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MENU

\$98++ Per Pax

蒜香蒸扇贝

Cantonese Style Steamed Scallops with Garlic

**

姬松茸雪耳鲍鱼土鸡汤

Double Boiled Chicken Soup with Snow Fungus And Abalone

**

夏威夷果芝士焗大明虾

Baked King Prawns with Cheese & Macadamia Nut

**

秘制香酥红斑鱼扒

Crispy Red Grouper Fillet with Chef's Special Sauce

**

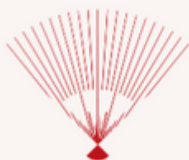
干贝丝蟹肉香饭

Dry Scallop Fried Rice with Crab Meat

**

潮州白果芋泥

Teochew Style Yam Paste with Ginkgo



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MENU

\$138++ Per Pax

Duo Plate

麦片荔枝带子球
Cereal Lychee Scallop Balls

麻辣叉烧和牛
Wagyu Mala Char Siew

**

迷你佛跳墙
Mini Buddha Jumps Over The Wall

**

羊肚菌黑松露鲍鱼粒
Black Truffle Abalone with Morel Mushrooms

**

淮山金汤蒸东星斑
Steamed Red Grouper with Chinese Yam in Superior Golden
Soup

**

无锡排骨
Braised Pork Ribs in Black Vinegar

**

蚝皇香港糯米饭
Cantonese Sticky Rice with Dried Oysters

**

青平果炖卢烩燕窝（熱）
Stewed Bird's Nest with Green Apple and Aloe Vera (Hot)