



MIO ART OF FOOD
CHEF SPECIAL MENUS

FENNEL SALAD WITH SARDINE

Imported Fennel Salad Served with Grilled Sardine and Olives

650.-



VIOLINE TOMATO WITH JAPANESE MACKEREL

Salted-Cured mackerel with Tomato Violet and Burrata Cheese

690.-



KING CRAB LEG

King Crab Leg with Corn Soup and Slow-Cooked Egg

690.-



SCALLOP & WILD ASPARAGUS

Seared Scallop Carpaccio with Wild Asparagus, Lemon Caviar Sauce

1100.-



TAGLIATELLE GIROLLES

Pasta Tagliatelle Made with Girolles Mushroom and Topped with Lardo

790.-



WAGYU HANGER STEAK

Charcoal Grilled Hanger Steak, served with Summer Veggies

1100.-



DRY AGED PIGEON

Chargrilled Half Pigeon with Miso Glaze and served with Seasonal Rutabaga, Padron Pepper

1300.-



All Prices are Subject to 10% Service Charge & 7% Government Tax





ANTIPASTI/STARTER

HOKKAIDO SCALLOP Hokkaido Scallop served with Vegetable Ragu, Sweet basil & Clams Sauce, Oscietra Caviar	590.-
“MAISON ROUGIE” FOIE GRAS Pan-Seared Foie Gras served with blue berries sauce and Pear Mousse	690.-
FIREFLY SQUID Poached Firefly Squid, Cauliflower Ragu, Salmon Roe	750.-
GAMBERO ROSSO Sicilian Red Prawn Tartare served with Stracciatella, Frisee salad	890.-

SALAD

BURRATA CHEESE Imported Fresh Burrata served with Sweet Tomatoes, and Anchovies	490.-
MIO SALAD Organic salad with Tuna, Boiled Egg and Anchovies	450.-
AVOCADO SALAD Avocado made with Fresh Burrata and Frisee leaves	490.-

ZUPPA/SOUP

MINISTRONE Mixed Organic Vegetables Soup with Traditional Basil Pesto	450.-
PORCINI SOUP Porcini Soup with Black Truffle	650.-
ARTICHOKES Braised Artichokes Soup served with Potato and Cuttlefish	750.-

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I PRIMI / PASTAS

We serve our Pasta & Risotto cooked "Al Dente" Italian style; Please Ask for different cooking degree.

PENNE BOLOGNESE	490.-
Penne Gentile Made with Beef Ragù, Grana Padano	
SPAGHETTI AGLIO E OLIO CON GAMBERI	520.-
Spaghetti with Argentinian Prawns in Garlic & Chili Sauce	
TUBETTI FISH RAGU	680.-
Tubetti Gentile Made with Red Grouper ragù, Olives and Fried Cappers	
CAPELLINI FIREFLY SQUID	750.-
Capellini Felicetti made with Garlic & Chili and Topped with Firefly Squid	
BLACK PICI CRAB MEAT	890.-
Homemade Ink Squid Pici made with Crab Meat, Tomato, Garlic and white wine	
LINGUINE WITH RED PRAWN TARTARE	1200.-
Linguine Gentile made with Sicilian Red Prawn, Sweet Tomato and Lemon Sezt	

I SECONDI / MAIN COURSE

BABY CHICKEN	690.-
Charcoal Grilled Baby Chicken served with Grilled Veggies	
CHARGRILLED MADAI	790.-
Charcoal Grilled Japanese Madai served with Zucchini, Mediterranean Sauce	
BRACIOLA DI MAIALE ALLA MILANESE	850.-
Pork chop Milanese style served with Mustard Mayonnaise and Amalfi Lemon	
OSSOBUCCO	890.-
Braised Beef Shank served with Saffron Risotto	
WAGYU TENDERLOIN	1300.-
Charcoal Grilled Tenderloin served with Butternut squash, Raisin & Port wine Reduction	
IBERICO BABY LAMB	1590.-
Baby Lamb from Iberico served with Tomato Confit Paste, Garlic Puree and Lamb Jus.	

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Mix Italian cold cuts Set

Italian Affettato misto (90gr./set) 490.-

Prosciutto San Daniele, Culatello Spigaroli, Salami Nostrano,
Mortadella Pistachio, Olives, Nuts

Italian Affettato misto (120gr./set) 790.-

Prosciutto San Daniele, Culatello Spigaroli, Truffle Salame, Mortadella,
Spicy Salami, Olives, Nuts

Italian Affettato misto (180gr./ set) 1,190.-

Prosciutto San Daniele, Culatello Spigaroli, Capocollo, Salame Nostrano,
Mortadella Pistacchio, Truffle Salame, Olives, Nuts

Italian cold cuts

	<u>30gr.</u>	<u>50gr.</u>
★ Jamon Iberico Bellota 36months	560.-	950.-
★ Culatello Spigaroli	450.-	690.-
Prosciutto San Daniele	190.-	320.-
Truffle salame	180.-	260.-
Salame nostrano	150.-	220.-
Salami Wild boar	220.-	340.-
Mortadella con pistachio	120.-	180.-
★ Salame Cinta Senese	220.-	340.-
Salame Spianata(spicy salami)	120.-	180.-
Capocollo Di Martina franca	170.-	260.-

Home-made Sausage

Classica 100% Pork 380.-

Picante (spicy) 100% Pork 380.-

Mix cheese sets

Tagliere di formaggi (medium 120gr) 580.-

Pecorino Sardo, Pecorino Truffle, Brie
Provolone Dolce, Fruits Jam, Truffle Honey

Tagliere di formaggi (large 200gr) 850.-

Parmigiano Reggiano, Brie, Provolone Dolce, Pecorino Sardo,
Asiago Pressato, Pecorino Truffle, Fruits Jams, Truffle Honey

Italian & French Cheese

	<u>50gr.</u>	<u>100gr.</u>
Pecorino with Black Truffle	210.-	400.-
Parmigiano Reggiano 36mesi aged	290.-	520.-
Pecorino Sardo	200.-	390.-
Provolone Dolce	150.-	280.-
Asiago Pressato DOP	180.-	350.-
Brie	160.-	290.-

Antipastini

Norcellara Green Olives (50gr) 180.-

Baby Peach in Truffle Oil (1pieces) 60.-

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DESSERT

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AFFOGATO

Single Espresso with Vanilla I/C **350.-**

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CHURROS

Fried Churros with Cinnamon sugar, Raisin Puree and Rum Raisin I/C **350.-**

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TIRAMISU

Tiramisu Made with Lady Finger, Coffee and Dark Rum **390.-**

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PEAR TART

Pear Tart served with Salted Caramel I/C **590.-**

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FAVORITE ICE CREAM SELECTIONS *(Price per scoop)*

-Dark Chocolate	220.-	-Fresh Milk	220.-
-Burn Caramel	220.-	-Hazelnut	200.-
-Salted Caramel	220.-	-Orange Yuzu	220.-
-Salted Vanilla	220.-	-Lemon Sorbet	180.-

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