

Misèio

“Quand le Bon Dieu en vient à douter du monde,
il se rappelle qu’il a créé la Provence.”

*“When the Good Lord comes to doubt about the world,
He remembers that He created Provence.”*

- Frédéric Mistral (1830 - 1914)

Mirèio is an elegant brasserie-style restaurant that offers a gastronomic experience of French-style cooking. Dining, whether for lunch or dinner, becomes an exquisite experience complemented by a magnificent view of the cityscape.

The restaurant is named after Mirèio (1859), a celebrated poem by Nobel Laureate Frédéric Mistral (1904), a favourite son of Provence.

It beautifully depicts the life and culture of Mistral's time a tender tribute to his beloved Provence.

This literary connection stays true to the Raffles tradition of honouring great writers, which began at Raffles Singapore.

Like its poetic namesake, Mirèio at the Raffles Makati is a showcase of Provence's rich culture and culinary traditions.

OYSTER, CAVIAR, TARTARE

OYSTER SELECTION

Fine de Claire oysters on ice
shallots, vinegar, lemon wedges (5 pieces) (s)
5 pièces d'huîtres Fine de Claire, servies fraîches avec mignonette et citron
1,600

CAVIAR

Baeri Caviar blinis, whipped cream, traditional garnishes
Caviar Baeri, garnitures traditionnelles et blinis maison
30g 4,370
20g 3,810

TARTARE

Smoked salmon tartar duo, slivers of Granny Smith apple,
Dijon mustard cream ⁿ
Duo de saumon frais et fumé, pommes Granny Smith, crème montée à la moutarde de Dijon
Starter 650

Truffled tuna tartar, Granny Smith, celery, baby arugula salad
Tartare de thon à la truffle noire, pommes granny smith et celeri, jeunes pousses de roquette
750

(s) shellfish · (p) pork · (v) vegetarian · (n) contains nuts · ⁿ signature dish

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Prices are inclusive of VAT and are subject to 10% service charge and applicable local taxes.

TO START WITH

Mirèio Niçoise salad
Salade Niçoise traditionnelle
550

Burrata cheese, lemon confit, arugula, homemade tomato confit (v)
Burrata, confit de citron jaune, roquette et tomate confites maison
700

Antipasti salad, balsamic dressing marinated goat cheese, walnuts (n)(v)
Salade d'antipasti et vinaigre balsamique, fromage de chèvre mariné et noix
450

Green bean salad, foie gras powder, truffle vinaigrette,
crunchy hazelnuts, apricot ^v (n)
*Salade de haricots verts et poudre de foie gras,
vinaigrette à la truffe, noisettes croquantes et abricots*
850

Gin cured Norwegian salmon, cucumber, Granny Smith apple
Saumon de Norvège mariné au gin, concombre, pommes Granny Smith
700

Seaweed butter seared scallop, leek, shallot condiment ^v (s)
Noix de Saint Jacques rôties au beurre d'algues, poireaux et condiment aux échalotes
1,050

Pan-seared foie gras, raspberry and rhubarb chutney, buckwheat tuile ^v
Foie gras poêlé, chutney de rhubarbes et framboises, tuile de sarrasin
60g 780 | 120g 1,540

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Lobster bisque, vegetable and lobster salpicon, black truffle espuma ^(s)
Bisque de homard, fricassée de homard et petits légumes, espuma à la truffe noire
630

Zucchini soup, gorgonzola cheese, pine nut, extra virgin olive oil ^{(v)(n)}
Soupe de courgettes, gorgonzola, pignons de pin et huile d'olive extra vierge
500

Grilled octopus, radicchio, clementine condiment, squid ink tuile ^{ny}
Poulpe grillé, radicchio et condiment à la clémentine, tuile à l'encre de sèche
700

PASTA & RISOTTO

Homemade squid ink tagliatelle, lobster, green pea, tomato confit,
lobster bisque reduction ^{ny} ^(s)
*Tagliatelles maison à l'encre de sèche, homard, petit pois et tomates confites,
réduction de bisque*
1,250

Homemade black and white farfalle, black truffle,
forest ham, 30 months aged comté ^{ny} ^(p)
Farfalles maison noires et blanches, truffe noire, jambon de Paris et comté vieux de 30 mois
1,150

Porcini risotto, Parmesan shavings, spinach, pine nuts ^{(v)(n)}
Risotto aux cèpes, épinards, pignons de pin, parmesan croustillant
1,050

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MAIN COURSE

From the Land

Braised oxtail Parmentier, black truffle mashed potato, mixed green salad
Parmentier de queue de bœuf Black Angus, pommes purée à la truffe, salade verte
1,630

Free-range chicken supreme, creamy morel sauce, macaroni pasta gratin
Suprême de poulet fermier, sauce crémeuse aux morilles, gratin de macaroni
1,150

Australian pan-seared grass-fed beef tenderloin,
homemade truffle potato gnocchi, roasted artichoke,
chanterelle, bone marrow beef jus ^{*n*}
Filet de bœuf élevé en plein air, gnocchi de pommes de terre à la truffe,
artichauts rôtis, girolles et jus de bœuf à la moelle
2,470

Grilled Australian Black Angus rib eye, homemade sparkled parmesan
French fries, romaine salad, béarnaise sauce
Belle entrecôte Black Angus, frites au parmesan maison, salade romaine et béarnaise
300g 2,020

Duck breast, pan-seared foie gras, roasted grapes,
pumpkin purée, spiced sauce ^{*n*}
Magret de canard et foie gras poêlé, raisins, citrouille, sauce aux épices
2,200

Kurobuta pork chop, porcini, confit potato, water cress salad ^{*n*} (*p*)
Côte de porc Kurobuta, cèpes et pommes de terre confites, salade de cresson
250g 1,800

Roasted Australian lamb rack, chick pea variation, rosemary lamb jus
Carré d'agneau grillé, déclinaison de pois chiche, jus au romarin
1,850

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From the Sea

Pan-seared catch of the day, cauliflower variation, Romesco sauce $\frac{ny}{n}$ (n)
Filet de poisson du jour poêlé, déclinaison de choux fleur, sauce Romesco
950

Grilled salmon, braised fennel, star anise beurre blanc, green apple salad
Pavé de saumon grillé, fenouils braisés, beurre blanc à l'anis étoilé, salade de pommes vertes
1,150

Steamed cod fish, Manila clams, vegetable nage (s)
Cabillaud poché, nage de coques et petits légumes
1,250

Fish soup cassolette, mussel, prawn, potato,
homemade saffron aioli, crostini and cheese $\frac{ny}{s}$ (s)
*Cassolette de soupe de poisson, moule, crevette et pommes de terre,
aioli maison au safran, croutons et fromage*
1,050

Maine lobster tail thermidor, lobster bisque mashed potato,
roasted green asparagus, cherry tomato $\frac{ny}{s}$ (s)
*Queue de homard du Maine thermidor, purée de pommes de terre à la bisque de homard,
asperges vertes et tomates cerises*
2,000

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Sharing

*All Chef's specials are good for 2 to 3 persons, served with your choice of 3 sides and 2 sauces.
Please allow 40 minutes for preparation.*

Grilled Australian Angus beef prime rib
Côte de bœuf Angus grillée
6,390

24-hour slow-cooked Australian lamb shoulder marinated in garlic oil
Epaule d'agneau d'Australie cuite basse température 24-heures, marinée à l'ail
4,200

Whole French free-range "pattes noires" roasted chicken,
rosemary and lemon perfume
Poulet de Bresse fermier 'pattes noires', parfumé au citron et romarin
3,050


Salt-crusted catch of the day from Palawan,
stuffed with Provençal herbs and lemon
Poisson du jour de Palawan farci aux herbes de Provence et citron, cuit en croute de sel
2,500

SIDES

Mashed potato <i>Purée de pommes de terre</i> add truffle 170	Sautéed green vegetables, garlic, parsley <i>Cassolette de légumes verts en persillade</i>
Parmesan French fries with chopped mixed herbs <i>Frites au parmesan, mélange d'herbes ciselées</i>	Mixed green salad, shaved vegetables from Tagaytay <i>Salade verte mélange, copeaux de légumes de Tagaytay</i>
	Chick pea Panisse from Nice <i>Panisse de Nice</i>

SAUCES

Star anise beurre blanc | Brown butter, lemon, caper, parsley
Provençale Rouille | Red wine | Spiced | Béarnaise | Porcini add 170

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DESSERT

65% Maraicabo mousse with chocolate ice cream,
truffle cake and hazelnut crunch *(n)*
65% Maraicabo, glace chocolat, biscuit chocolat, noisettes croustillantes
510


Lavender crème brûlée topped with peach sorbet *(n)*
Crème brûlée à la lavande, sorbet pêche blanche
510

Classic French Mont Blanc:
Vanilla Chantilly with chestnut cream and black currant sorbet *(n)*
Mont-blanc: Crème de marron et Chantilly; sorbet cassis
450

Red berries mille-feuilles:
Madagascar vanilla mousseline cream and berries compote
with berries sorbet
Mille-feuilles aux fruits rouges, mousseline vanille et compote de fruits, sorbet fruits rouges
510

Pistachio and olive oil cake with white chocolate,
Grand Marnier cream and yoghurt ice cream *(n)*
Gâteau à l'huile d'olive et pistache, mousse chocolat blanc et Grand-Marnier, glace au yaourt
450

Artisan cheese selection, nuts and dried fruits *(n)*
Sélection de fromages
900

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