Fish Maw with Seafood in Carrot Broth | 16 |
| | 加州龙蝦肉蟹肉豆腐羹 Braised Lobster Soup with Crab Meat and Tofu | 16 |
| | 碧玉鱼胶羹 Vegetable Purée Soup with Barramundi Fish Maw | 18 |
|  | 黄焖鲜鱼胶羹 Braised Fresh Barramundi Fish Maw in Carrot Broth | 18 |
| | 鸡汁鱼胶炖松茸 Double-boiled Barramundi Fish Maw with Matsutake Mushroom in Chicken Consommé | 18 |
|  | 马卡菜胆龙蝦球炖鸡汤 Double-boiled Maca with Lobster in Chicken Consommé | 18 |
| | 蟹肉粟米羹 Sweet Corn Soup with Crab Meat | 14 |
| | 豚骨浓汤海参炖杏菇 Double-boiled Sea Cucumber with Chicken and Mushroom in Pork Consommé | 18 |
| | 鲍鱼炖靚汤 Chef's Special - Abalone Soup of the Day | 16 |
| | 鲜鱼胶炖靚汤 Double-boiled Barramundi Fish Maw Soup of the Day | 16 |
| | 师傅炖靚汤 Chef's Special - Double-boiled Soup of the Day | 14 |
|  | 翡翠桃胶羹 Vegetable Purée Soup with Peach Resin | 14 |
|   | 酸辣素汤 Vegetarian Hot and Sour Soup | 14 |

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小吃
Appetiser

-  Mitzo 顶级蒸点心拼 28
Mitzo Premium Steamed Dim Sum Platter
(各两件 - 2 each)
- 松露虾饺皇
Royal Shrimp Dumpling with Truffle
鲍鱼蒸烧卖
Steamed Abalone, Shrimp and Pork Dumpling
海胆带子饺
Steamed Dumpling with Shrimp, Scallop and Sea Urchin
-  植物性点心拼 28
Plant-Based Steamed Dim Sum Platter
(各两件 - 2 each)
- 碧绿素肉饺
Plant-based OmniMeat and Vegetables Dumpling
虫草花蒸饺
Plant-based Beyond Meat Sausage Dumpling with Cordycep Flower
松露野菌蘑菇包
Plant-based Beyond Meat and Truffle Mushroom Bun
- 庭园炸点心拼 28
Garden Deep Fried Dim Sum Platter
(各两件 - 2 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
-  Mitzo Premium Starter Platter 28
(各一件 - 1 each)
- 蜜汁叉烧王
Mitzo Special Barbecued Pork
南乳美奶蝦
Deep Fried Prawn Coated with Fermented Beancurd Mayonnaise
奇味猴头菇
Monkey Head Mushroom with Curry Floss
咸蛋龙虾钳
Lobster Claw with Salted Egg Yolk

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| | 桂花鳗鱼炸春卷 Deep-fried Unagi with Osmanthus Spring Roll | 16 |
| | 松露百花莲藕饼 Battered Lotus stuffed with Truffle Shrimp | 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 | 16 |
| | 咸蛋酥炸八爪鱼 Deep-fried Octopus Coated with Salted Egg Yolk | 16 |
| 🍷 | 化皮烧腩肉 Crispy Roast Pork Belly | 22 |
| 🍷 | 蜜汁叉烧王 Mitzo Special Barbequed Pork | 22 |
| 🍷 | 咖啡爽肉卷金衣 Roasted Coffee Pork Neck served with Crispy Beancurd Skin and Chinese Pancake (请提前一天预定 Please place your order one day in advance) | 20 |
| 🌶️ 🍃 | 辣桂花猴头菇 Deep-fried Monkey Head Mushroom in Spicy Osmanthus Dressing | 14 |
| 🍃 | 松露脆芦笋 Battered Asparagus with Truffle | 14 |

Mitzo is partnering with Green Monday to promote flavourful and nutritious, healthy plant-based dining to reduce our environmental footprint. Find out more at www.greenmonday.org.sg



OMN!MEAT



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鱼
Fish

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| | 松露鲈鱼炒时蔬 Pan-fried Truffle Chilean Sea Bass with Seasonal Greens | 32 |
| | 鱼香鲈鱼爆芦笋 Pan-fried Chilean Sea Bass and Asparagus with Bonito | 32 |
| 🌶️ | 潮泰酸辣蒸鲈鱼 Steamed Chilean Sea Bass with Spicy Yuzu | 36 |
| 🍷 | 樱花姜茸蒸鲈鱼 Steamed Chilean Sea Bass with Minced Ginger in Superior Soya | 36 |
| 🌶️ | 香茅辣味焗鲈鱼 Oven-baked Chilean Sea Bass infused with Spicy Lemongrass | 36 |
| 🍷 | 酥炸黑菌鲈鱼 Deep-fried Chilean Sea Bass with Enoki in Truffle Sauce | 36 |

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| 🍷 | 柚香奶蝦球 Deep-fried Prawn Coated with Yuzu Crème Sauce | 28 |
| 🍷 | 黄金咸蛋蝦 Deep-fried Prawn Coated with Salted Egg Yolk | 28 |
| | 南乳美奶蝦 Prawn Coated with Fermented Beancurd Mayonnaise | 28 |
| | 茅台上汤焗龙虾 Braised Lobster in Superior Broth and Mao Tai Wine | 34 |
| 🌶️ | 芝士酸辣焗龙虾 Baked Hot and Sour Lobster with Cheese | 34 |
| | 咸蛋烧龙虾 Steamed Lobster in Salted Egg Yolk Sauce | 34 |
| | 酒糟葱蒜蒸龙虾 Steamed Lobster with Shallots and Garlic in Superior Soya | 34 |

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海鲜

Seafood

-  碧玉带子炒鲜奶 32
Pan-fried Scallops with Milk and Egg White,
Topped with Crispy Scallop
- 松露碧绿山药爆带子 32
Stir-fried Scallops with Yam Bean and
Seasonal Greens in Truffle Sauce
- 胡椒带子爆时蔬 32
Stir-fried Scallops with Seasonal Greens in White Pepper

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|  三杯走地鸡 Sanpei Chicken with Onion, Mushroom and Thai Sweet Basil | 26 |
| 彩椒山药炒鸡片 Stir-fried Chicken with Yam Bean, Onions and Capsicums | 26 |
|  北京烤鸭 Peking Style Duck | 42 |
|  松露脆皮鸭 Black Truffle Crispy Roast Duck | 42 |

家禽

Poultry

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肉类

Meat Dish

黑椒红酒和牛粒 42
Stir-fried Wagyu Beef with Black Pepper and Red Wine

 麻香辣子和牛柳 42
Pan-fried Wagyu Beef with Enoki in Spicy Peanut Sauce

 松露牛脸肉 22
Truffle Wagyu Beef Cheek

 草莓酸甜肉 26
Strawberry Sweet and Sour Pork

川弓一支骨 16
Braised Herbal Pork Rib

白胡椒羊仔骨 32
Lamb Chop in White Pepper and Miso Sauce

京味羊膝骨 32
Braised Northern-Style Lamb Shank

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|  | 红烧野菌洞豆腐 Vegetarian Braised Assorted Fungus with Tofu | 28 |
|  | 本帮麻婆鸡豆腐 Braised Tofu with Minced Chicken in Spicy Bean Sauce | 26 |
|  | 翡翠蟹肉扒豆腐 Homemade Egg Tofu with Crab Meat and Mushroom in Spinach Sauce | 28 |

豆腐类
Tofu

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蔬菜类 Vegetables

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| 🍵 | 兰度野菇炒珍菌 Stir-fried Wild Mushroom with Chinese Kai Lan | 26 |
| | 黑椒芦笋脆莲藕 Stir-fried Lotus Root with Black Fungus and Asparagus in Black Pepper | 26 |
| | 鱼香蟹肉扒茄子 Stir-fried Crab Meat, Bonito and Egg Plant | 28 |
| 🍵 | 三皇蛋灼苋菜 Poached Local Spinach with Three Types of Eggs | 28 |
| 🍵 | 红烧松茸扒时蔬 Braised Seasonal Greens with Matsutake Mushroom | 32 |
| 🍵 | 黑蒜素汤灼时蔬 Poached Seasonal Greens with Black Garlic in Superior Vegetable Broth | 28 |
| | 咸蛋黄脆芦笋 Crispy Asparagus with Salted Egg Yolk | 24 |
| | 白胡椒爆芦笋 Stir-fried White Pepper Asparagus | 24 |
| | 干扁四季豆 French Bean with Minced Chicken and Dried Shrimp | 26 |
| | 时蔬菜 (芥兰, 菜芯, 青龙菜) Seasonal Chinese Vegetable with Choice of Kai Lan, Choy Sum or Garlic Chives | 20 |
| | 烹饪方式: 蒜茸, 蚝油, 清炒, 腐乳椒丝炒 Stir-fried with Minced Garlic, Oyster Sauce, Wine & Salt, Preserved Spicy Beancurd | |

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饭

Rice

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| 黄金蛋炒饭 Golden Egg Fried Rice | 14 |
|  加州龙蝦肉泡鴛鴦饭 Poached Rice with Lobster Meat in Superior Broth | 28 |
|  XO酱鳗鱼蛋炒饭 XO Egg Fried Rice with Unagi | 26 |
| 千子蝦粒蛋炒饭 Fried Rice with Ginger, Shrimp and Tobiko | 26 |
| 白玉富豪炒饭 Egg White Fried Rice with Crab Meat Topped with Dried Scallop | 26 |
|  黑菌素烩饭 Vegetarian Braised Truffle Rice | 26 |
|  桃胶酸姜烩泡饭 Vegetarian Poached Rice with Peach Resin and Japanese Ginger | 26 |
| 丝苗白饭 Steamed Jasmine Rice | 3 |

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面
Noodles

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|  | XO八爪鱼水晶面 XO Fried Crystal Vermicelli with Octopus | 28 |
| | 浓汤双鲜焖泰粉 Braised Flat Rice Noodle with Shrimps and Scallop | 28 |
|  | 潮泰带子泰粉汤 Flat Rice Noodle with Scallop in Sour and Spicy Soup | 28 |
| | 黄焖龙蝦烩拉麵 Braised Maine Lobster with Homemade Egg Noodles in Carrot Broth | 32 |
|  | 豉油皇菇丝炒拉麵 Fried Spicy Shanghai Noodle with Mushroom and Beansprout | 20 |
|  | 黑椒素肉炒乌冬 Fried Udon Noodles with OmniMeat and Black Pepper | 26 |
|  | 松露素肉炒泰粉 Vegetarian Flat Rice Noodle with OmniMeat in Truffle Sauce | 26 |
|  | 八宝素水晶面汤 Vegetarian Crystal Vermicelli Soup | 26 |

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| | 御等龙杏金丝燕窝 拼 冻芝士塔 Supreme Bird's Nest with Almond Cream Served with Chilled Hokkaido Milk Cheese Tart | 36 |
| 🍷 | 鳄梨果露 拼 酒酿煎堆 Chilled Avocado Milkshake with Rum and Raisin Ice Cream Served with Deep-fried Chocolate Liqueur Dumpling | 16 |
| | 南洋珍多冰 拼 芒果蛋布丁 Chilled Coconut Chendol Served with Mysterious Egg Pudding | 16 |
| | 夏日风情 拼 千层奶皇糕 Summer Coconut Jelly served with Custard Layer Cake | 16 |
| 🍷 | 密芒冻甘露 拼 冻芝士挞 Rock Melon Mango Sago Puree and Lime Sorbet Served with Chilled Hokkaido Milk Cheese Tart | 16 |
| | 红糖桂花冻 拼 绿茶流沙包 Chilled Osmanthus Jelly with Green Tea Custard Bun | 16 |
| | 随心所甜：任选四件以上精美配甜糕点 Assorted Chinese Pastry Platter (<i>Choose 4 items</i>) | 20 |
| | 酒酿煎堆 Deep-fried Chocolate Liqueur Dumpling 北海道流心芝士挞 (冻/温) Hokkaido Milk Cheese Tart (Chilled/Warm) 千层奶皇糕 Custard Layer Cake 绿茶流沙包 Green Tea Custard Bun 似不似蛋果冻 Mysterious Egg pudding | |
| | 寿挑 Homemade Longevity Bun | 3 |

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