

# miss mi

## INDULGE CHEF SERIES

179pp\* including wine pairing / 161.10\*pp Accor Plus members  
Indulge in a multi-course tasting journey through Asia in this unmissable chef series. Brought to you by Executive Chefs Migo Razon and Hyekeun Choi of Mövenpick Hotel Melbourne and Auckland.

## SELECTION OF CANAPÉS

### FIRST COURSE

Paua Gujeolpan  
Yak-Gochujang, Pinenut, Namul

Paired with Villa Maria NV sparkling Brut (Marlborough & Hawkes Bay, NZ)

### SECOND COURSE

Sinigang na Isda  
Hapuka, Prawn Emulsion, Tomato Tamarind Sofrito, Silverbeet, Taro, Salmon Roe

Paired with Tai Tira Sauv Blanc (Malborough, NZ)

### THIRD COURSE

Bistek at Galbi  
36 Hour Cooked Wagyu Flat Iron Bistek, Beef Short Rib Galbi, Jerusalem Artichoke, Baby Leek

Paired with Craggy Range Syrah (Hawke's Bay, NZ)

### DESSERT

Hotteok Bibingka  
House made Hotteok, Salted Egg, Coconut, Panocha, "Quickmelt" Cheese Gelato

Paired with Oyster Bay Pinot Gris (Malborough, NZ)



@missmi.melbourne @movenpickhotelauckland

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**Sample menu, subject to change.** 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.

Credit card payments incur a 1.4% surcharge.