“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
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 câpres à queue
750

(s) shellfish · (p) pork · (v) vegetarian · (n) contains nuts · signature dish

Should you have any food allergies/intolerance or dietary restrictions, please inform your server.
Prices are inclusive of VAT and are subject to 10% service charge and applicable local taxes.
**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 chou 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

Provencal 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 fraîche
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 to 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*

**SAUCES**

- 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*

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

(shellfish · pork · vegetarian · contains nuts · signature dish)

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PICA PICA

Truffles and mushroom aranchini
*Boule croustillante de risotto à 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, poule 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
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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