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Modern Chinese Restaurant



## Our Brand Story

Hidden in plain sight, Mimi, housed on the upper floor of The Riverhouse, redefines the Chinese dining experience with a seamless blend between modernity and tradition. Taking inspiration from the three distinct culinary styles of China: Sichuan, Guangdong, and Jiangsu Cuisines, each bite promises an epicurean adventure.

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 and offers a contemporary twist to the unique multi-concept dining establishment at The Riverhouse.

# 午餐套餐 A

## Weekday Lunch Set A

28++ Per Person

3 Course

Minimum 2 persons

Only available on weekday.

### Soup

Soup For The Soul

时日列汤

### Main

Pan-Seared Kurobuta Pork Chop in Premium Soy Sauce

头抽香煎黑猪排

Classic Yang Zhou Fried Rice

扬州炒饭

All items are included.

All prices are subject to service charge & prevailing government taxes.

# 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

All items are included.

All prices are subject to service charge & prevailing government taxes.

# 晚餐套餐 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

### Main

Sautéed Scallop and Prawn Ball in Shrimp Sauce

虾香酱爆炒带子虾球

Braised Seasonal Vegetable with Shiitake Mushroom

and Sea Cucumber

蚝皇冬菇海参时蔬

Pirate Fried Rice

海盗炒饭

### Dessert

Osmanthus Jelly with Mixed Fruit Cocktails

桂花果冻

All items are included.

All prices are subject to service charge & prevailing government taxes.

# 晚餐套餐 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

### Main

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

All items are included.

All prices are subject to service charge & prevailing government taxes.

# 素食套餐

## 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

### Main

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

All items are included.

All prices are subject to service charge & prevailing government taxes.

# 双人套餐

## 1-For-1 Set Menu

138++ Per 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

### Main

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

All items are included.

All prices are subject to service charge & prevailing government taxes.



# 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

鹿茸菌炖乌鸡汤

### Main

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

All items are included.

All prices are subject to service charge & prevailing government taxes.

# 前餐 小菜 / APPETIZERS

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



Sichuan Chilli Oil Dumplings



Lion Head with  
Crab Meat in  
Superior Golden Soup

## SOUP / 汤类

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

# MEAT \ 肉类

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

宫保鸡丁 | 26  
Sichuan Sizzle Chicken

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



# 烧味 肉类 / BBQ MEAT

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



All prices are subject to service charge & prevailing government taxes.

SEAFOOD

# 海鲜类



Huai Yang Style Squirrel Fish

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)

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

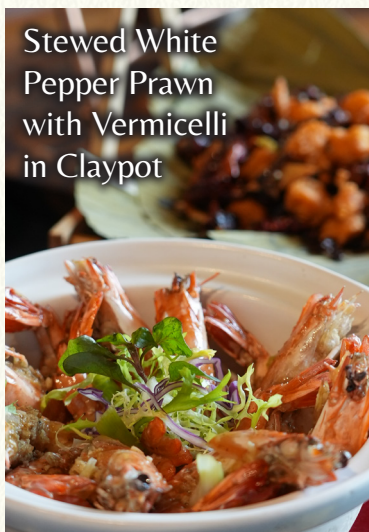
秘制酱蒸炸鳕鱼 | 34  
Chef's Secret Recipe  
Cod Fish

酸汤鱼片 | 32  
Tangy Sliced Fish

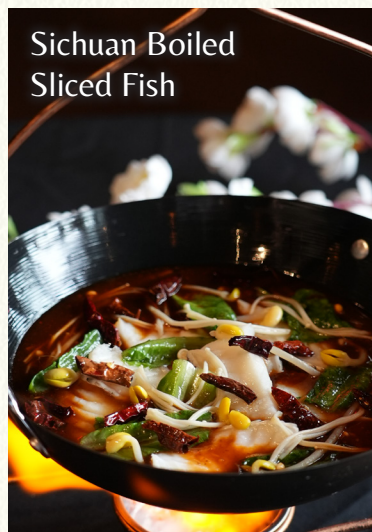
白胡椒粉虾煲 | 28  
Stewed White Pepper  
Prawn with Vermicelli  
in Claypot

松鼠鱼 | 88  
Huai Yang Style  
Squirrel Fish

水煮鱼片 | 32  
Sichuan Boiled  
Sliced Fish



Stewed White  
Pepper Prawn  
with Vermicelli  
in Claypot



Sichuan Boiled  
Sliced Fish

# 蔬菜

## VEGETABLE

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

## VEGETARIAN

# 素斋

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

MAIN

# 主菜

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

金双银蟹肉鱼子酱炒饭 | 36  
Egg White Fried Rice with  
Crab Meat and Caviar

海鲜炒饭 | 26  
Seafood Fried Rice

干炒牛肉河粉 | 24  
Stir-Fried Beef Rice Noodles



Egg White Fried Rice with  
Crab Meat and Caviar

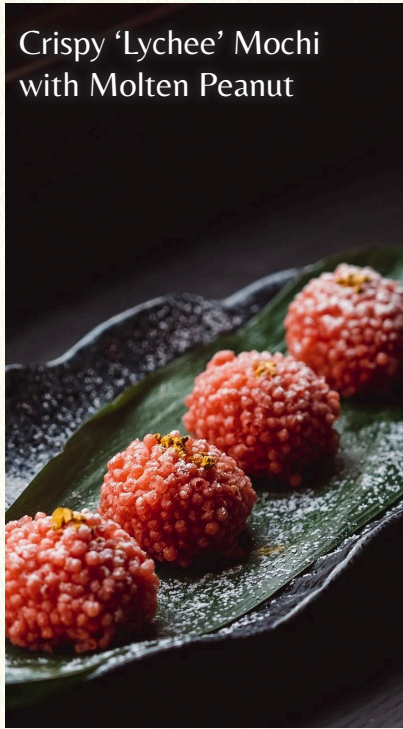


Silky Egg Seafood Hor Fun



Braised XO Seafood Ee Fu Noodle

DESSERT \ 甜点



Crispy 'Lychee' Mochi  
with Molten Peanut

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



Osmanthus Jelly with  
Mixed Fruit Cocktails



Chilled Mango Sago with Pearls



Peach Gum Snow Lotus Seed Dessert