

miss mi

CHRISTMAS EVE MENU

TWO-COURSE SHARE-STYLE SET MENU + GLASS OF SPARKLING
sample menu, subject to change

PRE-ORDER ONLY ENTREES

(additional charge)

½ Dozen Freshly Shucked Oysters, Jaggery Calamansi
Mignonette +45 ea

½ Dozen King Prawns, Thai Red Curry Aioli +55 ea

LARGE SHARES

Pork Belly, Caramel, Burnt Pineapple, Chives, “Mang Tomas”

Roasted Duck Breast Pato Tim, Shiitake Mushroom, Bok Choy

Beef Rendang, Cucumber, Pickled Shallots

served with Pickled Ginger Salad & Fragrant Rice

DESSERTS

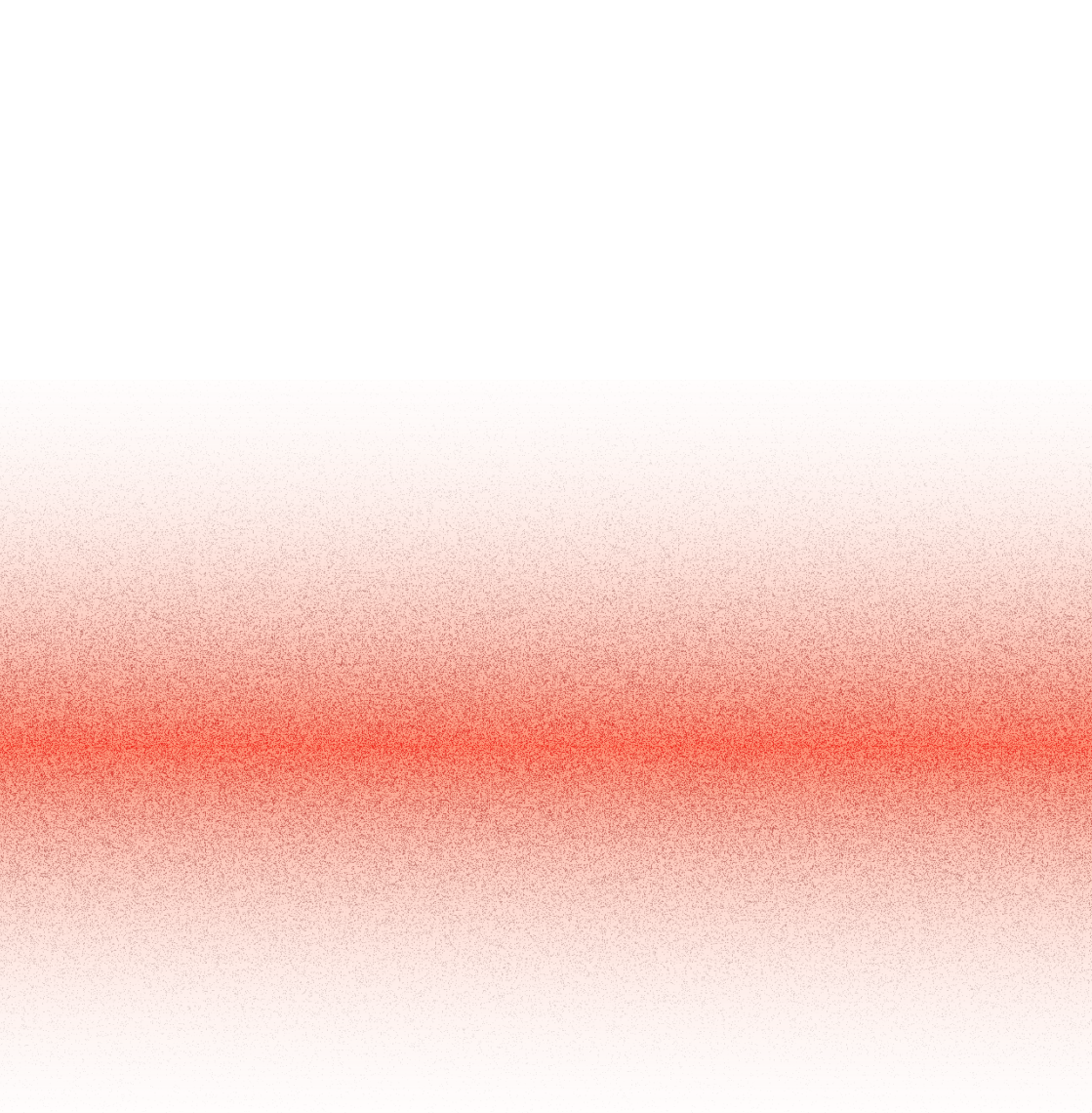
Bibingka: Cheese and Salted Duck Egg Cake, Burnt Coconut Ice Cream

Mango Float: Yellow Mango, Lady Finger Biscuits, Cream,
Condensed Milk

All seafood on this menu is Australian.



@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.