

3-COURSE DIM SUM SET LUNCH @ S\$28⁺⁺

- Soup + Dim Sum Selections + Dessert

4-COURSE DIM SUM SET LUNCH @ S\$38⁺⁺

- Soup + Dim Sum Selections + Main Course + Dessert

1. 鲍鱼炖靚汤

Double-boiled Abalone Soup of the Day

2. 精选点心选三种 (每种2件)

Dim Sum Selections (Choice of 3 items, 2pcs each)

*** *Choice of 1* ***

3. 龙蝦钳鱼片河粉汤

Lobster Claw & Fish Slices with Rice Noodles in Pork Consomme

or

龙蝦钳鱼片花生粥

Lobster Claw & Fish Slices with Peanut Congee

or

素鸡肉花生粥 

Plant-based Chicken with Peanut Congee

4. 精选甜品双拼

Dessert Combination of the day

蒸式 (每笼2件)

St. Dim Sum (2pcs each):

- 松露斋肉蘑菇包 8
Plant-based Beef & Truffle Mushroom Bun 
- 虫草花斋肉饺 8
Plant-based Beef Brat Sausage Dumpling with Cordyceps Flower 
- 碧绿素肉饺 8
Plant-based Pork & Vegetables Dumpling 
- 鱼子酱蝦饺皇 10
Royal Shrimp Dumpling with Caviar
- 竹炭叉烧包 8
Charcoal Barbecued Pork Bun
- 墨鱼饺 8
Steamed Squid & Prawn Dumpling
- 皇袍饺子 6
Poached Pork & Chive Dumpling with Spicy Vinegar
- 鲜虾蒸烧卖 8
Steamed Shrimp & Pork Dumpling

炸式 (每笼2件)

Baked/Fried Dim Sum (2pcs each):

- 脆网煎锅贴 8
Pan-fried Plant-based Pork Dumpling 
- 五彩上素炸腐皮卷 8
Crispy Plant-based Chicken Beancurd Roll 
- 芝士白汁蜗牛酥 10
Escargot Cheese Puff
- 脆皮蟹肉角 10
Deep-fried Shrimp & Crabmeat Dumpling
- 金瓜芋丝糕 6
Pan-fried Pumpkin & Yam Cake
- 脆炸流沙包 8
Deep-fried Custard Lava Bun
- 鲍鱼仔烘塔 10
Baked Baby Abalone Tart
- 腐皮鲜蝦卷 8
Crispy Beancurd Prawn Roll



Mitzo is partnering with Green Monday to promote nutritious, sustainable & innovative plant-based dining, an easy & effective way to improve our health & reduce our environmental footprint.

Follow www.greenmonday.org/sg, <https://www.facebook.com/GreenMondaySG> and IG: [greenmonday_singapore](https://www.instagram.com/greenmonday_singapore) for more details.

GOOD FOR SHARING

蜜汁叉烧王

Mitzo Special Barbecued Pork 22

化皮烧腩肉

Crispy Roast Pork Belly 22

松露脆皮鸭

Black Truffle Crispy Roast Duck 42

三皇蛋灼苋菜

Poached Local Spinach with 3 Types of Eggs 28

松露碧绿山药爆带子

Stir-fried Scallops with Yam Bean and Seasonal Greens in Truffle Sauce 32

黑椒红酒和牛粒

Stir-fried Wagyu Beef Cubes with Black Pepper in Red Wine Sauce 42

ARTISANAL MOCKTAILS

DAYLIGHT 10
Get that vibrancy in you with carrots, orange, celery & honey

CHILL YOUR B 10
Cool off in our tropical climate with watermelon, cucumber, fresh lemon & goji syrup