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!
A LA CARTE
珍品特菜  SUPREME SPECIALS

位上 - Individual Servings

加州燕窝扒百花酿海参  
Sea cucumber stuffed with shrimp and bird’s nest  42

百花龙虾钳烩海参  
Lobster claw stuffed with shrimps and sea cucumber in carrot and spinach sauce  42

百花龙虾钳烩海参  
Lobster claw stuffed with shrimps and sea cucumber in carrot and spinach sauce  42

蚝皇海味海中宝（六头鲍，海参，瑶柱宝，鱼鳔）  
Braised 6-head abalone with sea cucumber, fish maw and radish scallop ring  52

黄焖翡翠瑶柱宝  
Radish scallop ring in carrot broth  32

蚝皇鲍脯扒海参  
Braised abalone with sea cucumber in superior oyster sauce  42

黄焖白玉瑶柱六头鲍  
6-head abalone with radish scallop ring and seasonal greens in carrot broth  32

玉针贵州竹笙烩六头鲍  
Superior bamboo fungus stuffed with asparagus with 6-head abalone  32

蚝皇六头鲍烩松茸  
6-head abalone with matsutake and seasonal greens  42

All prices are exclusive of GST & service charge.
TOM YUM

Braised fish maw with seafood in golden carrot broth

14

Seafood with bamboo fungus in YunNan ham consommé soup

12

Live lobster meat and dried scallop with vegetable thick soup

12

Double-boiled "Maka" with lobster and cabbage in chicken consommé

14

Double-boiled sea cucumber with chicken and mushroom in pork consommé

18

Chef's Special - Soup of the day

14

Chef's Special - Abalone soup of the day

16

Cordyceps flower with vegetable thick soup

12

Vegetarian hot and sour soup

12

All prices are exclusive of GST & service charge.
点心 DIM SUM

MITZO 顶级蒸点心拼
MITZO PREMIUM STEAMED DIM SUM PLATTER
各两件 – Two each

黑鱼子酱虾饺皇
Royal shrimp dumpling topped with black caviar

鲍鱼干子蒸烧卖
Baby abalone, shrimp and pork dumpling

古法熬鸭清汤包
Steamed double-boiled duck soup dumpling

MITZO 素点心拼
VEGETARIAN STEAMED DIM SUM PLATTER
各两件 – Two each

松露野菌包
Wild mushroom truffle bun

虫草金针素虾饺
Cordyceps flower with vegetable shrimp dumpling

绿茶素小龙包
Green tea vegetarian "Xiao Long Bao"

庭园炸点心拼
GARDEN DEEP FRIED DIM SUM PLATTER
各两件 – Two each

芝士白汁蜗牛酥
Cheese escargot puff

松露海鲜蜂巢酥
Truffle seafood stuffed in salted egg puff

千层萝卜酥
Thousand layer radish puff

All prices are exclusive of GST & service charge.
<table>
<thead>
<tr>
<th>Dish</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Crispy duck roll coated with seaweed</td>
<td>14</td>
</tr>
<tr>
<td>Oven baked lemongrass honey pork rib</td>
<td>14</td>
</tr>
<tr>
<td>Golden fried soft shell crab with curry floss</td>
<td>18</td>
</tr>
<tr>
<td>Deep-fried squid with cumin salt and pepper</td>
<td>12</td>
</tr>
<tr>
<td>Crispy roast pork belly</td>
<td>18</td>
</tr>
<tr>
<td>Mitzo special barbecued pork</td>
<td>18</td>
</tr>
<tr>
<td>Poached salted duck served with fresh cordyceps flower in garlic sauce</td>
<td>18</td>
</tr>
<tr>
<td>Stir-fried black pepper duck with assorted vegetable served with lettuce</td>
<td>18</td>
</tr>
<tr>
<td>Deep-fried cordyceps flower in cumin salt and pepper</td>
<td>12</td>
</tr>
<tr>
<td>Battered lotus stuffed with truffle shrimp</td>
<td>14</td>
</tr>
<tr>
<td>Shishamo in truffle peanut sauce</td>
<td>14</td>
</tr>
<tr>
<td>Deep-fried seafood tofu roll coated with spicy seaweed</td>
<td>14</td>
</tr>
<tr>
<td>Roasted coffee pork neck served with crispy beancurd skin and Chinese pancake</td>
<td>14</td>
</tr>
</tbody>
</table>
甲壳类 CRUSTACEANS

奶檸虾球
Deep-fried prawn coated with creamy lemon sauce
28

黄金咸蛋虾
Deep-fried prawn coated with salted egg yolk
28

干烧百合明虾球
Stir-fried prawn with lily bulb
26

橄榄豆皇炒芦笋虾球
Stir-fried prawn with asparagus and olive in petai bean sauce
26

豆皇碧玉百花龙虾钳
Stir-fried lobster claw wrapped with shrimps and 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

带子 SCALLOP

碧玉带子炒鲜奶
Pan-fried scallop with fresh milk and egg white
32

酒糟带子百合炒时蔬
Stir-fried red yeast scallop served with lily bulb and seasonal greens
32

桂花带子炒芦笋
Stir-fried scallop served with asparagus in osmanthus sauce
32

SIGNATURE  VEGETARIAN  SPICY

All prices are exclusive of GST & service charge.
龙虾 1/2 LOBSTERS

- 奶柠芝士焗活龙虾 – 半只
  Baked cheese live lobster with creamy lemon sauce – Half
  30

- 黑金白蒜蒸活龙虾 – 半只
  Steamed live lobster topped with minced black and white garlic in soya sauce – Half
  30

- 辣子虾米蒸活龙虾 – 半只
  Steamed live lobster topped with spicy dried shrimp in soya sauce – Half
  30

鱼 FISH

- 香茅焗鲈鱼
  Oven baked Chilean seabass with lemongrass and spices
  36

- 豆皇橄榄芦笋鲈鱼柳
  Stir-fried seabass served with asparagus and olive in petai bean sauce
  36

- 红烧茄子焖鲈鱼柳
  Braised seabass served with eggplant in yellow bean sauce
  35

- 雪菜水煮鲈鱼柳
  Poached seabass served with snow vegetables and tofu in pork consommé
  35

- 红烧火腩扣鲈鱼
  Braised seabass served with roasted pork belly, fungus and mushroom
  36

- 三杯鲈鱼球
  Stir-fried Chilean seabass fillet simmered in rice wine served with wild mushroom, onion and basil
  36

- 豆皇蒸鳕鱼
  Steamed codfish topped with petai bean sauce in superior soya
  36

- 酥炸松露银鳕鱼
  Deep-fried codfish with truffle enoki
  36

- 樱花姜茸蒸鳕鱼
  Steamed codfish with minced ginger in soya sauce
  36

- 香槟鳕鱼
  Grilled codfish in champagne sauce and Chinese honey
  36

SIGNATURE 🌼 VEGETARIAN 🌿 SPICY

All prices are exclusive of GST & service charge.
鸭 DUCK

北京烤鸭 PEKING STYLE DUCK - Half
Thinline-sliced crispy roast duck skin served with pancakes, spring onion, cucumber and hoisin sauce

松露脆皮鸭 - 半只
Black truffle crispy roast duck - Half

麻香辣子脆皮鸭 - 半只
Crispy duck served with enoki in spicy peanut sauce - Half

薄荷蒜心炒鸭柳
Stir-fried duck meat with garlic shoot and mint leaves

京葱鲜菇炒鸭片
Pan-fried duck meat with mushroom and spring onion

鸡 CHICKEN

三杯走地鸡
Sanpei chicken claypot with sweet basil, chilli and spring onion

蒜香吊烧鸡 - 半只
Roast chicken with crispy garlic - Half

豉椒炒鸡片
Stir-fried chicken slices with onion and capsicum in black bean sauce

养生脆皮鸡 - 半只
Deep-fried chicken served with enoki in herbal sauce - Half
<table>
<thead>
<tr>
<th>Cuisine</th>
<th>Description</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>羊/鹿 LAMB/VENISON</td>
<td></td>
<td></td>
</tr>
<tr>
<td>新疆羊仔骨</td>
<td>Pan-fried lamb chop Xinjiang style</td>
<td>32</td>
</tr>
<tr>
<td>薄荷黑椒鹿肉卷</td>
<td>Venison with asparagus in black pepper mint sauce</td>
<td>34</td>
</tr>
<tr>
<td>桂花鹿肉炒时蔬</td>
<td>Stir-fried venison with seasonal greens in osmanthus sauce</td>
<td>34</td>
</tr>
<tr>
<td>京葱鲜菇爆羊骨</td>
<td>Stir-fried lamb chop with spring onion</td>
<td>32</td>
</tr>
<tr>
<td>无锡脆羊膝</td>
<td>Twice cooked lamb shank coated with crispy bread crumbs</td>
<td>29</td>
</tr>
<tr>
<td>麻香辣子羊膝骨</td>
<td>Braised lamb shank with enoki in spicy peanut sauce</td>
<td>29</td>
</tr>
<tr>
<td>牛 BEEF</td>
<td></td>
<td></td>
</tr>
<tr>
<td>黑椒红酒和牛粒</td>
<td>Stir-fried wagyu beef cubes with black pepper in red wine sauce</td>
<td>42</td>
</tr>
<tr>
<td>麻香辣子和牛柳</td>
<td>Pan-fried premium wagyu beef with spicy peanut and sesame sauce</td>
<td>42</td>
</tr>
<tr>
<td>京葱鲜菇爆和牛</td>
<td>Stir-fried wagyu beef with mushroom and spring onion in spicy bean sauce</td>
<td>42</td>
</tr>
<tr>
<td>猪 PORK</td>
<td></td>
<td></td>
</tr>
<tr>
<td>当归酱烧骨</td>
<td>Braised pork rib infused with Chinese herbal sauce</td>
<td>26</td>
</tr>
<tr>
<td>草莓酸甜肉</td>
<td>Strawberry sweet and sour pork</td>
<td>26</td>
</tr>
<tr>
<td>黑椒一支骨</td>
<td>Pork rib in black pepper sauce</td>
<td>14</td>
</tr>
</tbody>
</table>

*SIGNATURE  VEGETARIAN  SPICY*

All prices are exclusive of GST & service charge.
豆腐 TOFU

豉椒煎酿三宝
Braised silken tofu, eggplant and chilli filled with shrimp in spicy black bean sauce
26

咸鱼鸡片焖豆腐
Stir-fried tofu with chicken and salted fish
22

翡翠蟹肉扒豆腐
Homemade egg tofu with crab meat and mushroom in spinach sauce
24

沙茶海鲜焖豆腐
Braised tofu with scallop, prawn and cod fish in Sha Cha sauce
26

红烧野菌洞豆腐
Braised tofu with assorted fungus
22

本帮麻婆鸡豆腐
Braised tofu with minced chicken in spicy bean sauce
18

豉椒鸡粒茄子焖豆腐
Braised eggplant with tofu and minced chicken in spicy black bean sauce
22

All prices are exclusive of GST & service charge.
**Vegetable**

- **Black Pepper Lotus Root, Black Fungus and Asparagus**
  Stir-fried lotus root, black fungus and asparagus in black pepper
  18

- **Stir-fried Wild Mushroom**
  Stir-fried wild mushroom with Chinese kai lan and pine nuts
  20

- **Braised Eggplant**
  Braised eggplant with minced chicken in spicy bean sauce
  18

- **Poached Local Spinach with Three Types of Eggs**
  Poached local spinach with three types of eggs
  18

- **Stir-fried Bok Choy Vegetables with Salted Fish**
  Stir-fried bok choy vegetables with salted fish
  18

- **French Bean with Minced Chicken and Preserved Turnip**
  French bean with minced chicken and preserved turnip
  18

- **Poached Local Spinach with Black Garlic in Superior Broth**
  Poached local spinach with black garlic in superior broth
  20

- **Poached Cabbage in Pork Consomme**
  Poached cabbage in pork consomme
  16

- **Stir-fried Asparagus with Dried Shrimp Roe**
  Stir-fried asparagus with dried shrimp roe
  20

- **Poached Seasonal Greens Topped with Crab Meat and Roe**
  Poached seasonal greens topped with crab meat and roe
  22

- **Stir-fried Mushroom with Seasonal Greens in Oyster Sauce**
  Stir-fried mushroom with seasonal greens in oyster sauce
  18

- **Seasonal Vegetables**
  Choice of bok choy, kai lan or choy sum
  16

*Signature, Vegetarian, Spicy
All prices are exclusive of GST & service charge.*
饭 RICE

白玉富豪炒饭 24
Fried rice with egg white, fresh crab meat and crispy dried scallop

飞鱼子虾粒蛋炒饭 22
Fried rice with ginger, shrimp and tobiko

黄金蛋炒饭 14
Golden fried rice with egg

咸蛋蟹肉炒饭 24
Fried rice with salted egg and crab meat

生猛龙虾肉泡鸳鸯饭 22
Poached rice with live lobster meat in superior broth

XO 酱生猛龙虾肉炒饭 24
Fried rice with live lobster meat, vegetable
and mushroom in XO sauce

橄榄虾粒蛋炒饭 22
Olive fried rice with shrimp and assorted vegetable

松露素烩饭 22
Truffle rice with pine nuts, assorted mushrooms and vegetable

八宝素泡饭 22
Poached rice with vegetables in consommé soup

丝苗白饭 2
Steamed jasmine rice

All prices are exclusive of GST & service charge.
面 NOODLES

上海炒拉面
Fried Shanghai spicy noodles with mushroom and bean sprouts

22

黑椒鸭丝炒乌冬
Fried udon noodles with roast duck, chilli and black pepper

22

黄焖活龙虾烩拉面 – 半只
Braised live lobster with hand pulled noodle – Half

30

浓汤海鲜焗粗米粉
Braised vermicelli with scallops, prawn and cod fish

25

龙虾肉干炒水晶面
Fried crystal vermicelli with live lobster meat

25

虾球豚骨汤乌冬
Udon with prawn in pork consommé soup

25

辣子鸭片豚骨拉面汤
Spicy hand-pulled noodle with duck in pork consommé

22

古法鸡片两面黄
Fried noodles with chicken and seasonal greens in oyster sauce

22

八宝素水晶汤面
Crystal vermicelli soup

16
甜点 DESSERT

冰花炖金丝燕
Double-boiled superior bird’s nest

鳄梨果鲜奶露 伴 酒酿煎堆
Chilled avocado milk shake served with rum & raisin ice cream and deep fried chocolate liquor dumpling

御等龙杏金丝燕窝 拼 北海道流心芝士挞
Supreme bird’s nest with almond cream served with Hokkaido milk cheese tart

南瓜香芋露 拼 似不似蛋果冻
Chilled organic pumpkin with sago and yam ice-cream served with mysterious egg pudding

八年陈酿女儿红果冻 拼 奶皇马来糕
Aged rice wine jelly served with cherry crush, lychee sorbet and custard cake roll

密芒冻甘露 拼 北海道流心芝士挞
Rock melon mango sago puree and lime sorbet served with chilled Hokkaido milk cheese tart
甜点 DESSERT

红宝桂花冻 拼 流沙奶皇包金天
Osmanthus jelly topped with red ruby and lychee caviar served with custard moon bun

随心所甜：任选四件精美配甜糕点
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
Homemade longevity bun

All prices are exclusive of GST & service charge.
小吃 SNACKS

青芥茉虾
Deep-fried prawn coated with wasabi mayonnaise

椒盐虫草花
Deep-fried cordyceps flower in cumin salt and pepper

奇味鸡松软壳蟹
Golden fried soft shell crab with curry floss

松露花生多春鱼
Shishamo in truffle peanut sauce

紫菜海鲜豆腐卷
Deep-fried seafood tofu roll coated in spicy seaweed

点心 DIM SUM

各三件 – Three each

黑鱼子酱虾饺皇
Royal shrimp dumpling topped with black caviar

原只鲍鱼仔蒸烧卖
Baby abalone, shrimp and pork dumpling

松露海鲜峰巢酥
Truffle seafood stuffed in salted egg puff

香芒付皮卷
Fried mango beancurd prawn roll

All prices are exclusive of GST & service charge.
主食 NOODLES & RICE

**XO 酱生猛龙虾肉炒饭**
Fried rice with live lobster meat, vegetable and mushroom in XO sauce

**虾球豚骨汤乌冬**
Udon with prawn in pork consommé soup

甜点 DESSERT

**八年陈酿女儿红 冻 拼 荔枝冰糕**
Aged rice wine jelly served with cherry crush and lychee sorbet

**红宝桂花冻**
Osmanthus jelly topped with red ruby and lychee caviar