



Dear costumers,
Welcome to Mio - Art of Food

At MIO we aim to inspire you

An attentive selection of methods and high-quality ingredients to share a holistic way to enjoy food. Created by *Chef Roland Schuller - 2 Michelin Stars.*

“We serve Modern Mediterranean Cuisine”



"Food is Art"

We select high-quality ingredients brands to share the passion beyond the preparation of precious Italian food

Create special memories with an original present for family & friends, enjoy a unique journey in the commodity of your house



Please ask our staff for information

Enjoy

SPECIALS MENUS

BY CHEF ROLAND SCHULLER

❀❀ MICHELIN STAR ❀❀

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BRAISED FISH MAW

With Abalone Sauce

1100.-

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WHITE ASPARAGUS

With Truffle Butter Sauce Or Parmigiano Sauce

1200.-

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CARPACCIO DI GAMBERO

Red Prawn Carpaccio with Burrata, Calabrian Pepper, Chives and Carviar

1200.-

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GNOCCHI

With Iberico Pork Ragu

890.-

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TAGIOLINI BLACK WINTER TRUFFLE

With Chicken Comb

1100.-

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VESUVIO PASTA RAW SCAMPI

With Fresh Tomato, basil, white wine and Top with Raw Scampi

1400.-

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HALF PIGEON

Charcoal Grilled Half Pigeon with Miso Glaze and served with Seasonal Veggies

1300.-

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SET MENU available

3 COURSE MENU 2,800.- / 4 COURSE MENU 3,200.- / 6 COURSE MENU 5,500

Request information to our Team, we are happy to assist you

IMPORTED GENUINE FRESH NATURAL

VEGETABLE SELECTION FROM ITALY AND FRANCE STARTER OR SIDE DISH

RADICCHIO ROSSO TREVISO

-Salad with Olive Oil, Vinegar and Salt

700.-

-Grilled with Balsamic, Vinegar, Olive Oil

800.-

VIOLETTEA DI FIRENZE EGGPLANTE MELANZANA

-Grilled with Origano

550.-

ARTICHOKE

-Raw Salad with Parmisan Cheese, Lemon and Olive Oil

990.-

-Steamed with White Wine, Olive Oil and Mint

990.-

AGRETTI MONK'S BEARD

-Sauteed with Garlic, Olive Oil and Chili

690.-

FENNEL

-Salad with Olive Oil, Salt and Pepper

850.-

-Raw Salad with Olive Oil, Orange and Vinegar

800.-

QUINOA SALAD

Mix Organic Salad with Quinoa, Tomato, Roasted Vegetables, smoked dry Ricotta Cheese **380.-**

TOMATOES & ONIONS

Datterino Tomatoes salad served with Italian Red Tropea Onion and Sicilian Origano

390.-



ANTIPASTI/STARTER

HOKKAIDO SCALLOP

590.-

Pan-Fried Hokkaido Scallop served with Hazelnut&Eggs sauce, and Seasonal Veggies

BURRATA CHEESE

590.-

Imported Fresh Burrata served with Sweet Tomatoes, and Anchovies

CRISPY FRIED HONEY COMB TRIPE

600.-

Crispy Fried Honey Comb Tripe From Italy Flavored with Rosemary

SEARED FOIE GRAS

690.-

Pan-seared Rougie Foie Gras Served with William Pear, Black Berries Marsala Sauce

PROCIUTTO CRUDO SAN DANIELE AND MELONS

750.-

Prosciutto Crudo San Daniele and Orange Japanese Melons

ZUPPA/SOUP

MINISTRONE

450.-

Mixed Organic Vegetables Soup with Traditional Basil Pesto

LOBSTER SOUP

690.-

Brittany Lobster Soup served with Caviar

ONION SOUP

850.-

Classic French Onion soup served with Comte Cheese

SKATE WING SOUP

890.-

Japanese Skate Wing Soup with Tomatoes, Anchovies and Romanesco

All Prices are Subject to 10% Service Charge & 7% Government Tax





I PRIMI / PASTAS

We serve our Pasta & Risotto cooked "Al Dente" Italian style; Please Ask for different cooking degree.

PICI BOLOGNESE

Homemade Pici with Beef & Pork Ragu and Parmesan Cheese

590.-

SPAGHETTI ALLA CARBONARA

Spaghetti IGP with Specials Eggs Yolk, Pancetta Cinta senese and Pecorino Moliterno

590.-

SPAGHETTI AGLIO E OLIO CON GAMBERI

Spaghetti with Argentinian Prawns in Spicy Chili Garlic Oil

590.-

TUBETTI DUCK, GUINEA FOWL RAGU

Tubetti Gentile Made with duck, Guinea Fowl ragu and Grana Padano

650.-

FUSILLINI KUE GROUPER

Homemade Fusillini with Garlic, Chilli and Japanese Kue Grouper

790.-

LINGUINE WITH RED PRAWN TARTARE

Pasta Linguine with Sicilian Prawn Tartare, Datterino Tomatoes and Lemon zest

1200.-

I SECONDI / MAIN COURSE

OSSOBUCO CON PURE DI PATATE

Braised Beef Shank served with Mashed Potatoes

790.-

DAILY FISH (FISH OF THE DAY)

Daily Fish with Fish Sauce, Creamy Chives Sauce, Donabe Rice

850.-

BRACIOLA DI MAIALE ALLA MILANESE

Pork chop Milanese style served with Mustard Mayonnaise and Amalfi Lemon

880.-

USDA. HANGER STEAK

Grilled USDA. Hanger Steak(200gr.) served with Seasonal Veggies, Beef Juice

990.-

IBERICO BABY LAMB

Baby Lamb from Iberico served with Lamb Jus. and Seasonal Veggies

1590.-

WAGYU TENDERLOIN

Grilled Wagyu Tenderloin(200gr.) MB 6/7 served with Coriander salad and Seasonal Veggies

1700.-

FRENCH YELLOW CHICKEN

Grilled Crispy Yellow Chicken Flavored Mirto Leaf served with Seasonal Veggies and Chicken Sauce

1800.-

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Mix Italian cold cuts Set

Italian Affettato misto (90gr./set) 490.-

Salami Nostrano, San Daniele, Mortadella Pistachio, Olives, Nuts

Italian Affettato misto (120gr./set) 790.-

Truffle Salame, San Daniele, Mortadella, Spicy Salami, Olives, Nuts

Italian Affettato misto (180gr./ set) 1,190.-

Cinta Senese, Capocollo, Salame Nostrano , *Mortadella Pistachio*,

Truffle Salame, San Daniele, Olives, Nuts

Italian cold cuts

	<u>30gr.</u>	<u>50gr.</u>
★ Iberico Bellota 42months	800.-	1,300.-
★ Cinta Senese 24months	690.-	1,090.-
Prosciutto san daniele	270.-	370.-
Truffle salame	180.-	260.-
Salame nostrano	150.-	220.-
Salami Wild boar	220.-	340.-
Speck Trentino	170.-	260.-
Mortadella con pistachio	120.-	180.-
★ Salame Cinta Senese	220.-	340.-
Salame Spianata(spicy salami)	120.-	180.-
Capocollo Di Martina franca	170.-	260.-

Home-made Sausage

Classica 100% Pork 380.-

Picante (spicy) 100% Pork 380.-

Mix cheese sets

Tagliere di formaggi (*medium 120gr*) 580.-

Pecorino Toscano, Pecorino Truffle, Brie

Provolone Dolce, Fruits Jam, Truffle Honey

Tagliere di formaggi (*large 200gr*) 850.-

Parmigiano Reggiano, Brie,Comte, Provolone Dolce, Pecorino

Toscano, Asiago Pressato, Pecorino Truffle, Fruits Jams, Truffle Honey

Italian & French Cheese

	<u>50gr.</u>	<u>100gr.</u>
Pecorino with Black Truffle	210.-	400.-
Parmigiano Reggiano 36mesi aged	290.-	520.-
Pecorino Toscano Fresco DOP	200.-	390.-
Provolone Dolce	150.-	280.-
Asiago Pressato DOP	180.-	350.-
Brie	160.-	290.-
Comte	390.-	720.-

Antipastini

Norcellara Green Olives (*50gr*) 180.-

Baby Peach in Truffle Oil (*1pieces*) 60.-

Grilled Artichokes (*1pieces*) 50.-

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MIO FOOD&ART

DESSERT

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AFFOGATO

Coffee Caramel with Milk Waffle and Vanilla I/C

350.-

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CHURROS

Fried Churros with Cinnamon sugar, Raisin Puree and Rum Raisin I/C

350.-

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TIRAMISU

Tiramisu Made with Lady Finger, Coffee and Dark Rum

390.-

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PEAR TART

Homemade Pear Tart served with Salted Vanilla I/C

590.-

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HAZELNUT DACQUOISE

Homemade Hazelnut Dacquoise served with Fresh Japanese Strawberry and Hazelnut I/C

750.-

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FAVORITE ICE CREAM SELECTIONS *(Price per scoop)*

-Dark Chocolate	220.-	-Hazelnut	200.-
-Salted Caramel	220.-	-Lemon Sorbet	180.-
-Orange Yuzu	220.-	-Amarena	180.-
-Fresh Milk	220.-	-Pistachio	180.-
-Salted Vanilla	220.-	-Zabaglione	180.-

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