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温暖滋养，暖心暖胃

冬瓜盅



海中宝鲨鱼骨炖汤 \$98

冬瓜 | 竹腩 | 海参 | 花胶 | 桂妃包鱼 | 鲨鱼汤

Treasures of the Sea – Shark Bone Soup

Winter Melon | Bamboo Pith | Sea Cucumber Fish

Maw | Gui Fei Abalone | Shark Bone Broth



海参胶原蛋白炖汤 \$98

冬瓜 | 海参 | 金针菇 | 蚧肉 / 干贝丝 | 胶原汤

Sea Cucumber Collagen Soup

Winter Melon | Sea Cucumber | Enoki Mushroom

Crab Meat | Shredded Dried Scallop | Collagen Broth



冬瓜盅鱼茸面冬瓜汤 \$68
Wintermelon Minced Fish Noodle Soup

肉碎胜瓜云耳豆腐汤 \$68
Minced Chicken with Loofah Black Fungus & Tofu Soup

番茄安格斯牛茸汤 \$58
Tomato Angus Beef Soup

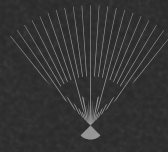
金瓜鲛鱼双饺子羹 \$58
Homemade Dumplings Pumpkin Broth

Approx. 30 mins waiting time (pre-order recommended)
Price is subject to service charge & prevailing GST



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Modern Chinese Restaurant



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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.



STARTERS

前菜

咸蛋鱼皮 | 17 
Salted Egg Fish Skins

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

酥炸银鱼 | 15
Deep-Fried White Bait Fish

麻辣鲑鱼皮
Crispy Salmon Skin
Tossed in Mala Powder



红油抄手
Dumpling in House-Made
Sichuan Chilli Oil

红油抄手 | 14 
Dumpling 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 | 28
Mimi's Saucy Crab and Egg Affair



All prices are subjected to prevailing service charge & government taxes.



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



SOUPS

汤羹

四川酸辣汤 | 14 
Sze Chuan Hot & Sour Soup

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

脆贝蚧蚶扒鲍翅 | 80
Braised Shark's Fin
with Shellfish & Clam

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

VEGETABLES

蔬菜

干炒四季豆 | 20
Sichuan Dry Fried French Beans

樱花蝦鱼香茄子 | 22
Braised Eggplant with Sakura Shrimp

红烧豆腐煲 | 24
Braised Beancurd in Claypot

蟹肉自制豆腐 | 24
Homemade Beancurd with Crab Meat

银鱼仔杏仁香港芥兰 | 20
Stir-Fried Kailan with Whitebait & Almonds

蒜香炒芦笋 | 24
Stir-Fried Asparagus with Garlic

芦笋/西兰花炒牛肉 | 38
Stir-Fried Beef with Vegetables
(With Choice of Broccoli or Asparagus)





蟹肉自制豆腐
Homemade Beancurd with Crab Meat



MEATS

肉

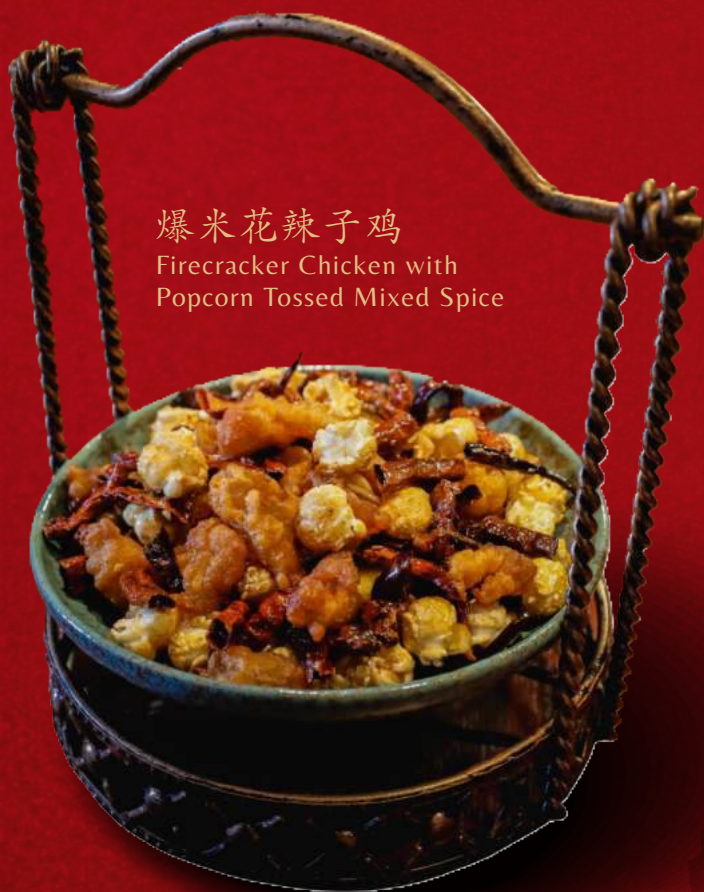
醋炒排骨 | 24
Braised Pork Ribs in Black Vinegar

酸甜咕嚕肉 | 24
Sweet & Sour Pork

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

爆米花辣子鸡 | 26 🌶️
Firecracker Chicken with Popcorn
Tossed in Mixed Spice

烧味双拼
Duo BBQ Platter



爆米花辣子鸡
Firecracker Chicken with
Popcorn Tossed Mixed Spice

火焰烧鸡 | 36
Chicken on Fire

北京片皮烤鸭 | 108
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 BBQ Platter –
House-made Char Siew &
Roast Pork Belly Cubes





火焰烧鸡
Chicken on Fire



SEAFOOD

海鮮

芝麻/芥末/
咸蛋醬炸蝦球 (6只) | 22
Crispy King Prawn Balls
with Roasted Sesame Sauce (6 pcs)
(With Choice of Roasted Sesame,
Wasabi or Salted Egg Sauce)

蒜香味增炬九節蝦
(至少2只) | 18/pcs
Miso Garlic Grilled Tiger Prawns
(Min. 2 pcs)

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

六頭鮑魚海味煲
(4粒) | 88
6 Headed Abalone with Sea Cucumber
& Mushrooms in Claypot (4 pcs)

干燒炬明蝦 (5只) | 32
Baked Prawns in
Chef's Special Sauce (5 pcs)

XO 西蘭花/芦笋炒蝦球 | 38
Stir-Fried Prawn in XO Sauce
(With Choice of Broccoli or Asparagus)

XO 西蘭花/芦笋炒帶子 | 38
Stir-Fried Scallop in XO Sauce
(With Choice of Broccoli or Asparagus)

港式蒸銀鱈魚 | 34
Hong Kong Style Steamed Cod Fish

多寶魚 (至少2片)
(娘惹蒸/金銀蒜/港式蒸) | 16/pcs
Turbot Fish (Min. 2 pcs)



干燒炬明蝦
Baked Prawns in Chef's Special Sauce





古法紅炆石斑煲
Claypot Red Garoupa
with Braised Beancurd Skin



RICE & NOODLES

饭 | 面

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

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

蟹肉蛋白炒饭 | 32
Egg White Fried Rice
with Crab Meat and Dried Scallops

干炒牛河 | 32
Stir-Fried Beef Horfun

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

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

滑蛋海鲜河粉 | 32
Silky Egg Seafood Horfun

猪扒面线汤 | 26
Pork Chop Vermicelli

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



明太子海鲜炒饭
Mentaiko Seafood Fried Rice





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

VEGETARIAN

素

酸辣汤 (素) | 12 
Sze Chuan Hot & Sour Soup

黄金粟米羹 | 12
Sweet Corn Soup

糖醋紫菜素鱼 | 18
Sweet & Sour Mock Fish

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

杂菇伊府面 | 18
Braised Ee Fu Noodle
with Assorted Mushroom

橄榄菜粒炒饭 | 18
Olive Vegetable Fried Rice



All prices are subjected to prevailing service charge & government taxes.



酸辣汤 (素)
Sze Chuan Hot & Sour Soup



DESSERTS

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

脆荔枝花生麻糬 | 14
Crispy Lychee Mochi
with Molten Peanut

雪莲子桃 | 14
Peach Gum Snow Lotus Seed

红豆沙窝饼 | 14
Red Bean Pancake

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



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



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