

TASTE OF MIA




MICHELIN
2024

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

WINE PAIRING : 3150++

Snacks

Cocollos Oyster | Fermented Kiwi | Gin & Tonic 

Buckwheat Tuile | Vitello Tonnato | Caper Leaves

Prawn Tartare Tart | Hollandaise | Camaron Rojo

Foie Gras Cigar | Quince | Cocoa Nibs

Mia's Chicken Niçoise Salad

Sourdough Brioche | Shallot Butter | Onion Ash

Cold Starters

Hokkaido Scallop | Blue Fin Tuna |

Truffle Ponzu | N25 Caviar 

Cured Hamachi | Pickled Cucumber | Tomato Consomme

Hot Starters

Smoked Eel Chawanmushi | Bone Marrow | Ikura 

Aged Turbot | Sea Vegetables | Spring Greens

Main Course

Grain Fed Baby Chicken | White Asparagus | Morels

OR

48Hours Braised Beef Short Rib | Textures of Artichoke |

Black Garlic 890++

Desserts

Pineapple Sorbet | Thai Basil | Coconut Snow

Blueberry & Buckwheat

OR

Mia's Cereal Bowl | Malted Milk Chocolate | Corn 

ADD ON:

Coconut & Caviar | 10g N25 Kaluga Hybrid 1,490++