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# OUR STORY

Hidden in plain sight, find an open secret, Mimi, an exquisite Chinese Restaurant, housed on the upper floor of The Riverhouse. Mimi redefines the Chinese dining experience with a seamless blend between modernity and tradition, where 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.





前菜

咸蛋鱼皮│17 Salted Egg Fish Skins

麻辣鲑鱼皮│17 Crispy Salmon Skin Tossed in Mala Powder

酥炸银鱼 | 15 Deep-Fried White Bait Fish 麻辣鲑鱼皮 Crispy Salmon Skin Tossed in Mala Powder

红油抄手 | 14 Dumpling in House-Made Sichuan Chilli Oil

麦片荔枝带子球 | 28 Cereal Lychee Scallop Balls

鸳鸯蟹肉配馒头 | 28 Mimi's Saucy Crab and Egg Affair

红油抄手 Dumpling in House-Made Sichuan Chilli Oil









四川酸辣汤 | 14 Sze Chuan Hot & Sour Soup

明火鹿茸菌炖鸡汤 | 22 Double Boiled Superior Chicken Broth with Antler Mushrooms 脆贝蚧蚶扒鲍翅 | 80 Braised Shark's Fin with Shellfish & Clam

胶原花胶鲍翅汤 | 98 Braised Superior Shark's Fin Collagen Soup

蔬菜



千妙四季豆 | 20 Sichuan Dry Fried French Beans

樱花蝦鱼香茄子 | 22 Braised Eggplant with Sakura Shrimp

红烧豆腐煲 | 24 Braised Beancurd in Claypot

蟹肉自制豆腐 | 24 Homemade Beancurd with Crab Meat 银鱼仔杏仁香港芥兰 | 20 Stir-Fried Kailan with Whitebait & Almonds

蒜香炒芦笋 | 24 Stir-Fried Asparagus with Garlic

芦笋/西兰花炒牛肉 | 38

Stir-Fried Beef with Vegetables (With Choice of Broccoli or Asparagus)





蟹肉自制豆腐 Homemade Beancurd with Crab Meat





醋炒排骨 | 24 Braised Pork Ribs in Black Vinegar

酸甜咕噜肉 | 24 Sweet & Sour Pork

沙捞越黑胡椒 酱安格斯牛里脊块 | 26 Angus Beef Tenderloin Cubes with Sarawak Black Pepper

爆米花辣子鸡 | 26 ℃ Firecracker Chicken with Popcorn Tossed in Mixed Spice 烧味双拼 Duo BBQ Platter



爆米花辣子鸡 Firecracker Chicken with Popcorn Tossed Mixed Spice

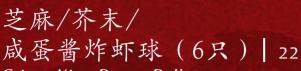
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All prices are subjected to prevailing s









Crispy King Prawn Balls with Roasted Sesame Sauce (6 pcs) (With Choice of Roasted Sesame, Wasabi or Salted Egg Sauce)

# 蒜香味增炬九节虾

(至少2只) 18/pcs Miso Garlic Grilled Tiger Prawns (Min. 2 pcs)

## 古法红炆石斑煲 | 68

Claypot Red Garoupa with Braised Beancurd Skin

六头鲍鱼海味煲

(4粒) 88

6 Headed Abalone with Sea Cucumber & Mushrooms in Claypot (4 pcs)

#### 干烧炬明虾(5只)| 32 Baked Prawns in Chef's Special Sauce (5 pcs)

## XO 西兰花/芦笋炒虾球 | 38 Stir-Fried Prawn in XO Sauce

(With Choice of Broccoli or Asparagus)

## XO 西兰花/芦笋炒带子 | 38

Stir-Fried Scallop in XO Sauce (With Choice of Broccoli or Asparagus)

### 港式蒸银鳕鱼 | 34 Hong Kong Style Steamed Cod Fish

多宝鱼(至少2片) (娘惹蒸/金银蒜/港式蒸) 16/pcs

Turbot Fish (Min. 2 pcs)

干烧炬明虾 Baked Prawns in Chef's Special Sauce





古法紅炆石斑煲 Claypot Red Garoupa with Braised Beancurd Skin





XO海鲜韭王焖伊面 | 32 Braised XO Seafood Ee Fu Noodle

蟹肉焖伊面 | 28 Braised Ee Fu Noodles with Crab Meat

蟹肉蛋白炒饭 | 32 Egg White Fried Rice with Crab Meat and Dried Scallops

干炒牛河 | 32 Stir-Fried Beef Horfun 明太子海鲜炒饭 | 32 Mentaiko Seafood Fried Rice

白胡椒粉丝虾煲 28 Stewed White Pepper Prawns with Vermicelli in Claypot

滑蛋海鲜河粉 | 32 Silky Egg Seafood Horfun

猪扒面线汤 | 26 Pork Chop Vermicelli

XO海鲜韭王焖伊面 Braised XO Seafood Ee Fu Noodle

> 明太子海鲜炒饭 Mentaiko Seafood Fried Rice



白胡椒粉丝虾煲 Stewed White Pepper Prawns with Vermicelli in Claypot

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酸辣汤 (素) | 12 🔪 Sze Chuan Hot & Sour Soup

黄金票米羹 | 12 Sweet Corn Soup

糖醋紫菜素鱼 | 18 Sweet & Sour Mock Fish

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

杂菇伊府面 | 18 Braised Ee Fu Noodle with Assorted Mushroom

橄榄菜粒炒饭 | 18 Olive Vegetable Fried Rice



酸辣汤 (素) Sze Chuan Hot & Sour Soup



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

紫薯芋泥 | 14 Hot Sweet Purple Orh Nee

脆荔枝花生麻糬 | 14 Crispy Lychee Mochi with Molten Peanut

雪莲子桃 | 14 Peach Gum Snow Lotus Seed

红豆沙窝饼 | 14 Red Bean Pancake 芒果爆珠杨枝甘露 Chilled Mango Sago with Pearls



