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miss mi

ONE FOR ALL

Sample menu, subject to change.

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

COCKTAIL: mix & sip

MISS MI GIN COOLER 35.50pp

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 60pp

served tableside with a giant 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 19.50pp

*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.