



MITZO X SG RESTAURANT WEEK 2020

4-COURSE DINNER MENU

\$68++ per person

(Additional \$22++ for 1 glass of Cattier Champagne + 1 x Featured Cocktail)

30 March – 19 APR 2020, 6.30pm – 10.30pm

紫菜脆浆八爪鱼, 桂花美奶蝦

Seaweed-coated Octopus with Prawn in Osmanthus Mayonnaise

or

青芥末猴头菇, 花雕碎鸡卷

Wasabi-coated Fried Monkey Head Mushroom
with Drunken Chicken Roll

咸蛋酥龙蝦

Salted Egg Lobster

or

灯椒蒜茸蒸西糟鱼

Steamed Barramundi with Capsicum & Garlic

牛脸肉鸡汤沙河粉

Rice Noodles served with Wagyu Beef Cheek in Chicken Broth

or

浓汤黑豚沙河粉

Rice Noodles served with Kurobuta Pork in Pork Consomme

抹茶豆腐慕斯 拼 精选美点

Matcha Tofu Mousse with Petit four

or

鳄梨果露 拼 精选美点

Chilled Avocado Milkshake with Petit four

All prices are exclusive of GST & service charge.

MITZO RESTAURANT & BAR

Level 4, Grand Park Orchard, 270 Orchard Road, Singapore 238857 T +65 6603 8855 E rsvn@mitzo.sg www.mitzo.sg