

# Mirèio

Mirèio is an elegant brasserie-style restaurant that offers a gastronomic experience of French and Mediterranean-style cooking. Whether you're enjoying a leisurely lunch, sophisticated dinner, or a delightful Sunday brunch, every meal at Mirèio transforms into an exquisite, beautifully complimented by breathtaking views 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.



“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)



# DÉGUSTATION

SEVEN - COURSE

## Sesame-seared Yellowtail Tuna

with saltine crackers, lemon oil, aceto di balsamico reduction, and alfalfa sprouts



## Kale and Quinoa Salad

with pears, organic arugula, candied hazelnuts, and peach vinaigrette



## Blue Cheese Foie Gras Cromesqui

with fig jam, mustard Hollandaise, and truffle jus



## French Garlic Velouté

with toasted baguette, olive oil, and smoked paprika



## Lobster Risotto

with smoked tomato purée, Hokkaido scallops, green pea purée,  
and mascarpone cheese



## Beetroot and Green Apple Sorbet



## Boeuf en Daube à la Provençal

with slow-braised beef cheek, creamy flageolet, maple-roasted root vegetables,  
and burgundy wine sauce



## Amber au Chocolat

with deep dark chocolate ice cream, milk chocolate hazelnut cake, and  
white chocolate coconut mousse

Your degustation includes a glass of Moët & Chandon Rosé Impérial for sampling.

**7,500**

dairy eggs nuts pork seafood soya gluten-free vegetarian plant-based signature dish

Allow us to fulfill your needs – please let one of our staff know if you have any special dietary requirements, food allergies or food intolerances.

Raffles Makati is dedicated to sustainability through the implementation of environmentally friendly practices in our kitchen, restaurants and daily operations.

We guarantee that over half of our menu ingredients are sustainably sourced, such as cage-free eggs, locally sourced fish, responsibly farmed seafood, and sustainable coffee and tea. Our commitment to sustainability includes prohibiting the use of endangered species and palm oil within the hotel premises.

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# DÉGUSTATION

FIVE - COURSE

## Sesame-seared Yellowtail Tuna

with saltine crackers, lemon oil, aceto di balsamico reduction, and alfalfa sprouts



## French Garlic Velouté

with toasted baguette, olive oil, and smoked paprika



## Lobster Risotto

with smoked tomato purée, Hokkaido scallops, green pea purée, and mascarpone cheese



## Beetroot and Green Apple Sorbet



## Boeuf en Daube à la Provençal

with slow-braised beef cheek, creamy flageolet, maple-roasted root vegetables, and burgundy wine sauce



## Amber au Chocolat

with deep dark chocolate ice cream, milk chocolate hazelnut cake, and white chocolate coconut mousse

Your degustation includes a glass of Moët & Chandon Rosé Impérial for sampling.

**6,500**

dairy eggs nuts pork seafood soya gluten-free vegetarian plant-based signature dish

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# LES CLASSIQUES

## MIRÈIO CLASSICS

Oysters are a symbol of France's coastal heritage, capturing the briny essence of the sea and the nation's tradition of savouring life's simple pleasures

### Irish Oysters (6pcs)

*Huîtres Irlandaises*



### Thermidor

baked in rich white wine sauce and gratinated

1,950

### Classic

served in ice with mignonette sauce

1,750

### Caviar

with blinis, whipped cream, and traditional garnishes



30g · 9,550

### Beef Tartare

*Tartare de Boeuf*

prepared to your liking with over half a dozen condiments served with mesclun salad and roasted sourdough



2,050

dairy eggs nuts pork seafood soya gluten-free vegetarian plant-based signature dish

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# SÉLECTION DU CHEF

## CHEFS FAVOURITES

Experience a culinary journey with our handpicked selection of the chef's favourite dishes, meticulously crafted to elevate your Mirèio experience

### Homemade Country Pâte

#### *Pâté de Campagne Artisanal*

served with toasted sourdough and salad Lyonnaise with garden greens, crispy lardon and soft poached organic egg



1,150

### Crustacean Bisque

#### *Bisque de Crustacés*

with potato aioli espuma and golden crouton



900

### French Free-range Bresse Chicken Supreme

#### *Suprême de Poulet de Bresse*

with creamy shallot purée, porcini mushroom, and baby spinach



2,250

### Hot Smoked Norwegian Salmon

#### *Saumon de Norvégien Fumé au Chaud*

with du puy lentil, haricot verts, café de Paris butter and citrus beurre blanc



1,700

### 65% Maracaibo Chocolate Mousse

#### *Trio de Chocolat*

with chocolate ice cream truffle cake and hazelnut crunch



850

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# HORS-D'OEUVRE

## APPETISER

Delight in a selection of exquisite small plates that celebrate the artistry of French cuisine

### Pan-seared Foie Gras

#### *Foie Gras Poêlé*

with miso, orange sauce, and sesame crisp

60g · 1,650

120g · 2,950

### Goat Cheese Curd

#### *Salade de Chèvre*

with honey pear, toasted brioche, mesclun, and truffle dressing



1,000

### Seafood Vol-au-vent

#### *Feuilleté aux Fruits de Mer*

Seafood vol-au-vent, tarragon, white wine cream, and crustacean jus



850

### Truffle Parmesan and Rocket Salad

#### *Salade de Parmesan et Roquette*

Arugula, Parmesan tuile, balsamic glazed button mushroom, candied hazelnut, sundried tomato, garlic crouton, black truffle paste, honey mustard dressing, and truffle oil



850

dairy eggs nuts pork seafood soya gluten-free vegetarian plant-based signature dish

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# SPÉCIALITÉS DE LA MAISON

## HOUSE SPECIALTIES

Crafted to transport you to France with every delightful bite

### Burrata de Bufala

#### *Burrata et Citron*

with fresh citrus salsa, basil, extra virgin olive oil, and ciabatta



850

### Salmon Tartare

#### *Tartare de Saumon*

fresh salmon, tobiko, and yuzu ponzu dressing



950

### Fresh Vegetable Tartine

#### *Tartine de Légumes*

with roasted pepper hummus and dukkah seeded bread



750

### Fresh Zucchini Noodles

#### *Nouilles de Courgette au Fromage de Chèvre*

with arugula and watercress sauce,  
lentils, goat cheese, and walnuts



650

dairy eggs nuts pork seafood soya gluten-free vegetarian plant-based signature dish

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# POTAGE

## SOUP

A warm embrace of French flavours

### Champagne and Truffle Soup

*Soupe à la Truffe et au Champagne*  
with seared scallop



950

### Chicken Pot-au-feu

*Pot-au-feu*  
with vegetables and dumplings



850

# FARINACEOUS

## RICE & PASTA

Indulge in the rich flavours and techniques of French cuisine

### Mushroom Risotto

*Risotto aux Champignons*  
with sautéed spinach and roasted pine nuts



1,300

### Clam and Chorizo Pasta

*Pâtes aux Palourdes et au Chorizo*  
Homemade tagliatelle with General Santos  
clams and slow roasted chorizo in garlic, white  
wine, chili, and cream



1,750

 dairy  eggs  nuts  pork  seafood  soya  gluten-free  vegetarian  plant-based  signature dish

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# SAVEURS TERRE ET MER

## FLAVOURS OF THE LAND & SEA

Taste the exquisite blend of fresh ingredients from land and sea in our dishes, celebrating the essence of French cuisine

### Australian Lamb Duo

#### *Carré d'Agneau*

Slow-roasted rack and braised shoulder tortellini with ratatouille vegetables and creamy garlic mashed potatoes



2,650

### Pan-seared Red Snapper

#### *Carpe Rouge Poêlée*

with brandade potato confit celeriac and white wine reduction



1,600

## VIANDE

### CHOICE CUT STEAK

Indulge in a sumptuous steak experience with the finest cuts of beef

### Charcoal Grilled Grass-fed Australian Ribeye

#### *Faux-filet de Boeuf*

with homemade rosemary and Parmesan shoestring fries, mesclun salad, and béarnaise sauce



300g · 3,350

### Charcoal Grilled Grass-fed Australian Beef Tenderloin

#### *Duo de Filet de Boeuf et Pommes de Terre*

with port wine jus, celeriac purée, and duo of potato



2,950

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# OPTIONS SAINES

## HEALTHY OPTIONS

Fresh and healthy selections packed with flavour

### Za'atar Spiced Tofu

#### *Cassoulet de Tofu et Haricot*

with vegetable and white bean  
cassoulet with potato



1,250

### Pasta Aioli

#### *Pâtes à l'Aioli*

with basil pesto, fresh chili,  
and tomato



2,950

## DESSERT

Crafted to offer a heavenly finish to your culinary journey

### Mille-feuille

#### *Mille-feuille aux Fruits Rouges*

Madagascar vanilla mousseline  
cream and berries compôte with  
berries sorbet



900

### Vanilla Custard

#### *Crème Brûlée*

Orange crème brûlée and  
cinnamon sablé



700

## PLANT-BASED

Selection of egg and dairy-free treats to cap off your meal

### Coconut Chocolate Mousse

#### *Coco et Chocolat*



700

### Blackberry Tart

#### *Tarte aux Mûres*

with coconut pecan ice cream



650

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