



MILÄ
LOUNGE

Menu

curated by Michelin-Star Chef:
Head of RDG Culinary, Michaël Michaelidis



Mila Signatures

margarita verde 24

botanical | citrus | spicy
tres generaciones blanco tequila, cointreau,
cilantro, peppers, passion fruit, lime

MILA paloma 26

floral | bright | refreshing
maestro dobel diamante tequila, elderflower,
grapefruit, sparkling water

MILA G&T 25

fresh | effervescent | earthy
citadelle gin, almond, lime, cucumber tonic

natsu mori 24

vibrant | tart | herbaceous
818 tequila reposado, shiso, mint,
pineapple, lemon

spring in osaka 24

mesmerizing | floral | aromatic
suntory toki japanese whisky, elderflower,
lychee, cardamom, club soda

beach walk 24

tropical | transporting | vibrant
e11even vodka, japanese melon, coconut,
peppercorn honey, pineapple, lemon, makrut lime leaf

after hours 25



velvety | herbaceous | luscious
redemption rye whiskey, hennessy vs,
coffee, chocolate, cherry, almond, mint

20Z SPIRIT POUR IN EVERY COCKTAIL

20% service charge will be automatically added to every bill for your convenience.



Zero Proof Cocktails

longevity 12  

restorative | crispy | effervescent
almond, lime, cucumber tonic

heir of the god 12  

hydrating | tropical | spicy
passion fruit, pineapple, ginger, lemon

 - gluten free |  - vegan

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



Mila Classics

toro & caviar toast* 70

sterling caviar, fresh wasabi, brioche

nigiri moriwase (8pc) | chef selection* 61

sterling supreme caviar* 1oz 150 | 125gr 550


california

egg a la russe, shallot, capers, crème fraiche, chives, blini

Zensai

edamame 12  

edamame, MILA spice, fleur de sel

miso soup 12 

tofu, yuzu, wakame

grilled shishito peppers 16 

mentaiko mayo, bonito flakes, pickled ginger, sesame oil


grilled avocado 24 

vegan caviar, sweet ponzu, shiso flower


shrimp tempura 22

smoked mentaiko mayo, shichimi, yuzu zest

Salads

sichuan cucumber salad 14 

chili garlic sauce, sesame

charred avocado salad 18 

artisanal vinegar, feta, campari tomato

whole maine lobster salad MP 

baby gem lettuce, avocado, sweet and spicy sauce, pickled coconut

 - 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.



Raw Bar

smoked salmon tataki* 30

onion serrano relish, kumquat, white ponzu

truffle hamachi* 34 

fresh black truffle, yuzu, fleur de sel

tuna tartare* 35 

roasted fennel-tofu aioli, avocado coulis

tuna caviar spring roll* 40

ponzu, shiso flower

1/2 dozen oysters* 30

spicy ponzu, japanese mignonette

Maki

avocado truffle 16

tempura mushroom, kampyo, cucumber, ponzu aioli

spicy tuna* 26 

akami tuna, avocado, smoked mentaiko aioli

aburi hamachi* 26

fried shallot, calamansi soy, micro cilantro

crispy shrimp* 31

sashimi trio, spicy mentaiko

snow crab maki* 31 

torched salmon, ikura, lemon dill aioli

chilled maine lobster* 46

spicy tuna, wasabi aioli, soy caviar

steak & caviar* 34

japanese wagyu, caviar, tamago


*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.




Signatures

potato millefeuille 24 

truffle aioli, kefalograviera cheese

miso marinated black cod 62 

pickled hajikami, shiso

whole roasted branzino 80 

smoked paprika gremolata, kalamata olive, herb salad

short rib robata 46

red miso, micro green

beef tenderloin 70

ponzu aioli, shizuoka wasabi

Wagyu

"shawarma" wagyu gyoza 38

shichimi ponzu


A5 wagyu crispy rice* 41

caviar, mirin furikake


japanese wagyu A5 (2oz minimum/order) MP

shizuoka wasabi tableside

Vegetables

crispy brussels sprouts 17 

honey-soy balsamic glaze

grilled asparagus 17 

tzatziki sauce, green olive oil

seasonal truffle mushroom 34 

ponzu butter, shaved truffle


*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.



Desserts

chocolate fondant (to share) 23

salted caramel, matcha

manjari chocolate mousse parfait 46 

salted caramel, banana coulis

orange blossom olive oil cake 20

raspberry jam, pistachio, basil oil

matcha crêpe cake 19

vanilla ganache, coconut sorbet

artisan gelato and sorbet 18

choice of 3 scoops - seasonal availability

MM dessert platter 115

chef's selection & tropical fruit salad



- 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.