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# miss mi



## WINTER ISLAND FEAST

Escape the winter cold with a vibrant multicourse share-style adventure exploring Southeast Asia's favourite islands. \$89\* per person.

### ENTRÉE

#### Bali – Sate Lilit with Sambal Matah

Minced Exmouth barramundi wrapped around lemongrass skewers, lightly grilled and served with house made lemongrass-chili relish.

#### Phu Quoc – Lobster & Pomelo Salad

Poached Exmouth lobster and fresh pomelo, dressed in a kaffir lime and fish sauce vinaigrette, finished with crispy shallots and fresh mint.

#### Koh Lanta – Tom Kha Cappuccino

Coconut and galangal-infused Thai soup, elegantly frothed and served as a "cappuccino", garnished with kaffir lime zest and micro-coriander.

### MAINS

*Served with steamed fragrant rice.*

#### Langkawi – Pan-Seared Red Snapper with Turmeric Coconut Emulsion

Seared WA red snapper resting on a bed of pandan-scented coconut rice, drizzled with a turmeric and coconut sauce, finished with crispy curry leaves.

#### Palawan – Wagyu Inasal with Smoked Pineapple Purée

Slow-grilled Margaret River Wagyu beef infused with calamansi and annatto, served with grilled WA heirloom tomato and silky smoked pineapple purée.

### DESSERT

#### Bali – Black Rice Pudding with Pandan Foam & Coconut Tuile

Traditional Balinese black rice pudding, served with a delicate pandan foam and a crisp coconut tuile.

*\*Sample menu, subject to change. Minimum two guests. Bookings of 5+ guests require a credit card guarantee. Booking cancellations or changes within 24 hours of booking time may incur a fee of \$25pp.*



@missmi.perth @platefulperth

*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.*