

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

Fine de Claire oysters served on ice
with shallots, vinegar and lemon wedges (5 pieces) (s)
5 pièces d'huître Fine de Claire, servies fraîches avec mignonette et citron
1,460

CAVIAR

Baeri Caviar served with blinis, whipped cream and traditional garnishes
Caviar Baeri, garnitures traditionnelles et blinis maison

30g 4,370
20g 3,810

TARTARE

Fresh and smoked salmon tartare,
with slivers of Granny Smith apple, Dijon mustard cream ^{*n*}
Duo de saumon frais et fumé, pomme Granny Smith, crème montée à la moutarde de Dijon
Starter 650 | Main 920

Classic beef Carpaccio, with Parmesan shavings and caper berries
Carpaccio de filet de bœuf, Parmesan et câpre à queue
750

(s) shellfish · (p) pork · (v) vegetarian · (n) contains nuts · ^{*n*} signature dish

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TO START WITH

Mirèio Niçoise salad
Salade niçoise traditionnelle
550

Smoked tanigue in a bulgur salad with avocado and coriander
Salade de tanigué fumé, avocat, boulgour, coriandre, vinaigrette citronnée
450


Antipasti salad in a balsamic dressing
with marinated goat's cheese and walnuts *(n)*
Salade d'antipasti, fromage de chèvre mariné, noix accompagnée de vinaigre balsamique
450

Seared red mullet on a tomato and orange compote
Filet de rouget, compote de tomate à l'orange, basilic croustillant
700

Soft-boiled free range egg topped with Baeri Caviar (3g) on a cauliflower purée
Œuf bio mollet, Caviar Baeri (3g), purée de choux fleur
800

Seared Hokkaido scallop on broccoli purée and lemon butter sauce,
topped with crispy pancetta *(s)(p)*
*Noix de Saint Jacques d'Hokkaido, purée de brocoli, beurre noisette citronné,
pancetta croustillante*
1,150

Pan-seared foie gras with a siding of sautéed apples and shallots marmalade
Escalope de foie gras poêlé, pomme fruit sautée, marmelade d'échalote
60g 780 | 120g 1,540

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Lobster bisque with blue crab ravioli *(s)*
Bisque de homard et ses raviolis maison au crabe
630

French onion soup topped with a 36 months aged Comté cheese and rye bread
Soupe à l'oignon et son Comté 36 mois, pain de seigle
500

Roasted tomato soup with home-made gnocchi, black olives and chorizo *(p)*
Soupe de tomate rôtie, gnocchis maison aux olives et chorizo
450


Parmesan sablé with truffle mascarpone, Iberico ham and crunchy vegetables *(p)*
Sablé au parmesan, mascarpone à la truffe, jambon ibérique, légumes croquants
770

PASTA & RISOTTO

Tagliatelle with Maine lobster in a bisque sauce
topped with 36 months aged Comté cheese *(s)*
Tagliatelle au homard du Maine, bisque, Comté 36 mois
1,250

Green pea risotto with aged Parmesan and topped with Iberico ham *(p)*
Risotto aux petits pois et son jambon Ibérique, vieux parmesan
900

Porcini risotto with Parmesan shavings, spinach and pine nuts *(v)(n)*
Risotto aux cèpes, épinards, pignon de pin, parmesan croustillant
1,100

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MAIN COURSE

From the Land

Braised oxtail Parmentier with black truffle mashed potato
with a side of mixed green salad

Parmentier de queue de bœuf Black Angus, pomme purée à la truffe, salade verte
1,630


Free-range chicken roasted and served with marble potatoes, fresh basil
Suprême de volaille fermière, pommes de terre grenailles rôties à l'ail confit et basilic
960

Australian pan-seared grass-fed beef tenderloin
with a side of black truffle potato gratin and red wine sauce
Filet de bœuf nourri à l'herbe, gratin de pomme de terre truffé, sauce vin rouge
200g 2,470 | with foie gras 3,140

Grilled Black Angus rib eye with a side of French fries and Béarnaise sauce
Belle entrecôte de bœuf Black Angus grillée, frites, béarnaise
300g 2,020

Duck breast, pan-seared foie gras on roasted grapes
with a pumpkin purée and spiced sauce
Magret de canard et foie gras poêlé, raisin, citrouille, sauce aux épices
2,200

Grilled Iberico pork pluma served with
carrot and orange purée, and sage juice (p)
Pluma de cochon Ibérique, purée de carotte à l'orange, jus à la sauge
1,800

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From the Sea

Spanish mackerel escabeche served with tomato and citrus compote
in a fish soup reduction

*Maquereau espagnol en escabèche, compote de tomate et orange,
réduction de soupe de poisson*

950

Grilled salmon on a bed of broccoli leaves with citrus virgin sauce
served with confit baby tomatoes

*Saumon grillé sur la peau, feuilles de brocoli et tomates cerise confites,
sauce vierge aux agrumes*

1,150

Steamed Palawan Red Snapper and Manila clams in a saffron vegetable nage (s)

Filet de daurade de Palawan pochée, palourdes, nage de légumes safranée

1,250

Chef Hervé's Bouillabaisse (s)

Bouillabaisse du Chef Hervé

1,200

Provençal octopus cassolette with Kalamata olives
and homemade potato gnocchi

Daube de poulpe Provençale, gnocchis de pommes de terre maison, olive de Kalamata

1,200

Maine Lobster in a tarragon emulsion,
served with green peas purée (s)


Homard du Maine, purée de petits pois, émulsion à l'estragon

2,900

Palawan red mullet stuffed with citrus and thyme,
pilaf rice, fresh herbs and tomato, vierge sauce

Rouget de Palawan poêlé, farci au citron et au thym, riz pilaf, tomate et herbes fraiche

1,000

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Sharing

1kg to 1.2kg grilled Angus beef prime rib, good for 2 to 3 persons
Côte de bœuf Angus grillée, 1kg- 1.2kg pour 2 à 3 personnes
6,390

Roasted Australian Lamb rack marinated in garlic oil
Carré d'agneau d'Australie mariné à l'ail
for 1 person 1,850 | for 2 persons 3,140 | for 3 persons 4,430

Whole free-range “pattes noires” roasted chicken enhanced
with rosemary and lemon perfume good for 2 to 3 persons
Poulet de Bresse fermier ‘pattes noires’, parfumé au citron et romarin, pour 2 à 3 personnes
3,050

Choice of one side and one sauce per person:

SIDES

Truffle potato gratin
Gratin de pomme de terre truffé
add 150

Mashed potato
Purée de pomme de terre
add truffle 170

Classic French fries with chopped
mixed herbs
Frite, mélange d'herbes ciselées


Sautéed green vegetables, garlic, parsley
Cassolette de légumes verts en persillade

Mixed green salad, shaved vegetables
from Tagaytay
*Salade verte mélange, copeaux de légume
de Tagaytay*

Pilaf rice, fresh herbs and tomato,
vierge sauce
Riz pilaf, tomate et herbes fraîche

SAUCES

Citrus vierge sauce | Brown butter, lemon, caper, parsley sauce
Provençale Rouille | Red wine | Porcini | Spiced | Béarnaise

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PICA PICA

Truffles and mushroom aranchini
Boule croustillante de risotto a la truffe
450

Crispy calamari with Provençal mayonnaise
Calamars frits, mayonnaise provençale
480

Mozzarella sticks with tomato and basil compote (v)
Mozzarella frit, compote de tomate et basilic
430

Provençal chicken wings with red bell pepper mayonnaise
Ailerons de poulet à la provençale
450


Chicharon 'à la Provençal' (p)
Chicharon à la provençale
410

French fries white truffle oil
Pommes frites à l'huile de truffe
400

Caviar with blinis and traditional garnish
20g 3,810 | 30g 4,370

Fine de Claire oysters served with vinegar, chopped shallot, lemon wedge (s)
(3 pieces)
Huîtres, mignonette et citron
880

Deep fried prawn, basil, sweet bell pepper chutney (s)
Gambas frites au basilic, chutney de poivrons
670

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OUR PLATTERS

served with toast and butter

Cheese

A selection of 4 kinds of artisanal cheese, dried fruit and nuts

Assiette de fromage artisanaux, fruits et noix

1,050

Cold cuts

A selection of 4 kinds of charcuterie, pickles (p)

Assiette de charcuterie, cornichons et croutons

950

Mixed

A selection of 2 kinds of cheeses and 2 kinds of charcuterie (p)

Assiette combinée de fromage et charcuterie, fruits secs et cornichons

1,000

Nice antipasti

Eggplant caviar with black olive, chick pea purée with lemon confit,
zucchini and parmesan, confit cherry tomato (v)

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

550

OUR HOMEMADE TERRINE AND RILLIETTES

served with homemade pickles, crouton

“Pot de la cuisinière”

Duo de foie gras and pork knuckle with our special spice (p)

Terrine de jarret de porc confits et foie gras

700

Duck rilliette with rosemary and thyme


Rillette de canard au romarin et thym

550

Classic French paté en croûte (p)

Classic pâté en croûte, cochon et foie gras

450

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DESSERT

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


Lavender crème brûlée topped with peach sorbet *(n)*
Crème brûlée à la lavande, sorbet pêche blanche
510

Classic French Mont Blanc:
Vanilla Chantilly with chestnut cream and black currant sorbet *(n)*
Mont-blanc: Crème de marron et Chantilly; sorbet cassis
450

Red berries mille-feuilles:
Madagascar vanilla mousseline cream and berries compote
with berries sorbet
Mille-feuilles aux fruits rouges, mousseline vanille et compote de fruit, sorbet fruits rouges
510

Pistachio and olive oil cake with white chocolate,
Grand Marnier cream and yoghurt ice cream *(n)*
Gâteau huile d'olive et pistache, mousse chocolat blanc et Grand-Marnier, glace au yaourt
450

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

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