





mitzo

WGS Resident  
Chef Nicky Ng

## WGS Celebratory Menu

18 March 2021 – 31 March 2021  
LUNCH & DINNER | Monday – Sunday  
Starting from \$78pp

Join us for a specially crafted menu and dining experience by our award winning team

**Make your reservations now!**

*Prices are subjected to 10% service charge and 7% GST  
Kindly refer to restaurant's official website for updated operating hours*



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## WGS Celebratory Menu

Available for lunch & Dinner

### 奇味炸松菇, 胡麻脆浆鳗鱼

Deep-fried Shimeiji Mushrooms with Curry Chicken Floss  
Crispy Unagi in Sesame Mayonnaise  
Paired with She-So-Fine,  
A rum-based, refreshing cocktail to open up the palate

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### 翡翠桃胶海鲜羹

Seafood with Peach Resin in Vegetable Puree Pork Broth

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### 芝士酸辣焗龙虾

Baked Lobster topped with Cheese and Spicy Yuzu Sauce  
Paired with Summer Botanic,  
Mitzo-styled cocktail which features chamomile-infused whisky, apricot brandy,  
rose & apple syrup, fresh lemon juice, peach bitters, cranberry soda & kaffir

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### 松露滑牛泰河粉

Sliced Wagyu Beef with Truffle and Flat Rice Noodles

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### 蜜芒甘露 拼 冻芝士挞

Rockmelon and Mango Sago with Chilled Cheese Tart  
Paired with Oriental Julep,  
A bourbon whiskey-based cocktail with Chambord, Aphrodite bitters,  
mint, fresh blackberries, lime juice & herbal tea

\$78++ per person (5-course Menu)

\$20++ per person (Additional Cocktail-pairing)

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Menu subject to change depending on available ingredients*



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