



A WGS Special Edition Menu

Mitzo x Artisanal Cocktail Pairing MENU

Venue:

Mitzo Restaurant & Bar
Grand Park Orchard
270 Orchard Road, Level 4
Singapore 238857

Date:

Monday, 23 April 2018

Time:

6.30pm – 10pm

Price:

\$88++ pp

Chef:

Nicky Ng



孜然蜜汁叉烧皇, 桂花美奶蝦, 芥菜咸水鴨
Honey Cumin "Char Siew"

Prawn with Osmanthus Mayonnaise
Nan-jing Salted Duck

Paired with Mitzo's Signature Garden of Eden, a floral & revitalising tequila-based cocktail, tantalising the taste buds for a gastronomical start.

清鸡汤鲍鱼炖松茸

Double-boiled Abalone Soup with
Matsutake in Chicken Consommé

松露彩椒豆腐蒸龙虾

Steamed Lobster, Capsicum &
Bean Curd with Truffle Sauce

Paired with Mitzo's Shiso Mojito, a refreshing twist to the quintessential Cuban's rum-based cocktail, perfect accompaniment to the fresh lobster.

加洲帶子焗蛋饭

Braised Scallop Fried Rice in Lobster Bisque

桃膠山梅冰沙 拼 芝士炸煎堆
Chilled Resin with Plum Sorbet

&

Deep-fried sesame dumpling with cheese filling
Paired with Mitzo's Singapore Cocktail Festival 2018 Creation, Oriental Dew, a bittersweet gin-based cocktail to end the inspiring night.

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All prices are exclusive of GST & Service Charge

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