



OUR STORY

Hidden in plain sight, find an open secret, Mimi, an exquisite Chinese Restaurant, housed on the upper floor of The Riverhouse. Mimi redefines the Chinese dining experience with a seamless blend between modernity and tradition, where each bite promises an epicurean adventure.

Every corner of Mimi mirrors the venue's former status as the enigmatic backdrop to clandestine meetings, and oozes an oriental charm that is translated into a modern menu that incorporates both traditional and modern preparation techniques. A classy and chic concept by the award-winning lifestyle and F&B company, 1-Group, Mimi embodies the personality of the historical mansion and offers a contemporary twist to the unique multi-concept dining establishment at The Riverhouse.







\$138++ per pax

*Min 2 pax
6-Course menu
*Comes with complimentary wine

三拼拼盘

Trio Platter 荔枝带子球 | 松露水晶饺 | 麻辣鲑鱼皮 Lychee Scallop Balls | Truffle Crystal Dumplings | Mala Salmon Fish Skin

胶原鱼标蚧肉羮

Collagen Fish Maw and Crab Meat Soup

金银蒜蒸鳕鱼

Steamed Cod with Garlic

双菇扒自制豆腐

Braised Homemade Tofu with Assorted Mushrooms

鱼籽虾粒蛋炒饭

Prawn Fried Rice with Caviar

芒果爆珠杨枝甘露

Chilled Mango Pomelo Sago with Pearls



前菜

钵钵鸡┃59 **ዺ ※** Chuan Style Assorted Skewers

麻辣鲑鱼皮 | 17 Crispy Salmon Skin Tossed in Mala Powder

酥炸银鱼 | 15 Deep-Fried White Bait Fish

红油抄手 | 14 Dumplings in House-Made Sichuan Chilli Oil

麻辣鲑鱼皮 Crispy Salmon Skin Tossed in Mala Powder



红油抄手 Dumplings in House-Made Sichuan Chilli Oil 麦片荔枝带子球 | 28 Cereal Lychee Scallop Balls

鸳鸯蟹肉配馒头 | 26 Mimi's Saucy Crab and Egg Affair

脆皮黑毛猪义烧包 (4粒) 28 Crispy Kurobuta Char Siew Bao (4 pcs)







汤羹

四川酸辣汤 | 14 <
Sze Chuan Sour & Spicy Soup

胶原花胶鲍翅汤 | 98 Braised Superior Shark's Fin Collagen Soup

明火鹿茸菌炖鸡汤 | 22 Double Boiled Superior Chicken Broth with Antler Mushrooms



蔬菜

干炒四季豆 | 20 Sichuan Dry Fried French Beans

櫻花蝦鱼香茄子 | 22 Sichuan-Style Braised Eggplant with Sakura Shrimp

蟹扒自制豆腐 | 24 Homemade Beancurd with Crab Meat

蒜香炒芦笋 | 22 Stir-Fried Garlic Asparagus

银鱼仔杏仁香港芥兰 | 20 Hong Kong Style Stir-Fried Kailan with Whitebait & Almond







醋炒排骨 | 24 Braised Pork Ribs in Black Vinegar

咕噜肉 24 Sweet and Sour Pork

沙捞越黑胡椒 酱安格斯牛里脊块 | 26 Angus Beef Tenderloin Cubes with Sarawak Black Pepper Sauce

新疆孜然烤羊排 36 Roasted Cumin Xin Jiang Lamb Rack

爆米花辣子鸡 | 26 € Firecracker Chicken with Popcorn Tossed in Spice Mix





火焰烧鸡 | 36 Chicken on Fire

北京片皮烤鸭 | 98 Signature Peking Duck

二食另加 \$16. 请向服务员咨询. 从中选择: 1. 葱爆鸭肉

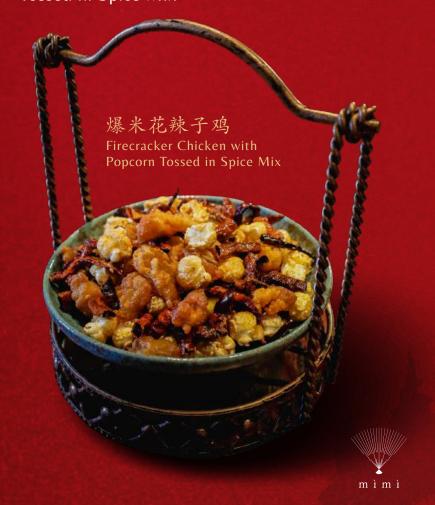
- 2. 鸭丝焖伊面
- 3. 鸭丁炒饭

Additional \$16 for Second Way. Select from: 1. Sautéed Duck Meat with Spring Onion 2. Braised Ee Fu Noodles with Shredded Duck Meat 3. Wok Hei Fried Rice with Diced Duck Meat

麻辣叉烧和牛│35℃ Wagyu Mala Char Siew

烧味双拼-蜜汁叉烧拼烧肉 32 Duo BBO Platter -

House-made Char Siew & Roast Pork Belly Cubes







海鲜

芝麻酱炸虾球 | 22 Crispy King Prawn Balls with Roasted Sesame Sauce

干烧炬明虾 (5只) | 32 Baked Prawns in Chef's Special Sauce (5 pcs)

古法紅炆石斑煲 | 68 Red Grouper with Braised Beancurd Skin in Claypot

两头鲍鱼烩海参 | 98 Stewed Abalone with Sea Cucumber

港式蒸银雪鱼 | 34 Hong Kong Style Steamed Cod Fish 干烧炬明虾 Baked Prawns in Chef's Special Sauce









饭|面

XO海鲜韭王焖伊面 | 32 Braised XO Seafood Ee Fu Noodle

明太子海鲜炒饭 | 32 Mentaiko Seafood Fried Rice

蟹肉焖伊面 | 28 Ee Fu Noodles with Crab Meat

白胡椒粉丝虾煲 | 28 Stewed White Pepper Prawns with Vermicelli in Claypot

大虾王浓汤面线 (1份一只虾) | 38 King Prawn Vermicelli Soup (1 prawn per portion) 最少两份卖 (Min. 2 portions)



明太子海鲜炒饭 Mentaiko Seafood Fried Rice

XO海鲜韭王焖伊面 Braised XO Seafood Ee Fu Noodle







甜品

芒果爆珠杨枝甘露 | 8 Chilled Mango Sago with Pearls

紫薯芋泥|14 Hot Sweet Purple Orh Nee in Young Coconut

脆荔枝花生麻糬 | 12 Crispy Lychee Mochi with Molten Peanut

雪莲子桃 | 14 Peach Gum Snow Lotus Seed 芒果爆珠杨枝甘露 Chilled Mango Sago with Pearls

