

Mitzo's Chinese New Year 2021 Ala Carte Menu

Soup

"喜庆洋洋"鱼膠意大利火腿炖淮山	\$22
Double-boiled Fish Maw Soup with Mushroom,	
Chicken & Prosciutto di Parma Ham	
"喜庆洋洋"鲍鱼意大利火腿炖淮山	\$22
Abalone Soup with Mushroom, Chicken & Prosciutto di Parma Ham	



Superior Item

"包罗万有"发菜海参花菇鲍鱼扒时蔬 Sea Cucumber with Abalone, Mushroom, Black Moss & Seasonal Green	\$88
"包罗万有" 红烧海参鲍鱼烩白玉瑶柱宝 Braised Sea Cucumber with Abalone, Radish Stuffed with Dried Scallop & Seasonal Green	\$118
"包罗万有" 红烧海参鲍鱼扒时蔬 Abalone with Sea Cucumber & Seasonal Green	\$78
"包罗万有" 红烧海参白玉瑶柱宝扒时蔬 Sea Cucumber, Radish Stuffed with Dried Scallop & Seasonal Green	\$80
"包罗万有" XO 酱皇鲍鱼炒时蔬 Stir-fried Abalone with Seasonal Green in X.O. Sauce	\$58
"包罗万有"发菜鲍鱼花菇扒时蔬 Abalone with Mushroom in Superior Oyster Sauce	\$58
"包罗万有" 松露浓汤佛手鲜鲍 Fresh Abalone with Truffle	\$88
"龙马精神" 芝士紫菜焗龙蝦 (半只) Seaweed Cheese-baked Lobster (Half Lobster)	\$48
"龙马精神"松露蒜茸蒸龙蝦 (半只) Steamed Truffle & Garlic Lobster (Half Lobster)	\$48



Main Course

"大展鸿图"京烤松露和牛脸 Truffle Wagyu Beef Cheek	\$38
"大展鸿图" 川烧一支骨 Si Chuan-styled Braised Pork Rib	\$16
"大展鸿图" 蜜汁鸡宝爆时蔬 Stir-fried Honey & Pepper Chicken with Seasonal Green	\$28
"步步高升" 桂花美奶大虾球 King Prawn with Osmanthus Mayonnaise	\$32
"步步高升" 柴鱼大虾球炒时蔬 Stir-fried Bonito King Prawn with Seasonal Green	\$32
"步步高升" 桂花龙蝦鳕鱼球炒时蔬 Stir-fried Osmanthus Lobster Meat, Codfish with Dried Oyster & Seasonal Green	\$68
"步步高升" XO 酱蚝豉龙蝦肉炒时蔬 Stir-fried Lobster Meat with Dried Oyster & Seasonal Green in X.O. Sauce	\$58
"金玉满堂" 胡椒蚝豉带子炒时蔬 Stir-fried Dried Oyster with Scallop & Seasonal Green in White Pepper Sauce	\$38
"金玉满堂" 松露鲈鱼球炒时蔬 Stir-fried Truffle Codfish with Seasonal Green	\$48



Fish

"年年有鱼" 腊味蒸顺壳鱼 Steamed "Soon Hock" Fish with Preserved Pork Liver, Pork Sausage & Preserved Vegetable in Soya	\$148
"年年有鱼" 香柠酸菜蒸顺壳鱼 "Soon Hock" Fish with Preserved Vegetable in Citrus & Lemongrass Sauce	\$148
"年年有鱼"松露油浸顺壳鱼 Deep-fried" Soon Hock" Fish in Truffle Sauce	\$148
"年年有鱼"清蒸顺壳鱼 Steamed "Soon Hock" Fish in Superior Soya	\$128
"年年有鱼" 腊味蒸鳕鱼 Steamed Codfish with Preserved Pork Liver & Pork Sausage	\$38
"年年有鱼" 腊味蒸龙虎斑 Steamed Grouper with Preserved Pork Liver, Pork Sausage & Preserved Vegetable in Soya	\$188
"年年有鱼" 香柠酸菜蒸龙虎斑 Steamed Grouper with Preserved Vegetable in Citrus & Lemongrass Sauce	\$188
"年年有鱼"松露油浸龙虎斑 Deep-fried Grouper in Truffle Sauce	\$188
"年年有鱼"清蒸龙虎斑 Steamed Grouper in Superior Soya	\$168



Rice-Noodles

"花开富贵" 浓汤带子泡饭 Poached Scallop Rice with Superior Broth	\$22
"花开富贵" 松露蚝豉鲜菇焖饭 Truffle Rice with Dried Oyster & Mushroom	\$24
"花开富贵" 腊味鸡粒蛋炒饭 Egg Fried Rice with Pork Liver Sausage & Chicken	\$28
"财源滚滚"炸酱腊味龙蝦钳炒乌冬 Fried Udon with Lobster Claw, Chinese Pork & Liver Sausage	\$34
"财源滚滚" 松露带子焖伊面 Truffle Ee Fu Noodles with Scallop	\$34
"财源滚滚" 蝦球皇咸蛋烩拉面 Braised King Prawn with Salted Egg & Hand Pulled Noodles	\$44

All prices are exclusive of GST & service charge.



Dessert

烤香芋年糕塔 (8粒) Warm Yam "Nian Gao" Tart (8 pcs)	\$18
旺来甘露 拼 烤香芋年糕塔 Pineapple Sago Cream served with Warm Yam "Nian Gao" Tart	\$16
鲤鱼年糕 CNY Koi Fish "Nian Gao" (Gift set of 2 with packaging)	\$28