



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!



单点 | A LA CARTE



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



汤 SOUP

	碧玉瑶柱龙虾羹 Vegetable Puree Soup with Dried Scallop and Lobster Meat	18
	马卡菜胆龙虾球炖鸡汤 Double-boiled Maca with Lobster and Cabbage in Chicken Consommé	18
	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
	师傅炖靚汤 Chef's Special - Soup of the Day	14
	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	14
	蟹黄蟹肉鱼鳔羹 Fish Maw Soup with Crab Meat and Roe	14
	加州龙虾肉蟹肉豆腐羹 Braised Lobster Soup with Crab Meat and Tofu	14
	蟹肉粟米羹 Sweet Corn Soup with Fresh Crab Meat	14
	翡翠桃胶羹 Vegetable Puree Soup with Peach Resin	14
	酸辣素汤 Vegetarian Hot and Sour Soup	14



小吃 APPETISER



MITZO 顶级蒸点心拼

28

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

28

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

28

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

SIGNATURE  VEGETARIAN  SPICY

All prices are exclusive of GST & service charge.



小吃 APPETISER



招牌四喜拼	24
MITZO PREMIUM STARTER PLATTER	
各一件 - <i>One each</i>	
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	
新疆孜然龙虾钳	
Lobster Claw in Cumin Sauce	
奇味软壳蟹	18
Golden Fried Soft Shell Crab with Curry Floss	
孜然避风塘软壳蟹	18
Golden Fried Soft Shell Crab with Cumin and Garlic	
 化皮烧腩肉	18
Crispy Roast Pork Belly	
 蜜汁叉烧王	18
Mitzo Special Barbecued Pork	
 咖啡爽肉卷金衣	18
Roasted Coffee Pork Neck served with Crispy Beancurd Skin and Chinese Pancake	
 松露百花莲藕饼	14
Battered Lotus stuffed with Truffle Shrimp	
孜然椒盐脆花枝	14
Deep-fried Squid with Cumin Salt and Pepper	
 生菜片松露炒素粒	14
Stir-fried Mushroom, Fungus and Vegetables in Truffle served with Lettuce	
 桂花猴头菇	14
Deep-fried Monkey Head Mushroom in Spicy Osmanthus Dressing	
 辣汁带子饺	14
Poached Scallop & Shrimp Dumpling	
紫菜鸭春卷	9
Deep-fried Duck Spring Roll Coated with Seaweed	

SIGNATURE  VEGETARIAN  SPICY

All prices are exclusive of GST & service charge.



鱼 FISH

	酥炸黑菌鲈鱼	36
	Deep-fried Chilean Sea Bass with Enoki in Truffle Sauce	
	香茅辣味焗鲈鱼	36
	Oven-baked Chilean Sea Bass infused with Spicy Lemongrass	
	青葱蒜茸蒸鲈鱼	36
	Steamed Chilean Sea Bass with Spring onion and Garlic in Superior Soya	
	樱花姜茸蒸鲈鱼	36
	Steamed Chilean Sea Bass with Minced Ginger in Superior Soya	
	豆皇蒸鲈鱼	36
	Steamed Chilean Sea Bass topped with Petai Bean Sauce in Superior Soya	
	柴鱼香檳焗鲈鱼	36
	Champagne Chilean Sea Bass with Bonito Sauce	
	桂花芦笋鲈鱼柳	32
	Stir-fried Chilean Sea Bass with Asparagus in Osmanthus Sauce	
	三杯野菇鲈鱼球	32
	Stir-fried Chilean Sea Bass with Wild Mushroom in Chinese Wine	



海鲜 SEAFOOD

茅台上汤焗龙虾	34
Braised Lobster in Superior Broth and Mao Tai Wine - <i>Half</i>	
芝士胡椒焗龙虾	34
Baked Lobster with White Pepper and Cheese - <i>Half</i>	
味噌姜茸蒸龙虾	34
Steamed Lobster with Miso and Ginger in Superior Soya - <i>Half</i>	
黑金白蒜蒸龙虾	34
Steamed Lobster with Minced Black and White Garlic in Superior Soya - <i>Half</i>	
 碧玉带子炒鲜奶	32
Pan-fried Scallops with Milk and Egg White, topped with Crispy Scallop	
碧玉豉汁百花龙虾钳	32
Steamed Lobster Claw stuffed with Shrimp, served with Seasonal Greens in Black Bean Sauce	
碧玉豆皇百花龙虾钳	32
Stir-fried Lobster Claw stuffed with Shrimp served with Seasonal Greens in Petai Bean Sauce	
蟹皇蟹肉扒龙虾钳	32
Pan-fried Lobster Claw topped with Crab Meat and Roe	
酒糟豆皇带子百合炒西芹	32
Stir-fried Scallops with Lily Bulb and Celery in Red Yeast and Petai Bean Sauce	
XO酱碧绿山药爆带子	32
Stir-fried Scallops with Yam Bean and Seasonal Greens in XO Sauce	
胡椒带子炒芦笋	32
Stir-fried Scallops with Asparagus in White Pepper	
柚香奶虾球	28
Deep-fried Prawn coated with Yuzu Crème Sauce	
 黄金咸蛋虾	28
Deep-fried Prawn coated with Salted Egg Yolk	
胡麻鱼子美奶虾	28
Deep-fried Prawn coated with Caviar Sesame Mayonnaise	
鱼香虾球炒时蔬	28
Stir-fried Prawn with Assorted Seasonal Greens and Fungus with Bonito Sauce	



家禽 POULTRY

 松露脆皮鸭	38
Black Truffle Crispy Roast Duck	
北京烤鸭	38
Peking Style Duck	
蒜香吊烧鸡	28
Golden Garlic Roasted Chicken served with Orange Lotus Pickle	
豉椒炒鸡片	26
Stir-fried Chicken with Onion and Capsicum in Black Bean Sauce	
胡椒鸡片爆芦笋	26
Stir-fried Chicken with Asparagus in White Pepper	
 三杯走地鸡	26
Sanpei Chicken with Onion, Mushroom and Thai Sweet Basil	



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	
	蜜椒芦笋和牛卷	42
	Wagyu Beef Asparagus Roll in Honey Pepper Sauce	
	蜜椒羊仔骨	32
	Honey Pepper Lamb Chops with Onions topped with Crispy Mushroom	
	新疆羊仔骨	32
	Xin Jiang Lamb Chops with Enoki and Onion	
	无锡脆羊膝骨	32
	Twice-cooked Lamb Shank with Crispy Bread Crumbs in Vinegar Reduction	
	麻香辣子羊膝骨	32
	Twice-cooked Lamb Shank with Enoki in Spicy Peanut Sauce	
	草莓酸甜肉	28
	Strawberry Sweet and Sour Pork	
	东洋焗烧一支骨	14
	Bonito Pork Rib	
	翡翠酱烧一支骨	14
	Tomato Pork Rib with Seasonal Greens	



豆腐类 TOFU

-  豉椒煎酿三宝 28
Pan-fried Tofu, Pepper and Lotus Root stuffed with Shrimp
in Spicy Black Bean Sauce
-  红烧野菌洞豆腐 28
Vegetarian Braised Assorted Fungus with Tofu
-  翡翠蟹肉扒豆腐 28
Homemade Egg Tofu with Crab Meat and Mushroom in Spinach Sauce
- 黄焖百花酿洞豆腐 28
Steamed Tofu stuffed with Shrimp in Carrot Broth
-  本帮麻婆鸡豆腐 26
Braised Tofu with Minced Chicken in Spicy Bean Sauce



蔬菜类 VEGETABLE

红烧松茸扒津白	32
Poached Cabbage with Matsutake Mushroom in Oyster Sauce	
蟹皇蟹肉扒茄子	28
Eggplant with Crab Meat and Roe in Superior Soya	
 兰度松子野珍菌	26
Stir-fried Wild Mushroom with Chinese Kai Lan and Pine Nuts	
黑椒芦笋脆莲藕	26
Stir-fried Lotus Root with Black Fungus and Asparagus in Black Pepper	
 三皇蛋灼苋菜	26
Poached Local Spinach with Three Types of Eggs	
上汤黑蒜烩苋菜	26
Poached Local Spinach with Black Garlic in Superior Broth	
 黑蒜素汤灼津白	26
Poached Cabbage with Black Garlic in Superior Vegetable Broth	
白胡椒爆芦笋	26
Stir-fried White Pepper Asparagus	
鲍汁鲜菇扒西兰花	26
Mushroom with Broccoli in Abalone Sauce	
 干扁四季豆	26
French Beans with Minced Chicken and Dried Shrimp	
时蔬菜	20
Seasonal Vegetables	
菜: 芥兰, 菜芯, 青龙菜	
<i>Choice of kai lan, choy sum or garlic chives</i>	
烹饪方式: 蒜茸, 蚝油, 清炒, 腐乳椒丝炒	
<i>Stir-fried with minced garlic, oyster sauce, wine & salt, preserved spicy beancurd</i>	



饭 RICE


	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



面 NOODLES

黄焖龙蝦烩拉面 34
Braised Maine Lobster with Homemade Egg Noodles in Carrot Broth - *Half*


 浓汤海鲜烩粗米粉 28
Braised Vermicelli with Seafood

 XO龙蝦肉干炒水晶面 24
XO Fried Crystal Vermicelli with Lobster Meat

黑椒鸭丝炒乌冬 24
Fried Udon Noodles with Duck and Black Pepper

滑蛋蝦球乌冬面 24
Udon Noodles with Prawn in Egg Gravy

 辣子鸡片拉面豚骨汤 24
Spicy Hand-Pulled Noodles with Chicken in Pork Consomme

 上海炒拉面 18
Fried Spicy Shanghai Noodle with Mushroom and Beansprout

 八宝素水晶面汤 18
Vegetarian Crystal Vermicelli Soup



甜点 DESSERT

御等龙杏金丝燕窝 拼 冻芝士塔

Supreme Bird's Nest with Almond Cream served with Hokkaido
Milk Cheese Tart

36



鳄梨果露 拼 酒酿煎堆

Chilled Avocado Milkshake with Rum & Raisin Ice Cream served with
Deep-fried Chocolate Truffle Liqueur Dumpling

16

香芒椰雪花 拼 似不似蛋

Coconut Shaved Ice with Mango Sauce served with Mysterious Egg Pudding

16


香槟冻黑芝麻雪葩 拼 蜂巢糕

Champagne Jelly with Black Sesame Sorbet served with Honeycomb Cake

16



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 liquor 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

夜宴 | SUPPER MENU




小吃 SNACKS

-  辣紫菜海鲜豆腐枣 14
Seafood Bean Curd with Spicy Seaweed
-  鸡松脆鱼皮 14
Crispy Fish Skin in Curry Chicken Floss
-  辣汁带子饺 14
Poached Scallop & Shrimp Dumpling
- 黑椒豚肉蝦卷 12
Black Pepper Shrimp Pork Roll
- 青芥未鸭春卷 9
Duck Roll with Wasabi Mayonnaise

点心 DIM SUM

各三件 - *Three each*

-  鱼子酱蝦饺皇 12
Royal Shrimp Dumpling with Caviar
- 竹炭叉烧包 12
Charcoal Barbecued Pork Bun
- 芝士白汁蜗牛酥 12
Escargot Cheese Puff
- 脆炸流沙包 12
Deep-fried Custard Bun



主食 NOODLES & RICE


紫菜蝦粒蛋炒饭
Seaweed Shrimp Fried Rice

24


 鸡片乌冬面汤
Chicken Soup Udon Noodles

24

甜点 DESSERT

 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

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

16