



MILA MM

DINNER & BEVERAGE MENU

MM Mantra: “HOME”

A Story of Who We are, a Collection of Moments We Share

MILA MM draws inspiration from both Asian and Mediterranean cultures, embracing the art of slowing down and savoring each moment. Timeless Mediterranean and Japanese dishes are reimagined through a modern lens, with refined techniques and bold, elegant reinterpretations.

This culinary experience is led by Michelin-starred Chef Michaël Michaelidis, RDG's Head of Culinary, alongside Corporate Chef Joshua Walls, guiding guests through an exquisite and thoughtfully curated tasting journey.

To conclude, indulge in a signature dessert by RDG's Head of Pastry, Chef Etienne Le Bastard, where delicate textures, and unexpected flavor pairings like miso, yuzu, and black sesame meet in artful harmony.

Our mixology program, led by Head Mixologist Manuel Zuluaga, is a refined expression of creativity where each cocktail is crafted with balance and elevated technique.

MILÀ
OMAKASE

Discover the unique, ever-evolving 12-course omakase experience curated by Chef Reiji under the guidance of Chef Michaël Michaelidis, in our secluded and intimate MILA Omakase on the 2nd Floor.



@mm_membersclub tag us and share your experience

MM MIXOLOGY PROGRAM

Curated around the five senses, the mixology and spirits program at the MM was created to please the most discerning palates of our MM Members. Stimulating flavors, enticing aromatics, and unique presentations ignite the imagination and evoke the senses.

SIGNATURE COCKTAILS

Ispahan <i>Floral Delicate Fruity</i> Citadelle Gin, St. Germain, Lychee, Rose, Raspberry	25
Miyagi-San <i>Robust Honeyed Waxy</i> Hennessy VS, Blended Scotch, Lapsang Souchong Honey, Beeswax	25
Petit Niçois <i>Smokey Sparkling Savory</i> Del Maguey Vida, Red Bell Pepper Shrub, Sparkling Sake	25
MILA Paloma <i>Floral Bright Refreshing</i> Del Maguey Vida, Elderflower, Grapefruit, Sparkling Water	23
Tamago <i>Silky Savory Sour</i> Nolet's Silver Gin, Junmai Sake, Sesame Gomasio, Lemon, Fever Tree Mediterranean Tonic, Egg White	26
Silk Route <i>Smooth Silky Faceted</i> Ten To One Dark Rum, Plantation "Stiggin's Fancy" Pineapple Rum, Vanilla, Apricot, Lustau Cream Sherry, Coconut, Spiced Pineapple, Masala Chai	27
Amber Mirage <i>Velvety Herbal Spiced</i> Clase Azul Reposado, White Creme de Cacao, Amaro Montenegro, Angostura	80

MILA CLASSICS

MILA G&T

21

Velvety | Effervescent | Earthy

Beefeater Gin, Almond, Lime, Cucumber Tonic

Margarita Verde

20

Botanical | Citrus | Spicy

Hornitos Plata, Cointreau, Cilantro, Peppers, Passion Fruit, Lime Juice

ZERO-PROOF COCKTAILS

Longevity

16

Restorative | Crisp | Effervescent

Almond, Lime, Cucumber Tonic

Heir of the God

16

Hydrating | Tropical | Spicy

Passion Fruit, Pineapple, Ginger, Lemon

Golden Grove

21

Tropical | Light | Soothing

Seedlip "Grove", Turmeric, Ginger, Milk Thistle, Root Blend,

Pandan, Coconut Milk, Lemon

TABLESIDE MIXOLOGY EXPERIENCES

Dark Roast

47

Rich | Bold | Vigorous

Ragnaud Sabourin VS, Diplomatico Reserva Exclusiva, J.rieger Caffè

Amaro, Mr. Black Cold Brew Liqueur, Demerara, Tableside Coffee Infusion

GF - GLUTEN FREE | V - 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. A 20% Operations Charge is included. 22% applies to parties of 6 or more. This is not a gratuity and helps support venue operations and service team compensation.

MM DINNER EXPERIENCES

MM Signature Tasting Menu** 165 Per Person

Premium Chef's Tasting Menu** 255 Per Person

Seafood Tower* 185

*Lobster, 1/2 Dozen Oysters, Large Prawns,
Madai Crudo, Tuna Tartare, Mixed Sashimi
+ Royal Caviar 150*

**5-Course Menu, Chef's Selection.*

Requires Whole Table's Participation

GF - GLUTEN FREE | V - 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. A 20% Operations Charge is included. 22% applies to parties of 6 or more. This is not a gratuity and helps support venue operations and service team compensation.

DINNER

SIGNATURES

Toro & Caviar Toast*	60
Brown Trading Royal Caviar, Fresh Wasabi, Japanese Bread	
Nigiri Moriawase* Chef Selection <i>8 Pieces</i>	59
Wagyu "Aburi" Nigiri*	70
Foie Gras, Ume Boshi Shiso	
O Toro Nigiri*	80
Smoked Ponzu, Uni, Caviar, Gold Flake	
Caviar by Brown Trading Royal*	150/Oz
Served with traditional condiments and Blini	

ZENSAI

Edamame v	11
MILA Spice, Salt	
Miso Soup GF	11
Tofu, Yuzu, Wakame	
Grilled Shishito Peppers GF	15
Mentaiko Mayo, Bonito Flakes, Sesame Oil	
Grilled Avocado GF v	23
Vegan Caviar, Sweet Ponzu, Shiso Flower	
Caviar Potato Millefeuille GF	
Smoked Wasabi, Crème Fraîche	
Vegan Caviar 21 Brown Trading Royal Caviar	29
Shrimp Tempura	19
Smoked Mentaiko Mayo, Shichimi, Yuzu Zest	
Fried Eggplant	21
Zucchini Chips, Shiso Tzatziki	
Baked King Crab Hand Rolls GF	48
Soy Paper, Yuzu Tobiko, Shiso	
'Shawarma' Wagyu Gyoza	34
Shichimi Ponzu	
Grilled Octopus Skewer	38
Romesco Sauce, Shiso Chimichurri, Fresno Chili	

SALADS

Sichuan Cucumber Salad v	15
Chili Garlic Sauce, Sesame	
Charred Avocado Salad GF	16
Artisanal Vinegar, Feta, Aged Tomato	
Snow Crab Salad	30
Cucumber, Avocado, Orange, Honey Ponzu Dressing	

MEDITERRASIAN RAW BAR

Smoked Salmon Tataki*	26
Onion Serrano Relish, Kumquat, White Ponzu	
Madai Carpaccio* GF	31
Yuzu, Capers, Dill, Sundried Tomato Ponzu	
Truffle Hamachi* GF	31
Fresh Black Truffle, Yuzu, Fleur De Sel	
Tuna Tartare* GF	32
Roasted Fennel-Tofu Aioli, Avocado Coulis	
Tuna Caviar Spring Roll*	35
Caviar, Shiso Flower	
½ Dozen Oysters* GF	30
Served Three Ways: Lemon Gel, Tosazu & Apple Salsa, Japanese Mignonette	

A LA CARTE NIGIRI & SASHIMI

Our Fish Selections Are Sourced Primarily From Hokkaido, Kyushu, And Fukuoka Prefecture (2 Pieces Each)

Akami 16 | Hamachi 15 | Aji 17 | Shima Aji 19
King Salmon 16 | Hirame 17 | Madai 17 | Ikura 21

KOJI DRY AGED 30-DAY CHATEL FARMS ANGUS

30oz USDA Prime Bone-In Porterhouse	350
30oz USDA Prime Boneless Ribeye	375

GF - GLUTEN FREE | V - 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. A 20% Operations Charge is included. 22% applies to parties of 6 or more. This is not a gratuity and helps support venue operations and service team compensation.

MAKI

Avocado Truffle v	22
Tempura Mushroom, Takuan, Yuzu Truffle Sauce	
Beetroot v GF	22
Red and Gold Beets, Sriracha, Cucumber, Avocado	
Spicy Tuna*	23
Akami Tuna, Avocado, Spicy Mentaiko Aioli	
Hamachi*	32
Green Harissa, Avocado, Crispy Garlic, Shiso	
Crispy Shrimp*	27
Sashimi Trio, Spicy Mentaiko	
Chilled Maine Lobster* GF	38
Spicy Tuna, Wasabi Aioli, Ikura	
Wagyu A5 Kagoshima 'Aburi' Maki*	45
Toro, Foie Gras, Unagi Sauce, Orange	

MAINS

Mediterrasian Black Cod* GF	56
Spicy Miso, Kinome	
Marinated Chilean Seabass GF	53
Green Curry, Chili, Kaffir Lime, Herb Salad	
Dover Sole Tempura	85
Ama Su Ponzu, Chili, Shiso Aioli	
2lb Whole Roasted Branzino GF	85
Shiso Chimichurri, Kalamata Olive, Herb Salad	
Spicy Chipotle Lamb Chops	40
Shiso Yoghurt, Basil, Crispy Furikake	
7oz Creekstone Beef Tenderloin GF	70
Creamy Ponzu, Micro Green Salad	
Truffle Cream Spaghetti	58
Parmesan Cheese, Chives, Shaved Black Truffle	
<i>+ Royal Caviar 35 + Japanese Uni 25</i>	
King Crab Rice Hot Pot GF	79
Bouillabaisse, Mushrooms, Bonito, Nori	
<i>+ 2oz A5 Wagyu MP + Japanese Uni 25 + Ikura 10</i>	
14oz Prime Ribeye	110
Yuzu Kosho, Rosemary Marinade	

WAGYU

Wagyu Beef Tartare*	35
Bone Marrow, Pickled Mustard Seeds, Gaufrette Potatoes	
Wagyu Crispy Rice*	43
Caviar, Katsuo Furikake	
Kagoshima A5 Striploin* (2oz Minimum)	MP
Shizuoka Wasabi Tableside	

VEGETABLES

Crispy Brussels Sprouts GF	16
Honey-Soy Balsamic Glaze	
Grilled Asparagus GF V	16
Basil Aioli, Green Olive Oil	
Seasonal Wild Mushrooms GF	29
Truffle Ponzu Butter, Shaved Truffle	

DESSERTS

Manjari Chocolate Mousse Parfait GF	40
Salted Caramel, Banana Coulis	
Raspberry Cheesecake	18
Sesame Opaline, Almond Crumble	
Yuzu Blossom Panna Cotta GF	19
Mango Coulis, Sudachi Zest, Mirliton	
Molten Chocolate Lava Cake	21
Miso Ice Cream	
Citrus Olive Oil Cake	18
Lemon Cream, Kumquat, Greek Yogurt Ice Cream	
Artisan Gelato and Sorbet	16
Choice of 3 Scoops - Seasonal Availability	
MM Dessert Platter	100
Chef's Selection & Tropical Fruit Salad	

VODKA

Beluga Gold Line	50
Belvedere	20
Belvedere X	80
E11even	20
Elyx	20
Ketel One	20
Tito's	20

GIN

Beefeater Gin	20
Citadelle 'Gin De France'	18
Hendrick's	25
Monkey 47	35
Sipsmith London Dry	20

RUM

Appleton 8 Yr	25
Diplomatico Reserva	25
Mount Gay Black Barrel	30
Planteray 3 Star	18
Santa Teresa 1796	20
Zacapa 23	25
Zacapa Xo	80

TEQUILA

Casa Dragones Blanco	50
Casa Dragones Reposado	60
Casa Dragones Añejo	80
Casa Dragones Joven	120
Cazadores Blanco	18
Clase Azul Plata	60
Clase Azul Reposado	115
Clase Azul Añejo	175
Clase Azul Gold	125
Clase Azul Ultra	575
Codigo Blanco	20
Codigo Reposado	30
Codigo Rosa	30
Codigo Añejo	60
Codigo 1530 Origen Extra Añejo	175
Don Julio Blanco	25
Don Julio Reposado	30
Don Julio 70	45
Don Julio 1942	80
Don Fulano Blanco	25
Don Fulano Reposado	30
Don Fulano Añejo	45
Maestro Dobel Diamante	30
Maestro Dobel Cristalino Extra Añejo	80
G4 Blanco	25
G4 Reposado "Dia De Los Muertos"	225
Komos Rosa	50
Komos Cristalino	50
Komos Añejo Reserva	60
818 Blanco	25
818 Reposado	35
818 Añejo	45
818 Extra Añejo	120
Ocho Blanco	20
Ocho Reposado	25
Ocho Añejo	30

TEQUILA

Patron Silver	25
Patron Reposado	30
Patron El Alto	80
Siete Leguas Blanco	20
Siete Leguas Reposado	22
Volcan Reposado	40
Volcan Añejo Cristalino	50

MEZCAL

Amaras Espadín	20
Amaras Cupreata	30
Clase Azul Durango	100
Clase Azul Guerrero	100
Del Maguey Tobala	50
Del Maguey Pechuga	60
Del Maguey Chichicapa	35
Del Maguey Vida Clásico	20

CACHAÇA

Avua Prata	20
Avua Amburana	22

BOURBON

Angel's Envy	20
Basil Hayden	20
Buffalo Trace	20
Jefferson's Straight	25
Jefferson's Ocean	30
Rabbit Hole Bourbon - Cavehill	30
Maker's Mark	25
Michter's	20
Old Rip Van Winkle	100
Whistle Pig Piggy Back 6 Yr	25
Woodford Reserve	20

RYE

Angel's Envy	35
Michter's	20
Whistle Pig Small Batch 10 Yr	30
Whistle Pig Old World 12 Yr	75

IRISH WHISKEY

Green Spot	35
Green Spot	85
Jameson	20
Jameson Black Barrel	30
Redbreast 15 Yr	85
Redbreast Single Pot 12 Yr	45

SCOTCH WHISKEY

Abelour 12	35
Chivas 18	55
Chivas 25	195
Glenlivet 12 Yr	25
Glenlivet 18 Yr	85
Glenlivet 25 Yr	350
Glenmorangie 12 Yr	35
Johnnie Walker Black Label	20
Johnnie Walker Blue Label	80
Lagavulin	35
Laphroaig	25
Royal Salute Miami Edition	140
Talisker	20
The Balvenie 14 Yr	35
The Macallan 12	25
The Macallan 15 Double Cask	50
The Macallan 18	150
The Macallan Rare Cask	90

JAPANESE WHISKY

Hibiki Harmony	40
Iwai	24
Takamine 8 Yr	28
The Yamazaki Single Malt	80

COGNAC

D'ussé XO	60
Hennessy Paradis	300
Hennessy V.S.O.P.	30
Hennessy Very Special	22
Hennessy X.O.	150
Louis XIII (.5oz)	120
Louis XIII (1oz)	240
Louis XIII (2oz)	360
Martell Blue Swift	30
Martell Cordon Bleu	105
Martell L'or Serpent de Jean Martell (.5oz)	120
Martell L'or Serpent de Jean Martell (1oz)	240
Martell L'or Serpent de Jean Martell (2oz)	360
Remy Martin 1738	30

PISCO

Caravedo	16
----------	----

AMARO

Averna Siciliano	16
Cynar Ricetta	16
Italicus	16
Lillet	16
Montenegro	16
Nonino	16



MILA MM