



m ì m ì

Modern Chinese Restuarant

Our Brand Story & History

Set against Clarke Quay's storied backdrop of oriental intrigue, The 150-year-old Riverhouse is one of the only two remaining conserved Chinese mansions in Singapore. Built in the 1870s along the banks of Clarke Quay, The Riverhouse began life as a thriving "secret society" house helmed by several headmen of the notorious Ghee Hok Society. The Riverhouse now pays homage to its long-standing culture and heritage of its history.

Hidden in plain sight, Mimi, housed on the upper floor of The Riverhouse, redefines the Chinese dining experience with inspiration from the four distinct culinary styles of China - Shandong, Huaiyang, Guangdong and Sichuan cuisines. 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 offers a contemporary twist to the unique multi-concept dining establishment at The Riverhouse.



黄金鱼皮 | 17
Golden Salted Egg Fish Skin

鸡肉松脆炸金瓜 | 16
Crispy Pumpkin with Chicken Floss

椒盐白饭鱼 | 15
Deep Fried White Bait Fish

上海醉鸡 | 16
Shang Hai Drunken Chicken

口水鸡 | 16
Chilled Spicy Chicken

红油抄手 | 14
Sichuan Chilli Oil Dumplings

前餐小菜

Appetizer



黄金鱼皮

每日例汤 | 12

Soup for the Soul

酸辣汤 | 14

Sichuan Hot & Sour Soup

京式云吞鸡汤 | 18

Beijing Style Chicken Soup with Dumplings

鹿茸菌炖乌鸡汤 | 22

Double Boiled Black-bone Chicken Soup
with Antler Mushroom

佛跳墙 | 68

Buddha Jump Over The Wall

金汤狮子头 | 24

Lion Head with Crab Meat in Superior Golden Soup



酸辣汤

烧味双拼 – 蜜汁叉烧拼烧肉 | 32
 Duo BBQ Platter – House-made Char Siew
 & Roast Pork Belly Cubes

脆皮烧肉 | 18
 Roast Pork Belly Cubes

蜜汁叉烧 | 18
 House-made Char Siew

火焰烧鸡 | 36
 Chicken on Fire

樟茶鸭 | 98
 Camphor Tea Smoked Duck
 *minimum 20 min waiting time

烧味肉类

BBQ Meat



樟茶鸭

水煮肥牛 | 28
Sichuan Boiled Sliced Beef

怀旧古佬肉 | 24
Sweet and Sour Pork

回巢香辣松阪猪 | 24
Spicy Sliced Matsusaka Pork

无锡排骨 | 24
Braised Pork Ribs in Black Vinegar

葱爆/黑椒猪排 | 24
Pan-fried pork Fillet with Scallions or Black Pepper

酸汤肥牛 | 28
Tangy Beef Tango

非同寻常辣子鸡 | 26
Sichuan Mala Chicken

官保鸡丁 | 26
Sichuan Sizzle Chicken

古法牛柳粒 | 26
Beef Tenderloin Cubes with Black Pepper Sauce



芝麻酱炸虾球 (6粒) | 22
Crispy King Prawn Ball with
Roasted Sesame Sauce (6 Pieces)

芥末酱炸虾球 (6粒) | 22
Crispy King Prawn Ball with
Wasabi Sauce (6 Pieces)

秘制酱蒸炸鳕鱼 | 34
Chef's Secret Recipe Cod Fish

酸汤鱼片 | 32
Tangy Sliced Fish

头抽大明虾王 | 12/pax
Pan-Fried King Prawn in Premium Soy Sauce

白胡椒粉虾煲 | 28
Stewed White Pepper Prawn with Vermicelli in Claypot

松鼠鱼 | 88
Huai Yang Style Squirrel Fish

水煮鱼片 | 32
Sichuan Boiled Sliced Fish

官保虾球 (6粒) | 28
Sichuan Sizzle Prawn Ball (6 Pieces)

Seafood

海鲜类



炒时蔬
Stir-fry Seasonal Vegetables

清炒, 蚝油炒, 蒜蓉炒
Simple Stir-fry, Stir-fry with Oyster Sauce,
Stir-fry with Garlic

西兰花 | 20
Broccoli

苋菜 | 20
Chinese Spinach

芦笋 | 22
Asparagus

干煸四季豆 | 20
Stir-Fried String Beans

鱼香茄子 | 22
Spicy Eggplant with Minced Chicken

虾酱姜丝炒芥兰 | 20
Stir-Fried Hong Kong Kai Lan with Shredded Ginger

浓鸡汤苋菜苗 | 20
Chinese Spinach Sprouts in Chicken Broth

手撕包菜 | 20
Wok-Tossed and Turn Cabbage

虾香炒带子时蔬 | 36
Stir-Fried Seasonal Vegetables
with Scallop in Shrimp Sauce



锅气滑蛋海鲜河粉 | 26

Silky Egg Seafood Hor Fun

海鲜焖伊面 | 34

Braised XO Seafood Ee Fu Noodle

海鲜脆生面 | 26

Seafood Crispy Egg Noodle

经典扬州炒饭 | 24

Classic Yang Zhou Fried Rice

蛋白蟹肉炒饭 | 26

Egg White Fried Rice with Crab Meat

海鲜炒饭 | 26

Seafood Fried Rice

Main

主菜

锅气滑蛋海鲜河粉



脆皮骰子豆腐 | 10
Crispy Fried Beancurd Cubes

酸辣汤 | 12
Sichuan Hot & Sour Soup

黄金粟米羹 | 10
Sweet Corn Soup

糖醋酱炸素虾球 | 16
Crispy Sweet and Sour Mock Prawn Ball

什菇爆炒苋菜苗 | 16
Sautéed Chinese Spinach with Assorted Mushroom

高汤扒鲍鱼豆腐 | 22
Braised Mock Abalone with Beancurd

什菇焖伊面 | 20
Braised Ee Fu Noodle with Assorted Mushroom

菜粒炒饭 | 20
Assorted Vegetable Fried Rice



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

桂花果冻 | 12
Osmanthus Jelly with Mixed Fruit Cocktails

椰香紫薯芋泥 | 18
Sweet Potato Yam Paste in Young Coconut

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

雪莲子桃胶 | 12
Peach Gum Snow Lotus Seed Dessert

红莲雪蛤 | 12
Double-boiled Hashima with
Red Dates and Lotus Seeds

Dessert

甜点

芒果爆珠杨枝甘露

