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miss mi

ONE FOR ALL

Curate your own journey through Asia with personalised cocktails and bountiful dishes designed for sharing.

COCKTAIL: mix & sip

MISS MI GIN COOLER 65

Mix and share a unique cocktail featuring Miss Mi Gin. Select one of each element and crush, pour and play to build a tailored tippie with your table.

FRESH HERB

- Basil** – peppery and aromatic
- Mint** – cool and refreshing
- Coriander** – citrusy and herbaceous

FRUIT PURÉE

- Passionfruit** – tangy and vibrant
- Mango** – smooth and softly sweet
- Strawberry** – bright and familiar

GARNISH

- Citrus peel** – zesty
- Fresh herb sprig** – botanical
- Dried fruit or spice** – rich and bold

About Miss Mi Gin: An exclusive collaboration with local Melbourne distillery, Little Lon Distilling Co. Savoury and spicy – juniper meets cinnamon, Szechuan and red chilli pepper before being blended with green tea and balanced by caramelised fresh limes and vanilla.

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MAIN: share & tear

WHOLE SLOW-BRAISED LAMB SHOULDER 120

served tableside with a share-style naan

Lamb Shoulder, House-made Massaman Curry

Condiments: Roasted Cashews, Coriander, Toasted Coconut,
Dried Cranberries, Fried Onion

Accompaniments: Fragrant Rice, Tomato & Cucumber Salad,
Family-sized Naan

DESSERT: build it your way

FAMILY HALO-HALO 39

*Filipino for "mix-mix", choose your accompaniments and mix it
your way*

Shaved Ice, Sweetened Tropical Fruits, Jellies, Beans,
Coconut, Nata De Coco, Ube Ice Cream, Condensed or
Coconut Milk

@missmi.melbourne

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.