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DEEP FRIED

明蝦角

Meng Har Kok (3 Pieces)

8.8

Deep fried golden dumpling pockets filled with fresh shrimp and sotong paste, wrapped in wonton skin

脆皮黑毛猪叉烧包

Crispy Kurobuta Char Siew Bao (3 Pieces)

15

A Mimi Signature, expect a mouthful of savoury Kurobuta pork filling tucked into a soft fluffy bun to perfection

芝士黑松露百花蟹钳

Cheesy Truffle Stuffed Crab Crawl (3 Pieces)

20

A cantonese classic with a twist - hand-picked crab meat, cream, truffle paste and cheese is stuffed into the crab claw and coated with Japanese panko

蜂蜜黑松露海鲜腐皮卷

Honey Truffle Seafood Beancurd Roll (4 Pieces)

17

Wrapped in fried beancurd skin, topped with japanese ikura and pickled japanese cucumber, each bite of will leave you wanting more

日式麦片荔枝带子球

Lychee Scallop with Furikake Cereal (6 Pcs)

17

The unique combination of lychee & scallop complements the umami-richcrispy cereals and Japanese furikake

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STEAMED

港式手工虾饺

Steamed Har Gow (Shrimp Dumplings) (3 Pieces)

6.8

Steamed crystal shrimp dumplings wrapped with a translucent wrapper

黑毛猪豉汁蒸排骨

Steamed Kurobuta Pork Ribs with Fermented Black Bean

7.8

Succulent kurobuta pork ribs doused in fermented black bean and minced ginger

港式糯米鸡拌香煎北海道带子

Steamed Glutinous Rice with Hokkaido Scallop (2 Pieces)

8.8

Steamed Glutinous Rice wrapped in dry lotus leaves, stuffed with chinese preserved meat and topped with hokkaido scallop

XO酱蒸凤爪

Phoenix Claw (Chicken Feet) with Homemade XO Sauce

7.8

Tender and flavour-packed chicken feet, braised in homemade XO sauce

红烧鲍鱼仔烧卖

Kurobuta Siew Mai with Baby Abalone (3 Pieces)

10.8


A modern twist to traditional siew mai, wonton skin is wrapped and filled with kurobata minced pork, prawn paste and topped with baby abalone

小笼包

Xiao Long Bao (6 Pieces)

15.8

A popular mainstay, this steamed, soup-filled dumpling with a pinched top and with ripples coming down its sides filled with pork meat and broth



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BAKED / PAN SEARED

香煎XO腊味萝卜糕

Pan Seared Carrot Cake with XO Sauce (3 Pieces)

6.8

Crispy on the outside, soft on the inside. Expect an explosion of flavours when you bite into a piece, taste umami flavors from ingredients like dried scallops, dried shrimp and chinese sausage

RICE / NOODLES (INDIVIDUAL PORTION)

传统皮蛋咸猪肉粥

Tradition Century Egg Porridge with Shredded Salted Pork

7.5

A steaming bowl of hot congee with shredded salted pork, topped with preserved century egg

黄金咸蛋蟹肉粥

Salted Egg Yolk Porridge with Crabmeat

7.8

Creamy Salted Egg Yolk Congee, topped with Crab Meat



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MEAT

北京烤鴨

Peking Duck (Dinner & Weekend lunch only)

88

Known as a mainstay in Chinese Cuisine and an iconic Beijing dish, consisting of thin pieces of tender, roasted duck meat and crispy skin wrapped in a thin crepe, along with sliced spring onions, cucumbers, and hoisin sauce or sweet bean sauce

非同尋常辣子雞

Sichuan Mala Chicken with Crispy Kang Kong

24

Our spin to addictive and spicy fried chicken, stir-fried with dried Sichuan chilli peppers, kang kong (water spinach), bean paste and a special blend of spices.

紅酒梅子排骨

Crispy Pork Ribs with Red Wine Honey Plum Sauce

24

Tender yet crispy and crunchy, these steam-fried succulent and pork ribs are sauteed with red wine honey plum sauce and topped with diced preserved plums

砂拉越黑胡椒牛柳粒

Angus Beef Tenderloin Cubes with Sarawak Black Pepper

26

Succulent flame-grilled Argentinian Beef Tenderloin Cubes served with Sarawak Black Pepper Sauce with Onions and Capsicums

避風塘炸鴨腿

Typhoon Shelter Style Duck Leg Confit

22

Gently cured duck legs are bathed in fat and slowly cooked with spices to falling-off-the-bone perfection with silky meat and crackling skin.

低溫黑毛豬蜜汁叉燒

Slow Cooked Caramelized Kurobuta Char Siew

24

A classic dish packed with umami, our kurobuta pork belly is slow cooked and caramelized to perfection with a sweet and savoury barbeque sauce.

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火焰燒雞

Chicken On Fire

30

Roasted Spring Chicken Flambéed in Rose Wine, presented by a stunning presentation that is sure to impress all

SEAFOOD

芝麻醬炸蝦球

Crispy King Prawn Ball with Roasted Sesame Sauce (4 pcs)

20

SCrispy fried king prawn tossed in roasted sesame sauce and cucumber salad

葯材蛤炖日式清汤

Flower Clams with Herbal Miso Broth

26

A modern twist to traditional miso soup with poached flower clams simmered in chinese superiors broth with herbal and Japanese white miso.

阿拉斯加辣子蟹肉拌馒头

Saucy Crab and Egg Affair

26

Chilli crab sauce and egg white sauce served in "yin-yang" style with mini golden fried mantou buns on the side. Perfect if you love having your Chilli Crab sans the shells and mess



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VEGETABLES

四道豆腐

4 Season Tofu with Assorted Seafood Pumpkin Sauce 20
An array of 4 different tofu variations and textures in roasted pumpkin puree and assorted seafood

鱼蛋爆炒苋菜苗

Sauteed Chinese Spinach with Fresh Prawn Paste 20
Stir-fried Chinese spinach with minced garlic, fresh prawn paste and chinese wine, paired with crispy prawn crackers

XO醬炒四季豆

Stir-Fried String Beans with XO Sauce 22
French beans stir-fried with XO sauce and preserved olives

鱼香樱花虾茄子

Spicy Eggplant with Kurobuta Pork and Sakura Shrimp 22
A satisfying stew loaded with flavors - eggplant with kurobuta minced pork and sakura shrimp in Chinese supreme broth



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MAINS

XO 海鮮焗伊面

Braised XO Seafood Ee Fu Noodle

26

Braised Ee Fu noodles with dried sole fish and XO sauce with assorted seafood

烟熏黑松露鵝肝沙煲鸡饭

Black Truffle Chicken Claypot Rice with Foie Gras

28

Beyond the greatness of the tender chicken, preserved sausage and foie gras, the claypot rice absorbs all the extract from the mushrooms and chicken grease, drizzled with white truffle oil.

*Waiting time of 15 minutes is required

锅气滑蛋海鮮河粉

Silky Egg Seafood Horfun

26

Flat rice noodles stir-fried with free-range eggs and seafood

黑松露虾仁鸳鸯米

The Unsubtle Truffle Mein

26

A melange of vermicelli and glass noodles paired with prawns, asparagus and served with chef's special black truffle sauce



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DESSERT (INDIVIDUAL PORTION)

爆珠杨枝甘露

Chilled Mango Sago with Pearls

8

桂花果冻

Osmanthus Jelly with Mixed Fruit Cocktails

12

紫薯芋泥

Hot Japanese Sweet Purple Orh Nee
with Cameron Hill Corn Sauce

14

豆沙窝饼

Crispy Shanghai Red Bean Pancake

16

美国花旗参炖燕窝 (烧/冷)

Double Boiled Bird Nest with American Ginseng
(Choice of Hot or Chilled)

Waiting time of 15 minutes is required

48