

# 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

5 pcs French oyster Fine de Claire  
*5 pièces d'huître Fine de Claire*

Served on ice with shallot, vinegar and lemon wedges  
*Servies fraîches avec mignonette et citron*

or

Baked with leek and chorizo compote (p)  
*Compote de poireau et chorizo gratinée*  
1,460

### CAVIAR

*with blinis, whipped cream, traditional garnishes*

Oscietre Baeri

30g 4,370

20g 3,810

10g 3,140

### TARTARE

Classic beef tartare

*Le tartare de bœuf classique*

Starter 620 | Main 840

Fresh and smoked salmon tartare,

Granny Smith apple, Dijon mustard cream <sup>n</sup>

*Duo de saumon, pomme granny; crème à la moutarde de Dijon*

Starter 590 | Main 920

(s) shellfish · (p) pork · (v) vegetarian · (n) contains nuts · <sup>n</sup> signature dish

*Should you have any food allergies/intolerance or dietary restrictions, please inform your server.*

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## TO START WITH

Crispy mozzarella, tomato compote, basil (v)

*Mozzarella frit, compote de tomate et basilic*

430

Nice antipasti platter: marinated artichoke, smoked bell pepper,  
eggplant caviar, octopus confit, croutons

*Artichauts marinés, poivrons fumés, caviar d'aubergine, poulpe confit, croutons*

560

Parmesan sablé, truffe mascarpone, iberico ham, crunchy vegetables (p) <sup>ny</sup>

*Sablé au parmesan, mascarpone à la truffe, jambon ibérique, légumes croquants*

770

Niçoise salad with tuna, baby potato, green beans, boiled egg, black olives

*Salade niçoise traditionnelle*

550

Pan-seared foie gras, red onion chutney, balsamic reduction

*Foie gras poêlé, chutney oignons rouge, réduction balsamique*

60g 780 | 120g 1,540

Baked mussels with garlic butter and parsley, chorizo (s)(p)

*Moules gratinées au beurre d'ail et persil*

620

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Deep fried calamari, parsley, red bell pepper mayonnaise  
*Calamars frits, mayonnaise Provençale*  
480

Slow cooked octopus, white bean salad, lemon confit and kalamata olive <sup>NY</sup>  
*Poulpe cuit basse température, salade d'haricot blanc, citron confit et olive kalamata*  
620

Lobster bisque, apple, fennel, crab flakes (s)  
*Bisque de homard, pomme, fenouil, chair de crabe*  
630

Provençal pistou soup (v)(n) <sup>NY</sup>  
*Soupe au pistou à la provençale*  
450

## PASTA & RISOTTO

Orzo with tiger prawns flambéed in Pastis, star anis cream (s) <sup>NY</sup>  
*Risotto de langue d'oiseau, crevettes flambées au Pastis, crème d'anis étoilé*  
1,070

Pumpkin risotto, shaved zucchini and aged parmesan (v)  
*Risotto de potiron, copeaux de courgette et vieux parmesan*  
900

Homemade tagliatelle, creamy porcini mushroom sauce,  
roasted pine nuts and aged parmesan (v)(n)  
*Tagliatelle maison, crème de cèpes pignons, parmesan*  
1,070

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## MAIN COURSE

Braised oxtail parmentier, black truffle mashed potato, mesclun ✓  
*Parmentier de queue de boeuf, jus de truffe noire, mesclun*  
1,630

Australian pan-seared beef tenderloin, truffle potato purée,  
spinach, shallot, red wine sauce  
*Filet mignon de bœuf poêlé, purée de pomme de terre à la truffe, échalote, sauce vin rouge*  
200g 2,470 | with Foie Gras 3,140

Grilled Australian grass fed rib eye steak, French fries, Béarnaise  
*Belle entrecote grillée d'Australie, pommes frites et sauce Béarnaise*  
300g 2,020

Crispy confit pork belly, potato, carrot, green peas fricassee (p)  
*Poitrine de porc braisée et rôtie, fricassée de pomme de terre, carotte et petit pois*  
960

Fish of the day from Palawan, tomato and citrus compote, fish soup reduction  
*La pêche du jour de Palawan, compote de tomate et d'agrumes, soupe de poisson réduite*  
900

Cod fish, pancetta, green lentil, whole grain mustard sauce (p)  
*Cabillaud, pancetta, lentille verte, moutarde à l'ancienne*  
1,120

Grilled salmon, wilted spinach, confit baby tomato, citrus vierge sauce  
*Saumon grillé, épinard sautés, sauce vierge aux agrumes*  
1,010

Bouillabaisse Chef Hervé's style, croutons, rouille (s) ✓  
*La bouillabaisse façon Chef Hervé, rouille, croutons*  
1,180

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## GRILL

Whole fish of the day from Palawan

*La pêche du jour de Palawan*

960 for 1 person

New Zealand lamb rack, garlic and rosemary

*Carré d'agneau de Nouvelle Zélande, ail et romarin*

1,850 for 1 person | 3,140 for 2 persons | 4,430 for 3 persons

Free-range chicken roasted with thyme and lemon

*Poulet rôti au thym et citron*

1,910 for 2 persons

Australian grass fed beef prime rib

*Côte de bœuf d'Australie*

6,390 for 2 to 3 persons

Choice of one side and one sauce per person:

## SIDES

Green salad, olive oil and  
balsamic vinaigrette

*Salade verte, huile d'olive et balsamique*

French fries, chopped fresh herbs

*Frites, herbes fraîches*

Mashed potato

*Purée de pomme de terre*

Ratatouille, pesto

*Ratatouille et pesto*

Wilted spinach, garlic and brown butter

*Epinards, beurre d'ail*


Black truffle mashed potato

*Purée de pomme de terre à la truffe*

add 170

## SAUCES

Béarnaise | Porcini | Red wine | Citrus vierge sauce | Rouille

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## DESSERT

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

Cream puffs, salted caramel ice cream, nougatine  
*Choux à la crème, glace au caramel beurre salé, nougatine*  
450

Lavender crème brûlée, lemon Madeleine <sup>*n*</sup>  
*Crème brûlée à la lavande, madeleine au citron*  
510

Berries mascarpone verrine  
*Verrine de fruits rouges et mascarpone*  
510

Lemon tart, torched meringue  
*Tarte au citron meringuée*  
450

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

Homemade ice cream and sorbet selection:  
*Sélection de glaces et sorbets fait maison*

Vanilla | Chocolate | Mixed berries | Mango | Lemon & thyme  
*Vanille | Chocolat | Fruits rouges | Mangue | Citron et thym*  
110 per scoop

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