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Modern Chinese Restuarant

Our Brand Story & History

Set against Clarke Quay's storied backdrop of oriental intrigue, The 150-year-old Riverhouse is one of the only two remaining conserved Chinese mansions in Singapore. Built in the 1870s along the banks of Clarke Quay, The Riverhouse began life as a thriving "secret society" house helmed by several headmen of the notorious Ghee Hok Society. The Riverhouse now pays homage to its long-standing culture and heritage of its history.

Hidden in plain sight, Mimi, housed on the upper floor of The Riverhouse, redefines the Chinese dining experience with inspiration from the four distinct culinary styles of China - Shandong, Huaiyang, Guangdong and Sichuan cuisines. Every corner of Mimi mirrors the venue's former status as the enigmatic backdrop to clandestine meetings, and oozes an oriental charm that is translated into a modern menu that incorporates both traditional and modern preparation techniques.

A classy and chic concept by the award-winning lifestyle and F&B company, 1-Group, Mimi embodies the personality of the historical mansion offers a contemporary twist to the unique multi-concept dining establishment at The Riverhouse.



午餐套餐 A

Weekday Lunch Set A

Weekday Lunch Set A

48⁺⁺ Per Person

6 Course

Minimum 2 persons

Only available on weekday.

TRIO OF APPETIZERS

Deep Fried White Bait Fish

椒盐白饭鱼

Shang Hai Drunken Chicken

上海醉鸡

Spicy Marinated Jellyfish

微辣海蜇

SOUP

Sichuan Hot & Sour Soup

酸辣汤

MAINS

Hong Kong Style Steamed Sea Perch Fillet

港式蒸鱼扒

Braised Seasonal Vegetable with Shiitake Mushroom and Beancurd

蚝皇秘制豆腐冬菇时蔬

Classic Yang Zhou Fried Rice

经典扬州炒饭

DESSERT

Chilled Mango Sago with Pearls

芒果爆珠杨枝甘露

午餐套餐 B

Weekday Lunch Set B

58⁺⁺ Per Person

6 Course

Minimum 2 persons
Only available on weekday.

TRIO OF APPETIZERS

Deep Fried White Bait Fish

椒盐白饭鱼

Crispy King Prawn Ball with Wasabi Sauce

芥末酱炸虾球

House-made Char Siew

蜜汁叉烧

SOUP

Soup For The Soul

每日例汤

MAIN

Pan-Seared Kurobuta Pork Chop in Premium Soy Sauce

头抽香煎黑猪排

Braised Seasonal Vegetable with Shiitake Mushroom
and Sea Cucumber

蚝皇冬菇海参时蔬

Egg White Fried Rice with Crab Meat and Dried Scallop

干贝蛋白蟹肉炒饭

DESSERT

Osmanthus Jelly with Mixed Fruit Cocktails

桂花果冻

晚餐套餐A

Dinner Set Menu A

Dinner Set A

88⁺⁺ Per Person

6 Course

Minimum 2 persons

Only available on weekday dinner and weekend all day.

TRIO OF APPETIZERS

Pan Fried Egg with Crab Meat and Jinhua Ham

芙蓉蟹

Crispy King Prawn Ball with Wasabi Sauce

芥末酱炸虾球

Roast Pork Belly Cubes

脆皮烧肉

SOUP

Double Boiled Black-bone Chicken Soup with Antler Mushroom

鹿茸菌炖乌鸡汤

MAINS

Sautéed Scallop and Prawn Ball in Shrimp Sauce

虾香酱爆炒带子虾球

Braised Seasonal Vegetable with Shiitake Mushroom, Abalone
and Sea Cucumber

蚝皇冬菇海参鲍鱼时蔬

Pirate Fried Rice

海盗炒饭

DESSERT

Osmanthus Jelly with Mixed Fruit Cocktails

桂花果冻

晚餐套餐B

Dinner Set Menu B

Dinner Set B

108⁺⁺ Per Person

6 Course

Minimum 2 persons.

Only available on weekday dinner and weekend all day.

TRIO OF APPETIZERS

Braised Pork Ribs in Black Vinegar

无锡排骨

Crispy Pumpkin with Chicken Floss

鸡肉松脆炸金瓜

Sichuan Chilli Oil Dumplings

红油抄手

SOUP

Lion Head with Crab Meat in Superior Golden Soup

金汤狮子头

MAINS

Chef's Secret Recipe Cod Fish

秘制酱酥炸鳕鱼

Pan-Fried King Prawns in Chef's Secret Spicy Sauce

极品大虾王

Sakura Shrimp Fried Rice

日本樱花虾炒饭

DESSERT

Sweet Potato Yam Paste

紫薯芋泥

素食

6 Course Vegetarian Dining Set 58⁺⁺ Per Person

APPETIZERS

Vegetarian Dim Sum Basket

经典素点心3谱曲

Crystal Dumpling

水晶胶

Pan Fried Mushroom Dumpling

素锅贴

Blue Pea Mushroom Crystal Dumpling

蓝花素饺子

SOUP

Vegetarian Hot and Sour Soup

斋酸辣汤

MAINS

Braised Chinese Flower Mushroom with Mock Abalone and Broccoli

红烧斋鲍鱼冬菇西兰花

Chef's Secret Recipe Mock Cod Fish

素酱蒸炸海带鳕鱼

Shiitake Mushroom Braised Noodles

什菇焖伊面

DESSERT

Dessert of The Day

每日甜品

双人套餐

1-For-1 Set Menu 138⁺⁺ for 2 Person

6 Course

Complimentary Wine

Only available on weekday dinner and weekend all day.

TRIO OF APPETIZERS

Deep Fried White Bait Fish

椒盐白饭鱼

Chilled Spicy Chicken

口水鸡

Spicy Marinated Jellyfish

微辣海蜇

SOUP

Double Boiled Chicken Soup with Housemade Dumplings

京式云吞浓鸡汤

MAINS

Chef's Secret Recipe Cod Fish

秘制酱酥炸鳕鱼

Braised Seasonal Vegetable with Shiitake Mushroom and Beancurd

蚝皇秘制豆腐冬菇时蔬

Braised Ee Fu Noodle

干烧伊面

DESSERT

Sweet Potato Yam Paste

紫薯芋泥

六人套餐

6 Pax Communal Dining Set Menu

688⁺⁺

7 Course

Only available on weekday dinner and weekend all day.

SIGNATURE

Chicken on Fire

火焰烧鸡

SOUP

Double Boiled Black-bone Chicken Soup with
Antler Mushroom and Fish Maw

鹿茸菌花胶炖乌鸡汤

MAINS

Crispy Sweet and Sour Red-Spotted Grouper Fish

糖醋脆炸红斑鱼

Pan-fried pork Fillet with Scallions

葱爆猪排

Braised Seasonal Vegetable with Shiitake Mushroom,
Housemade Beancurd

蚝皇秘制豆腐冬菇时蔬

Braised Ee Fu Noodle with Seafood

海鲜韭王焖伊面

CHOICE OF DESSERT

Sweet Potato Yam Paste

紫薯芋泥

OR

Chilled Mango Sago with Pearls

芒果爆珠杨枝甘露

黄金鱼皮 | 17
Golden Salted Egg Fish Skin

鸡肉松脆炸金瓜 | 16
Crispy Pumpkin with Chicken Floss

椒盐白饭鱼 | 15
Deep Fried White Bait Fish

上海醉鸡 | 16
Shang Hai Drunken Chicken

口水鸡 | 16
Chilled Spicy Chicken

红油抄手 | 14
Sichuan Chilli Oil Dumplings

Appetizer

前餐小菜

黄金鱼皮

每日例汤 | 12

Soup for the Soul

酸辣汤 | 14

Sichuan Hot & Sour Soup

京式云吞鸡汤 | 18

Beijing Style Chicken Soup with Dumplings

鹿茸菌炖乌鸡汤 | 22

Double Boiled Black-bone Chicken Soup
with Antler Mushroom

金汤狮子头 | 24

Lion Head with Crab Meat in Superior Golden Soup



酸辣汤

烧味双拼 – 蜜汁叉烧拼烧肉 | 32

Duo BBQ Platter – House-made Char Siew
& Roast Pork Belly Cubes

脆皮烧肉 | 18

Roast Pork Belly Cubes

蜜汁叉烧 | 18

House-made Char Siew

火焰烧鸡 | 36

Chicken on Fire

樟茶鸭 | 98

Camphor Tea Smoked Duck

*minimum 20 min waiting time

烧味肉类

BBQ Meat



樟茶鸭

水煮肥牛 | 28
Sichuan Boiled Sliced Beef

怀旧古佬肉 | 24
Sweet and Sour Pork

回巢香辣松阪猪 | 24
Spicy Sliced Matsusaka Pork

无锡排骨 | 24
Braised Pork Ribs in Black Vinegar

葱爆/黑椒猪排 | 24
Pan-fried pork Fillet with Scallions or Black Pepper

酸汤肥牛 | 28
Tangy Beef Tango

非同寻常辣子鸡 | 26
Sichuan Mala Chicken

官保鸡丁 | 26
Sichuan Sizzle Chicken

古法牛柳粒 | 26
Beef Tenderloin Cubes with Black Pepper Sauce



芝麻酱炸虾球 (6粒) | 22
Crispy King Prawn Ball with
Roasted Sesame Sauce (6 Pieces)

芥末酱炸虾球 (6粒) | 22
Crispy King Prawn Ball with
Wasabi Sauce (6 Pieces)

秘制酱蒸炸鳕鱼 | 34
Chef's Secret Recipe Cod Fish

酸汤鱼片 | 32
Tangy Sliced Fish

白胡椒粉虾煲 | 28
Stewed White Pepper Prawn with Vermicelli in Claypot

松鼠鱼 | 88
Huai Yang Style Squirrel Fish

水煮鱼片 | 32
Sichuan Boiled Sliced Fish

宫保虾球 (6粒) | 28
Sichuan Sizzle Prawn Ball (6 Pieces)

Seafood

海鲜类





炒时蔬

Stir-fry Seasonal Vegetables

清炒, 蚝油炒, 蒜蓉炒

Simple Stir-fry, Stir-fry with Oyster Sauce,
Stir-fry with Garlic

西兰花 | 20

Broccoli

苋菜 | 20

Chinese Spinach

芦笋 | 22

Asparagus

干煸四季豆 | 20

Stir-Fried String Beans

鱼香茄子 | 22

Spicy Eggplant with Minced Chicken

虾酱姜丝炒芥兰 | 20

Stir-Fried Hong Kong Kai Lan with Shredded Ginger

浓鸡汤苋菜苗 | 20

Chinese Spinach Sprouts in Chicken Broth

手撕包菜 | 20

Wok-Tossed and Turn Cabbage

虾香炒带子时蔬 | 36

Stir-Fried Seasonal Vegetables
with Scallop in Shrimp Sauce



锅气滑蛋海鲜河粉 | 26

Silky Egg Seafood Hor Fun

海鲜焖伊面 | 34

Braised XO Seafood Ee Fu Noodle

海鲜脆生面 | 26

Seafood Crispy Egg Noodle

经典扬州炒饭 | 24

Classic Yang Zhou Fried Rice

蛋白蟹肉炒饭 | 26

Egg White Fried Rice with Crab Meat

海鲜炒饭 | 26

Seafood Fried Rice

干炒牛肉河粉 | 24

Stir-Fried Beef Rice Noodles

Main

主菜

锅气滑蛋海鲜河粉



脆皮骰子豆腐 | 10
Crispy Fried Beancurd Cubes

酸辣汤 | 12
Sichuan Hot & Sour Soup

黄金粟米羹 | 10
Sweet Corn Soup

糖醋酱炸素虾球 | 16
Crispy Sweet and Sour Mock Prawn Ball

什菇爆炒苋菜苗 | 16
Sauteed Chinese Spinach with Assorted Mushroom

高汤扒鲍鱼豆腐 | 22
Braised Mock Abalone with Beancurd

什菇焖伊面 | 20
Braised Ee Fu Noodle with Assorted Mushroom

菜粒炒饭 | 20
Assorted Vegetable Fried Rice



芒果爆珠杨枝甘露 | 8
Chilled Mango Sago with Pearls

桂花果冻 | 12
Osmanthus Jelly with Mixed Fruit Cocktails

紫薯芋泥 | 12
Sweet Potato Yam Paste

脆荔枝花生麻糬 | 12
Crispy 'Lychee' Mochi with Molten Peanut

雪莲子桃胶 | 14
Peach Gum Snow Lotus Seed Dessert

Dessert

甜点

芒果爆珠杨枝甘露