

“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.

## APERITIF COCKTAILS

### Vesper

*Gin, vodka, lilet blanc, lemon twist*

550

### Bellini

*Sparkling wine, white peach*

500

### Mimosa

*Sparkling wine, orange juice*

500

### Rossini

*Sparkling wine, strawberry purée*

500

## SPRITZ COCKTAILS

### Cherry Spritz

*Vodka, Raspberry Liqueur, Cherry Soda, Sparkling Wine*

550

### Mediterranean Spritz

*Limoncello Liqueur, Thyme Cordial, Fresh lemon juice, Aegean Tonic, Sparkling Wine*

550

### Pornstar Spritz

*Vodka, Passionfruit Puree, Sparkling wine*

550

### Mathilde Spritz

*Peach Liqueur, Bianco Vermouth, Aegean Tonic, Sparkling Wine*

600

### Sunset Spritz

*Blackcurrant Liqueur, Aperitivo bitter, Sparkling Wine*

600

### Garden Spritz

*Fresh basil infused Gin, Fresh strawberry  
infused Aperitivo bitter, Aegean Tonic, Sparkling Wine*

600

(d) dairy • (l) local • (o) organic

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## PROMOTION SAISONNIÈRE

Irish Oyster No. 3 (s)  
served on ice with mignonette sauce

6pcs. 1,750  
12pcs. 3,400


Freshly shucked Irish oyster (s)  
set on ice with lemon granita, Baeri caviar

6pcs. 1,850  
12pcs. 3,600

Irish oyster thermidor (s)

6pcs. 1,950  
12pcs. 3,800

*Enhance your special evening with a bottle of Moët & Chandon Grand Vintage 2015*  
*15,000*

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## HORS-D OEUVRE

Fresh zucchini noodles, arugula and watercress sauce crisp lentils  
goat cheese and walnut (n)(v)(gf)  
650

Fresh vegetable tartine, roasted pepper hummus, dukkah seeded bread (n)(vg)  
750

Burrata di bufala, fresh citrus salsa, basil, extra virgin olive oil and ciabatta (d)  
850


Seafood vol au vent, tarragon, white wine cream, crustacean jus (s)(d)  
850

Truffle Parmesan and Rocket Salad (d)(n)  
Arugula, parmesan tuille, balsamic glazed button mushroom, candied hazelnut,  
sun dried tomato, garlic crouton, black truffle paste, honey mustard dressing, truffle oil  
850

Salmon tartare, tobiko and yuzu ponzu dressing (s)  
950

Goat cheese curd with grilled honey pear, toast brioche  
and mesclun and truffle dressing (d)  
1,000

Crab and cucumber cannelloni, tzatziki sauce, fresh herbs, 3 grams caviar (s)(d)  
1,250

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## HORS-D OEUVRE

Pan-seared foie gras, miso and orange sauce, sesame crisp  
Black Vintage Clos Triguedina (*add* 600)  
60g 1,650  
120g 2,950


Crispy poached egg with grilled and smoky asparagus  
citrus espuma, arugula topped and Iberico ham (p)  
1,350

Sturia caviar, blinis, whipped cream, traditional garnishes (s)(d)  
30g 9,550  
50g 16,950

Homemade Pâté de Campagne  
with toasted sour dough and salad Lyonnaise with garden greens, crispy lardon  
and soft poached organic egg (p)(d)  
1,150

Tartare de boeuf   
Beef tartar prepared to your liking with over half a dozen condiments  
served with salad mesclun and roasted sour dough (s)(d)  
2,050

Add-on  
Sturia Caviar 30g  
11,850

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## POTAGE

Crustacean bisque, potato and aioli espuma golden crouton (s)(d)  
900

Essence of tomato with basil curd raviolini (d)  
1,050

Lobster cappuccino with homegrown tarragon  
Hennessy XO cognac and sugar snaps (s)(d)  
1,650

Champagne and truffle soup with seared scallop and parmesan crisp (d)(s)  
950


## FARINACEOUS

Pumpkin and pine nut raviolis, clams emulsion pancetta, basil (n)(s)(p)(d)  
1,200

Beetroot risotto with avocado mash  
sautéed spinach and roasted pine nuts (vg)(gf)  
1,300

Braised beef cheek tortellini, spinach and coriander emulsion (d)  
1,400

Homemade tagliatelle with General Santos clams and slow roasted chorizo  
in garlic, white wine, chili and cream with garlic bread (s)(p)(d)  
1,750

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## PLAT PRINCIPAL

Za'atar spiced tofu on vegetable and white bean cassoulet with potato (vg)  
1,250

Pithivier of goat cheese with Mediterranean vegetables  
and balsamic infused tomato sauce (v)(d)  
1,550

Pan-seared red snapper, brandade potato  
confit braised celeriac, shellfish reduction and white wine sauce (s)(d)  
1,600

Hot smoked Tasmanian salmon with du puy lentil, haricot verts,  
café de paris butter & citrus beurre blanc (s)(d)  
1,700


French free range Bresse chicken supreme, creamy shallot purée  
porcini mushroom and baby spinach  (d)  
2,250

Australian pan-seared grass-fed beef tenderloin with port wine jus  
celeriace purée and duo of potato (d)  
2,950

US Prime Ribeye, homemade rosemary and parmesan shoe string fries,  
mesclun salad and bearnaise sauce (d)  
300g 3,350

Duo of Australian lamb, slow roasted rack and braised shoulder tortellini  
braised ratatouille vegetables and creamy garlic potatoes (p)  
2,650


Margret de canard with orange sauce Slow roasted duck breast,  
confit duck salad, braised red cabbage and potato mousseline (d)  
3,250

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## DESSERT

Coconut chocolate mousse (vg) 700	65% Maracaibo mousse with chocolate ice cream truffle cake and hazelnut crunch (n) 850
Blackberry Tart Coconut Pecan Ice Cream (n)(vg) 650	Red berries mille-feuilles: Madagascar vanilla mousseline cream and berries compote with berries sorbet 900
Orange crème brûlée, cinnamon sable 700	
Mango tarte tatin with crumbled pistachio and homemade tonka bean ice cream  (v) 750	

## DIGESTIF

### Whisky

Armorik Classic French Breton Single Malt 650
Michel Couvreur, Overaged Single Malt 1,350

### Cognac

Pierre Ferrand Ambré 550
Pierre Ferrand Double Cask Réserve 850
Pierre Ferrand Sélection des Anges 1,550

### Liqueur

Bigallet Vervaine Liqueur 550
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Chartreuse Verte 900
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### Appertif

Pierre Ferrand Pineau des Charantes 500
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### Armagnac

L'Encantada GNAC XO 750
L'Encantada Domaine Le Pin 2006 1,150
L'Encantada Domaine del Cassou 1987 1,450

### Calvados


Christian Drouin Calvados VSOP Pays d'Auge 550
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Christian Drouin Calvados XO Pays d'Auge 850
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Expérimental de Christophe Drouin "Rhum JM Angels" 10 Years 1200
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### Rhum

Rhum JM Rhum Agricole V.S.O.P 550
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## CHAMPAGNES, SPARKLING & ROSÉ

### Champagne

Moët & Chandon, Brut Imperial  
*Chardonnay, Pinot Noir, Pinot Meunier*  
glass 1,700 | bottle 8,200

Moët & Chandon, Rosé Imperial  
*Chardonnay, Pinot Noir, Pinot Meunier*  
bottle 10,500

### Sparkling

Chandon Brut  
Mendoza, Argentina  
*Chardonnay, Pinot Noir, Pinot Meunier*  
glass 650 | bottle 3,000

Raventós i Blanc De Nit  
Sant Sadurní d'Anoia, Spain  
*Macabeu, Xarel-lo, Parellada, Monastrell*  
bottle 3,800

### Rosé

Château d'Esclans Whispering Angel  
Côtes de Provence, France  
*Grenache, Rolle, Cinsault, Syrah and Mourvedre*  
glass 850 | bottle 4,000

Camille de Labrie Rose  
Bordeaux, France  
*Grenache, Cinsault, Merlot, Marselan*  
glass 550 | bottle 2,600

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## WINES

### White

Susana Balbo Crios  
Mendoza, Argentina  
*Torrontés*  
glass 600 | bottle 2,800

Château La Graviere  
Bordeaux, France  
*Sauvignon Blanc, Semillon, Muscadelle*  
glass 600 | bottle 2,800

Craggy Range 'Te Muna'  
Marlborough, New Zealand  
*Sauvignon Blanc*  
glass 800 | bottle 3,800

Terrazas de los Andes Reserva  
Mendoza, Argentina  
*Chardonnay*  
glass 770 | bottle 3,600

### Red

Warwick First Lady  
Stellenbosch, South Africa  
*Cabernet Sauvignon*  
glass 680 | bottle 3,200

Terrazas de los Andes  
Mendoza, Argentina  
*Malbec*  
glass 760 | bottle 3,600

Jim Barry The Lodge Hill  
Clare Valley, Australia  
*Shiraz*  
glass 800 | bottle 3,800

Clarendelle by Haut-Brion  
Bordeaux, France  
*Merlot, Cabernet Sauvignon, Cabernet Franc*  
glass 870 | bottle 4,150

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## NON-ALCOHOLIC

### Sodas | 230

Coke  
Coke Light  
Coke Zero  
Sprite  
Royal

### Fresh Juices | 350

Mango (l)  
Orange (l)  
Pineapple (l)

### Chilled Juices | 250

Apple  
Pineapple  
Orange  
Mango

### Cooling Lemonades | 300

Classic Iced Tea  
Calamansi Lemonade  
Mango Ginger Lemonade

### Coffee

Espresso | 230  
Americano | 230  
Decaffeinated | 230  
Double Espresso | 250  
Café Latte (d) | 260  
Cappuccino (d) | 260  
Mocha (d) | 270

### Still Water

Raffles Still Water  
350ml | 120  
750ml | 250

Evian  
330ml | 280  
750ml | 520

### Sparkling Water

Raffles Sparkling Water  
350ml | 200  
750ml | 350

San Pellegrino  
500ml | 300  
750ml | 450

Perrier  
330ml | 300  
750ml | 450

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## NON-ALCOHOLIC

### Signature Tea

English Breakfast | 400  
English Earl Grey | 400  
Alfonso | 400  
Royal Darjeeling | 450  
Japanese Sencha | 450  
Moroccan Mint | 450  
Sweet France | 450  
Pai Mu Tan | 450  
Lemon Bush | 450  
Eternal Summer | 450

### Raffles Well-Being Drinks

Watermelon Breeze  
*Watermelon juice, ginger, lemon juice, mint leaves*  
280  
Clarity  
*Orange juice, lemon, lime, mint leaves, soda water*  
340  
Turmeric Booster  
*Turmeric, lemon, black pepper*  
600  
Sweet & Sour  
*Green apple, lime, celery cucumber*  
350

## MOCKTAILS

### Strawberry Lychee Coolers

*Strawberry, lychee, tarragon, lemon*  
350

### Berry Blue Pea Fruit Tea

*Green tea infused in rosemary,  
raspberry strawberry, lemon, blue  
pea*  
350

### Fraise Cucumber Fizz

*Strawberry, cucumber, lemon, mint  
leaves basil, sparkling soda*  
350

### Fresh Orange Basil Fizz

*Fresh Orange juice, lemon, mint  
leaves basil, sparkling soda*

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## SIGNATURE COCKTAIL

### Raffles Singapore Sling

*Gin, Pierre Ferrand dry curacao, Dom Benedictine, cherry liqueur, grenadine, fresh lime juice, pineapple juice, Angostura bitters*

600

### Makati Luxury Sling

*Gin, Pierre Ferrand dry curacao, cherry blossom, Dom Benedictine, fresh lime juice, pineapple juice, Angostura foam, 24k gold dust*

600

## BEERS

### Local

San Miguel	
Premium	325
Pale Pilsen	245
Light	245
Cerveza Negra	280

### Imported

Heineken	365
Corona	365
Sapporro	360

### Alcohol Free

### Local Craft Beers

Crazy Carabao	
Indian Pale Ale	400
Wheat	350
Pilsner	365
Engkanto	
Lager	380
Honey Ale	380
Hazy IPA	500

Paulaner Wheat Beer 500ml	450
Heineken 330ml	365
San Miguel Zero	245

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## MARTINI SELECTION

### **Dirty Martini**

*Citadelle Gin*

*Mancino Secco Vermouth*

*Olive Brine*

650

### **James Bond Martini**

*Citadelle Gin*

*Mancino Secco Vermouth*

*Rinomato Americano*

650

### **Dry Martini**

*Citadelle Gin*

*Mancino Secco Vermouth*

700

### **Mirèio Martini**


*Christian Drouin Gin*

*Christian Drouin Blanche*

*Mancino Secco Vermouth*

*Mathilde Pear Liqueur*

700

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