











Can't decide? Just say 'CHOOSE MI' and we'll do the hard work for you! \$75 per person or \$89 per person

MISS MI'S SIGNATURE DISHES Kangaroo Skewers (2) Candle Nut, Coconut 28

Chilli Crab & Prawn Dumplings, Sea Vegetables, Ikura 29

Szechuan Glazed Lamb Ribs, Pickled Red Cabbage, Garlic Crumb 28 Beef Short Rib, Kaldereta Sauce, Snow Peas, Carrots, Garlic Crumb 42

STREET

Freshly Shucked Oysters, Fennel Nam Jim 7ea

SNACKS Prawn Toast (3) Chilli Jam, Yuzu Emulsion, Prawn Powder 27

Kingfish, Coconut Dressing, Burnt Pineapple, Finger Lime, Ikura, Herb Oil 29 Crispy Tofu, Onion & Raisin Chutney, Burnt Honey Curry, Pistachio Dust 21

Grilled Chicken Wings, Spicy Banana Ketchup 22

Inihaw na Baboy, Grilled Pork Belly, Banana Ketchup Glaze, Pickled Veg 27

SMALL SHARES Black Squid Ink Noodles, Prawn Bisque, Pork Fat, Sous Vide Eggs, Squid,

Ikura, Tofu Crumb 30

BBQ Wagyu Skewers (2) Soy Glaze, Coriander, Cauliflower Purée 28

Pandesal (3) Crab Meat, Tiger Prawn, Ikura, Onion Chives 29

Crayfish, Roasted Butternut Pumpkin Puree, Spiced Pumpkin Seed 55

Tandoori Roasted Cauliflower, Toasted Cashew Curry, Pickled Vegetables 31 **Grilled Octopus**, Roasted Fermented Pepper Sambal, Onion & Raisin Chutney,

Curry Leaves 30

Tea-Smoked Salmon Fried Rice, Ikura, Puffed Thai Black Rice, Chives 28

LARGE SHARES Lamb Shoulder Rendang, Toasted Coconut, Chilli 59

Pork Curry, Pineapple, Kaffir, Curry Leaves 40

Grilled Squid, Fermented Garlic Purée, Pickled Kohlrabi, Citrus, Annatto Oil 32 Slow-Cooked Duck Leg, Hoisin Maple Glaze, Braised Bok Choi, Citrus 45 Inihaw na Manok, Grilled Chicken, Aromatics, Green Peppercorn Curry, Pickled

Shallots 43

Whole Market Fish, Turmeric, Galangal, Coconut, Spring Thai Herbs, Lime 46

Adobo Trio of Mushrooms, Soy, Vinegar, Sous Vide Eggs, Tobiko 32

SIDES

Broccolini, Sesame & Roasted Almond 17

Buck Wheat Noodles, Sweet Soy, Ginger, Garlic 14 Fried Rice, Roast Garlic Crumbs, Sous Vide Egg 19

Pomelo Salad, Watercress, Crispy Shallots, Chili Dressing 19

Steamed Rice 8

Our menu and kitchen contains multiple allergens and foods which may cause an intolerance. Our team will make efforts to accommodate dietary requirements. However due to the shared production and serving environment, we cannot guarantee the complete omission of such allergens or foods which may cause an intolerance. Please inform our team if you have a food allergy or intolerance.

15% surcharge applies on public holiday dates. Credit card payments incur a 1.4% surcharge. Accor Plus members enjoy 10% off set menus and up to 50% off à la carte menu, T&Cs apply.

