

# TASTE OF MIA



8 COURSE : 4850 ++ | 5 COURSE : 3850 ++

WINE PAIRING : 3150++

## Snacks

Cocollos Oyster | Smoked Buttermilk | Mango 

Smoked Salmon | Yuzu Sabayon

Cuttlefish Taco | Squid Ink Aioli | Lime

Salted Cod Cigar | Curry Sauce

Braised Pork Belly | Chickpea Puff | Branston Pickles

Sourdough Brioche | Shallot Butter | Onion Ash

## Cold Starters

Hokkaido Scallop | Gambero Rosso | Shiso Ponzu | Caviar 

North Sea Crab | Ajo Blanco | Grapes

## Hot Starters

Foie Gras Chawanmushi | Port Reduction | Black Truffle 

Aged Stone Bass | Textures of Corn | Vadouvan

## Main Course

Roasted Quail | Boudin Noir | Courgette Pesto

OR

48Hours Braised Beef Short Rib | Jerusalem Artichokes |  
Bordelaise Sauce 590++

## Desserts

Fennel and Lychee 3.0

Grilled Peaches | Quark Cheese | Timut Pepper | Vanilla

OR

Mia's Cereal Bowl | Malted Milk Chocolate | Corn 