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Mitzo x Artisanal Cocktail Pairing

Venue:

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

Date:

Friday, 12 Oct 2018

Time:

Lunch: 12pm – 2.30pm

Dinner: 6.30pm – 10.30pm

Price:

\$98++ pp

Executive Chef:

Nicky Ng

桂花辣汁灼生蚝，橙味美奶蝦球

Poached Oyster with Spicy Osmanthus Dressing,
Prawn with Orange Mayonnaise

Paired with *Floraison Spritz*

*Floral, Bubbly, Brandy Based Cocktail

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鲜鱼肚炖靚汤

Double-boiled Fish Maw

Soup of the Day

**

碧绿红柿炖牛仔

Beef Short Rib with Seasonal Greens

Paired with *She-So-Fine*

*Refreshing, Citrus, Rum Based Cocktail

**

鲍鱼鲍汁捞笊面

Poached Noodles with Abalone

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椰香抹茶豆奶布丁 拼 芋蓉糯米磁

Coconut Matcha Soya Bean Pudding,

Yam & Pistachio Mochi

Paired with *Oriental Julep*

*Fruity Bourbon Based Cocktail

All prices are exclusive of GST & Service Charge

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