

Miro

TRUST THE CHEF

2 COURSE
50 PER PERSON

3 COURSE
60 PER PERSON

ENTREE

Heirloom tomatoes and stracciatella bruschetta

Korean fried chicken, black caviar

MAIN

Grilled moki, tarragon mayonnaise, lettuce,
shaved fennel, croutons, Parmesan

Chargrilled steak, black garlic, shoestring fries

DESSERT

Coffee sponge, hazelnut, praline, coffee ganache



SHIRAZ GIN CAVIAR 20

with a glass of
Laurent-Perrier Cuvee
40

*Everything is made in a kitchen that handles gluten and other allergens,
please let your waitstaff know of any dietary requirements or allergies prior to ordering.*

Our menu changes seasonally.