

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!

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





小吃 APPETISER

招牌四喜拼 MITZO PREMIUM STARTER PLATTER 各一件 - <i>One each</i>	24
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 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 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
- 柴鱼香槟焗鲈鱼 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 Braised Lobster in Superior Broth and Mao Tai Wine - <i>Half</i>	34
芝士胡椒焗龙虾 Baked Lobster with White Pepper and Cheese - <i>Half</i>	34
味曾姜茸蒸龙虾 Steamed Lobster with Miso and Ginger in Superior Soya - <i>Half</i>	34
黑金白蒜蒸龙虾 Steamed Lobster with Minced Black and White Garlic in Superior Soya - <i>Half</i>	34
 碧玉带子炒鲜奶 Pan-fried Scallops with Milk and Egg White, topped with Crispy Scallop	32
碧玉豉汁百花龙虾钳 Steamed Lobster Claw stuffed with Shrimp, served with Seasonal Greens in Black Bean Sauce	32
碧玉豆皇百花龙虾钳 Stir-fried Lobster Claw stuffed with Shrimp served with Seasonal Greens in Petai Bean Sauce	32
蟹皇蟹肉扒龙虾钳 Pan-fried Lobster Claw topped with Crab Meat and Roe	32
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	32
XO酱碧绿山药爆带子 Stir-fried Scallops with Yam Bean and Seasonal Greens in XO Sauce	32
胡椒带子炒芦笋 Stir-fried Scallops with Asparagus in White Pepper	32
柚香奶虾球 Deep-fried Prawn coated with Yuzu Crème Sauce	28
 黄金咸蛋虾 Deep-fried Prawn coated with Salted Egg Yolk	28
胡麻鱼子美奶虾 Deep-fried Prawn coated with Caviar Sesame Mayonnaise	28
鱼香虾球炒时蔬 Stir-fried Prawn with Assorted Seasonal Greens and Fungus with Bonito Sauce	28



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



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 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
时蔬 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>	20



饭 RICE

咸蛋蟹肉蛋炒饭	24
Salted Egg Fried Rice with Crab Meat	
 加州龙蝦肉泡鸳鸯饭	24
Poached Rice with Lobster Meat in Superior Broth	
 XO酱龙蝦肉炒饭	24
XO Fried Rice with Lobster Meat, Vegetables and Mushroom	
 白玉富豪炒饭	24
Egg White Fried Rice with Crab Meat topped with Dried Scallop	
 千子蝦粒蛋炒饭	24
Fried Rice with Ginger, Shrimp and Tobiko	
 黑菌素烩饭	24
Vegetarian Braised Truffle Rice	
 桃胶酸姜烩泡饭	24
Vegetarian Poached Rice with Peach Resin and Japanese Ginger	
鲍鱼仔紫菜蛋炒饭 (1 位用)	19
Egg Fried Rice with Baby Abalone and Seaweed	
黄金蛋炒饭	14
Golden Egg Fried Rice	
丝苗白饭	3
Steamed Jasmine Rice	




面 NOODLES

- | | | |
|---|--|----|
| | 黄焖龙虾烩拉面
Braised Maine Lobster with Homemade Egg Noodles in Carrot Broth - <i>Half</i> | 34 |
|  | 浓汤海鲜焖粗米粉
Braised Vermicelli with Seafood | 28 |
|  | XO龙虾肉干炒水晶面
XO Fried Crystal Vermicelli with Lobster Meat | 24 |
| | 黑椒鸭丝炒乌冬
Fried Udon Noodles with Duck and Black Pepper | 24 |
| | 滑蛋虾球乌冬面
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 Beansprout | 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 Liqueur 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 蜂巢糕 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 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

-  辣紫菜海鲜豆腐卷 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 24
Seaweed Shrimp Fried Rice

 鸡片乌冬面汤 24
Chicken Soup Udon Noodles

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

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