

MILÀ

Dessert Menu

MILÀ's philosophy is inspired by asian and mediterranean eating practices, both healthy, nutritious and flavorful, embracing the importance of slowing down and enjoying the moment.

our cuisine involves all senses and invite our guests to appreciate the tastes, the textures, the flavors and the colors in every dish.

our mediterrasian menu, designed by Chef Michael Michaelidis, is born from our devotion to quality, sustainability and traceability and faithfulness to simplicity and purity.

Dessert

molten chocolate lava cake, yuzu caramel, almond crumble, matcha ice cream (to share) 23

orange blossom olive oil cake, raspberry jam, pistachio, basil oil 20

frozen japanese cheesecake, yuzu, strawberry, almond 19

exotic vacherin, coconut espuma, passion fruit-mango coulis, vanille cream 19 

avocado-chocolate mousse, orange marmalade, coconut sorbet 19  

chef's dessert platter 115

homemade ice cream & sorbet daily selection 18

Coffee by La Colombe

NIZZA ESPRESSO BLEND

medium roast | sweet, fruity, nutty 7

MONTE CARLO DECAF ESPRESSO

dark roast | full bodied, chocolatey, roasty 7

CORSICA ESPRESSO DRIP BLEND

dark roast | full bodied, chocolatey, roasty 7

vegan milk alternatives available upon request

Tea by Jojo

WHITE bai mu dan, china 12

color - vibrant gold

aroma - honeydew, cucumber, white peony

mouthfeel - silky

GREEN gen maicha, japan 12

color - cloudy bright green

aroma - sweet cereal, wheat, beachside grass

mouthfeel - rich, refreshing

CHAMOMILE herbal, egypt 12

color - pale, clear gold

aroma -milk, apple, flower pollen, honey

mouthfeel - buttery with soft and sweet notes of honey crisp apples

MASALA CHAI Assam, india 12

color - dark red

aroma - malty, sweet, spicy, cinnamon, ginger, cardamom, and vanilla

mouthfeel - rich and round, ideal with cream or milk

JASMINE PEARL fujian, china 11

color - dark gold

aroma - honey, butter, soft jasmine, freshly cut grass

mouthfeel - soft, silky, sweet finish

Iced Tea by Jojo

GREEN SENSAI 10

color - golden yellow-green

ingredients - mekong river green tea, spearmint, lemongrass, ginger

HERBAL SANTANA 7

color - dark, bright red

ingredients - hibiscus, spearmint, lemon myrtle, cinnamon, star anise, pink peppercorn

 - gluten free |  - vegan

Ask your server which additional dishes can be adjusted to become vegan friendly

*Eating raw or undercooked fish, shellfish or meat increases the risk of foodborne illness especially if you have Certain medical conditions. Please alert your server to any food allergies before you order. There is risk associated with consuming raw oysters. If you have chronic illness of the liver, stomach or blood or have immune disorders, you are at greater risk of serious illness from raw oysters and should eat oysters fully cooked. If unsure of your risk, consult a physician. 20% service charge will be added for your convenience.