

mitzo

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!

单点 | A LA CARTE



珍品特菜 SUPREME SPECIALS

位上 - *Individual Servings*

加州燕窝扒百花酿海参 42

Sea cucumber stuffed with shrimp and bird's nest

黄焖萝卜子鸡茸酿海参 32

Sea cucumber stuffed with minced chicken in chia seed carrot broth

 松露海参酿鸡茸 32

Braised sea cucumber with minced chicken and seasonal greens
in truffle sauce

百花龙虾钳烩海参 42

Lobster claw stuffed with shrimps and sea cucumber in carrot
and spinach sauce

蚝皇海味海中宝(六头鲍, 海参, 瑶柱宝, 鱼鳔) 52

Braised 6-head abalone with sea cucumber, fish maw and radish scallop ring

黄焖翡翠瑶柱宝 32

Radish scallop ring in carrot broth

蚝皇鲍脯扒海参 42

Braised abalone with sea cucumber in superior oyster sauce

黄焖白玉瑶柱六头鲍 32

6-head abalone with radish scallop ring and seasonal greens in carrot broth

玉针贵州竹荪烩六头鲍 32







Superior bamboo fungus stuffed with asparagus with 6-head abalone

蚝皇六头鲍烩松茸 42

6-head abalone with matsutake and seasonal greens



汤 SOUP

-  **黄焖海鲜鱼鳔羹** 14
Braised fish maw with seafood in golden carrot broth
-  **加州龙虾肉蟹肉豆腐羹** 12
Braised lobster soup with crab meat and tofu
-  **鲍丝酸辣汤** 12
Hot and sour soup with sliced abalone
- 鲜蟹肉玉米羹** 12
Sweet corn soup with fresh crab meat
- 红烧竹荪海鲜四喜羹** 12
Seafood with bamboo fungus in YunNan ham consommé soup
- 生猛龙虾碧玉瑶柱羹** 12
Live lobster meat and dried scallop with vegetable thick soup
-  **马卡菜胆龙虾球炖鸡汤** 14
Double-boiled "Maka" with lobster and cabbage in chicken consommé
- 豚骨浓汤海参炖杏鲍菇** 18
Double-boiled sea cucumber with chicken and mushroom in pork consommé
- 师傅靓汤** 14
Chef's Special - Soup of the day
- 师傅靓鲍鱼汤** 16
Chef's Special - Abalone soup of the day
-  **翡翠虫草花羹** 12
Cordyceps flower with vegetable thick soup
-  **酸辣素汤** 12
Vegetarian hot and sour soup



点心 DIM SUM

-  **MITZO 顶级蒸点心拼** 26
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

鲍鱼千子蒸烧卖
Baby abalone, shrimp and pork dumpling

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

-  **MITZO 素点心拼** 18
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** 26
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



小吃 APPETISER



香脆紫菜炸鸭春卷	14
Crispy duck roll coated with seaweed	
香茅蜜汁焗子排	14
Oven baked lemongrass honey pork rib	
奇味软壳蟹	18
Golden fried soft shell crab with curry floss	
孜然椒盐脆花枝	12
Deep-fried squid with cumin salt and pepper	
化皮烧腩肉	18
Crispy roast pork belly	
 Mitzo 蜜汁叉烧王	18
Mitzo special barbecued pork	
蒜泥虫草花咸水鸭	18
Poached salted duck served with fresh cordyceps flower in garlic sauce	
黑椒鸭松生菜包	18
Stir-fried black pepper duck with assorted vegetable served with lettuce	
椒盐虫草花	12
Deep-fried cordyceps flower in cumin salt and pepper	
 松露百花莲藕饼	14
Battered lotus stuffed with truffle shrimp	
松露花生多春鱼	14
Shishamo in truffle peanut sauce	
 紫菜海鲜豆腐卷	14
Deep-fried seafood tofu roll coated with spicy seaweed	
 咖啡爽肉卷金衣	14
Roasted coffee pork neck served with crispy beancurd skin and Chinese pancake	



甲壳类 CRUSTACEANS


-  奶柠虾球 28
Deep-fried prawn coated with creamy lemon sauce
-  黄金咸蛋虾 28
Deep-fried prawn coated with salted egg yolk
- 干烧百合明虾球 26
Stir-fried prawn with lily bulb
- 橄榄豆皇炒芦笋虾球 26
Stir-fried prawn with asparagus and olive in petai bean sauce
- 豆皇碧玉百花龙虾钳 32
Stir-fried lobster claw wrapped with shrimps and seasonal greens in petai bean sauce
- 蟹皇蟹肉扒龙虾钳 32
Pan-fried lobster claw topped with crab meat and roe

带子 SCALLOP

-  碧玉带子炒鲜奶 32
Pan-fried scallop with fresh milk and egg white
- 酒糟带子百合炒时蔬 32
Stir-fried red yeast scallop served with lily bulb and seasonal greens
-  桂花带子炒芦笋 32
Stir-fried scallop served with asparagus in osmanthus sauce



龙虾 1/2 LOBSTERS

-  奶柠芝士焗活龙虾 - 半只 30
Baked cheese live lobster with creamy lemon sauce - *Half*
- 黑金白蒜蒸活龙虾 - 半只 30
Steamed live lobster topped with minced black and white garlic in soya sauce - *Half*
- 辣子虾米蒸活龙虾 - 半只 30
Steamed live lobster topped with spicy dried shrimp in soya sauce - *Half*

鱼 FISH


- 香茅焗鲈鱼 36
Oven baked Chilean seabass with lemongrass and spices
- 豆皇橄榄芦笋鲈鱼柳 36
Stir-fried seabass served with asparagus and olive in petai bean sauce
- 红烧茄子焗鲈鱼柳 35
Braised seabass served with eggplant in yellow bean sauce
- 雪菜水煮鲈鱼柳 35
Poached seabass served with snow vegetables and tofu in pork consommé
- 红烧火腩扣鲈鱼 36
Braised seabass served with roasted pork belly, fungus and mushroom
- 三杯鲈鱼球 36
Stir-fried Chilean seabass fillet simmered in rice wine served with wild mushroom, onion and basil
-  豆皇蒸鳕鱼 36
Steamed codfish topped with petai bean sauce in superior soya
-  酥炸松露银鳕鱼 36
Deep-fried codfish with truffle enoki
- 樱花姜茸蒸鳕鱼 36
Steamed codfish with minced ginger in soya sauce
- 香槟鳕鱼 36
Grilled codfish in champagne sauce and Chinese honey



鸭 DUCK

北京烤鸭 PEKING STYLE DUCK - *Half* 38
Thinly-sliced crispy roast duck skin served with pancakes, spring onion, cucumber and hoisin sauce


 松露脆皮鸭 - 半只 38
Black truffle crispy roast duck - *Half*

 麻香辣子脆皮鸭 - 半只 38
Crispy duck served with enoki in spicy peanut sauce - *Half*


薄荷蒜心炒鸭柳 26
Stir-fried duck meat with garlic shoot and mint leaves

京葱鲜菇炒鸭片 26
Pan-fried duck meat with mushroom and spring onion

鸡 CHICKEN

 三杯走地鸡 25
Sanpei chicken claypot with sweet basil, chilli and spring onion



蒜香吊烧鸡 - 半只 26
Roast chicken with crispy garlic - *Half*

 豉椒炒鸡片 25
Stir-fried chicken slices with onion and capsicum in black bean sauce


养生脆皮鸡 - 半只 28
Deep-fried chicken served with enoki in herbal sauce - *Half*



羊/鹿 LAMB/VENISON

-  新疆羊仔骨 32
Pan-fried lamb chop Xinjiang style
-  薄荷黑椒鹿肉卷 34
Venison with asparagus in black pepper mint sauce
- 桂花鹿肉炒时蔬 34
Stir-fried venison with seasonal greens in osmanthus sauce
-  京葱鲜菇爆羊骨 32
Stir-fried lamb chop with spring onion
-  无锡脆羊膝 29
Twice cooked lamb shank coated with crispy bread crumbs
-  麻香辣子羊膝骨 29
Braised lamb shank with enoki in spicy peanut sauce

牛 BEEF

- 黑椒红酒和牛粒 42
Stir-fried wagyu beef cubes with black pepper in red wine sauce
-  麻香辣子和牛柳 42
Pan-fried premium wagyu beef with spicy peanut and sesame sauce
- 京葱鲜菇爆和牛 42
Stir-fried wagyu beef with mushroom and spring onion
in spicy bean sauce

猪 PORK

- 当归酱烧骨 26
Braised pork rib infused with Chinese herbal sauce
- 草莓酸甜肉 26
Strawberry sweet and sour pork
- 黑椒一支骨 14
Pork rib in black pepper sauce



豆腐 TOFU

-  **豉椒煎酿三宝** 26
Braised silken tofu, eggplant and chilli filled with shrimp in spicy black bean sauce
- 咸鱼鸡片焖豆腐** 22
Stir-fried tofu with chicken and salted fish
-  **翡翠蟹肉扒豆腐** 24
Homemade egg tofu with crab meat and mushroom in spinach sauce
- 沙茶海鲜焖豆腐** 26
Braised tofu with scallop, prawn and cod fish in Sha Cha sauce
-  **红烧野菌洞豆腐** 22
Braised tofu with assorted fungus
-  **本帮麻婆鸡豆腐** 18
Braised tofu with minced chicken in spicy bean sauce
- 豉椒鸡粒茄子焖豆腐** 22
Braised eggplant with tofu and minced chicken in spicy black bean sauce






蔬菜 VEGETABLE

-  **黑椒芦笋脆莲藕** 18
Stir-fried lotus root, black fungus and asparagus in black pepper
-  **兰度松子野珍菌** 20
Stir-fried wild mushroom with Chinese kai lan and pine nuts
-  **鱼香茄子** 18
Braised eggplant with minced chicken in spicy bean sauce
- 三皇蛋灼苋菜** 18
Poached local spinach with three types of eggs
- 咸鱼奶白菜** 18
Stir-fried bok choy vegetables with salted fish
- 干煸四季豆** 18
French bean with minced chicken and preserved turnip
-  **上汤黑蒜焗苋菜** 20
Poached local spinach with black garlic in superior broth
- 豚骨浓汤浸津白** 16
Poached cabbage in pork consommé
-  **素上汤灼津白** 20
Poached cabbage with black garlic in superior broth
- 虾子炒芦笋** 20
Stir-fried asparagus with dried shrimp roe
- 蟹皇蟹肉扒时蔬** 22
Poached seasonal greens topped with crab meat and roe
- 蚝油鲜双菇扒时蔬** 18
Stir-fried mushroom with seasonal greens in oyster sauce
- 时日蔬菜** 16
Seasonal Vegetables
菜: 白菜苗, 芥兰, 菜心
Choice of bok choy, kai lan or choy sum
烹饪方式: 蒜茸·姜汁或蚝油
Stir-fried with garlic, ginger or oyster sauce








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	




面 NOODLES

-  上海炒拉面 16
Fried Shanghai spicy noodles with mushroom and bean sprouts
-  黑椒鸭丝炒乌冬 22
Fried udon noodles with roast duck, chilli and black pepper
- 黄焖活龙虾烩拉面 - 半只 30
Braised live lobster with hand pulled noodle - *Half*
-  浓汤海鲜焗粗米粉 25
Braised vermicelli with scallops, prawn and cod fish
- 龙虾肉干炒水晶面 25
Fried crystal vermicelli with live lobster meat
-  虾球豚骨汤乌冬 25
Udon with prawn in pork consommé soup
-  辣子鸭片豚骨拉面汤 22
Spicy hand-pulled noodle with duck in pork consommé
- 古法鸡片两面黄 22
Fried noodles with chicken and seasonal greens
in oyster sauce
-  八宝素水晶汤面 16
Crystal vermicelli soup




甜点 DESSERT

冰花炖金丝燕 48
Double-boiled superior bird's nest

 鳄梨果鲜奶露 伴 酒酿煎堆 16
Chilled avocado milk shake served with rum & raisin ice cream
and deep fried chocolate liquer dumpling

御等龙杏金丝燕窝 拼 北海道流心芝士挞 36
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 16
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 18
Aged rice wine jelly served with cherry crush, lychee sorbet
and custard cake roll

密芒冻甘露 拼 北海道冻流心芝士挞 16
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 12
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 12
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 9
Homemade longevity bun

夜宴 | SUPPER MENU




小吃 SNACKS

青芥菜虾 19
Deep-fried prawn coated with wasabi mayonnaise

椒盐虫草花 12
Deep-fried cordyceps flower in cumin salt and pepper

奇味鸡松软壳蟹 22
Golden fried soft shell crab with curry floss

松露花生多春鱼 14
Shishamo in truffle peanut sauce

 紫菜海鲜豆腐卷 14
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 12
Royal shrimp dumpling topped with black caviar

原只鲍鱼仔蒸烧卖 12
Baby abalone, shrimp and pork dumpling

松露海鲜蜂巢酥 12
Truffle seafood stuffed in salted egg puff

香芒付皮卷 10
Fried mango beancurd prawn roll




主食 NOODLES & RICE

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

 虾球豚骨汤乌冬 25
Udon with prawn in pork consommé soup

甜点 DESSERT

 八年陈酿女儿红冻 拼 荔枝冰糕 12
Aged rice wine jelly served with cherry crush and lychee sorbet

红宝桂花冻 12
Osmanthus jelly topped with red ruby and lychee caviar