



Mirèio is an elegant brasserie-style restaurant that offers a gastronomic experience of French and Mediterranean-style cooking. Whether you're enjoying a leisurely lunch, sophisticated dinner, or a delightful Sunday brunch, every meal at Mirèio transforms into an exquisite, beautifully complimented by breathtaking views of the cityscape.

The restaurant is named after *Mirèio* (1859), a celebrated poem by Nobel Laureate Frédéric Mistral (1904), a favourite son of Provence. It beautifully depicts the life and culture of Mistral's time – a tender tribute to his beloved Provence. This literary connection stays true to the Raffles tradition of honouring great writers, which began at Raffles Singapore.

Like its poetic namesake, Mirèio at the Raffles Makati is a showcase of Provence's rich culture and culinary traditions.



“Quand le Bon Dieu en vient à douter du monde, il se  
rappelle qu’il a créé la Provence.”

*“When the Good Lord comes to doubt about the world,  
He remembers that He created Provence.”*

- Frédéric Mistral  
(1830 - 1914)





# MENU DÉCOUVERTE

## FIVE - COURSE

### Foie Gras Mousse

with tamarind and buckwheat



R de Rubine Rosé

Provence, France

*Syrah, Grenache, Cinsault*

### Black Trumpet and Soubise Espuma



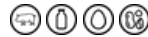
Château La Gravière

Bordeaux, France

*Sauvignon Blanc, Semillon*

### Sous Vide Australian Lamb Loin

with pistachio farce, stuffed eggplant, and coffee jus



Château La Gamaye Cuvée Prestige

Bordeaux, France

*Merlot, Malbec*

### Duo of Hami Melon and Cucumber Sorbet



### Ube Tofu Tahini Semifreddo Veil Cake

with red mung bean foam



Pierre Ferrand Pineau des Charentes

Cognac, France

6,000

dairy eggs nuts pork seafood soya gluten-free vegetarian plant-based signature dish

Allow us to fulfill your needs – please let one of our staff know if you have any special dietary requirements, food allergies or food intolerances.

Raffles Makati is dedicated to sustainability through the implementation of environmentally friendly practices in our kitchen, restaurants and daily operations. We guarantee that over half of our menu ingredients are sustainably sourced, such as cage-free eggs, locally sourced fish, responsibly farmed seafood, and sustainable coffee and tea. Our commitment to sustainability includes prohibiting the use of endangered species and palm oil within the hotel premises.

All prices are in Philippine Pesos (PHP), inclusive of VAT and are subject to 10% service charge and local taxes.



# ENTRÉES CRUES

## RAW STARTERS

Savour the freshest flavours of France

### Irish Oyster and Oscietra Caviar Duo

#### *Huîtres et Caviar*

with sour cream and textures of cucumber

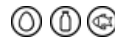


2,500

### Australian Beef Fillet Tartare

#### *Tartare de Boeuf au Caviar*

with quail egg, Nomad Caviar, and classic condiments



2,950

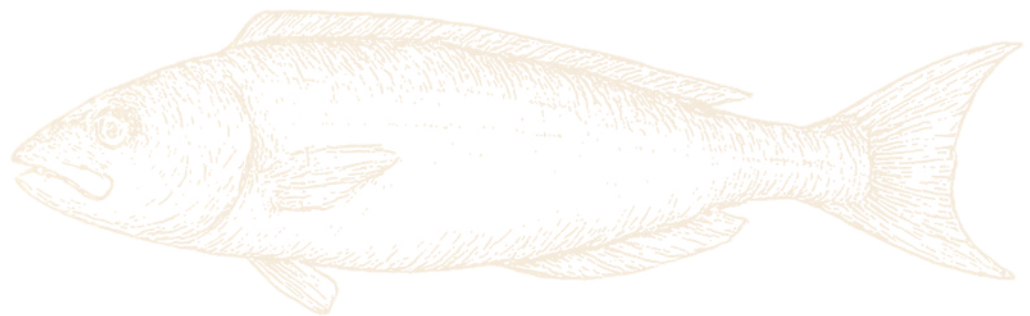
### Red Snapper and Yuzu Ceviche

#### *Ceviche de Vivaneau et Yuzu*

with cucumber, pickled shallots, sweet potato, and coconut crisps



850



dairy eggs nuts pork seafood soya gluten-free vegetarian plant-based signature dish

Allow us to fulfill your needs – please let one of our staff know if you have any special dietary requirements, food allergies or food intolerances.

Raffles Makati is dedicated to sustainability through the implementation of environmentally friendly practices in our kitchen, restaurants and daily operations. We guarantee that over half of our menu ingredients are sustainably sourced, such as cage-free eggs, locally sourced fish, responsibly farmed seafood, and sustainable coffee and tea. Our commitment to sustainability includes prohibiting the use of endangered species and palm oil within the hotel premises.

All prices are in Philippine Pesos (PHP), inclusive of VAT and are subject to 10% service charge and local taxes.



# HORS-D'OEUVRE

## APPETISER

Delight in a selection of exquisite small plates  
that celebrate the artistry of French cuisine

### Maine Lobster Medallions

#### *Homard du Maine aux Agrumes*

with mandarin, cauliflower purée, Nomad Caviar, and yuzu pearls



1,550

### Homemade Pâté

#### *Pâté en Croûte*

with mesclun and whole grain mustard

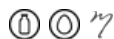


1,050

### Pan-seared Foie Gras

#### *Foie Gras aux Fruits Rouges*

with mulled wine-poached strawberries, dark bread crumble, and berry gastrique



2,100

### Seared Hokkaido Scallops

#### *Coquilles Saint-jacques*

with black garlic, lemon aioli, dashi tapioca, crispy leeks, and cured pork jowl



2,000

dairy eggs nuts pork seafood soy gluten-free vegetarian plant-based signature dish

Allow us to fulfill your needs – please let one of our staff know if you have any special dietary requirements, food allergies or food intolerances.

Raffles Makati is dedicated to sustainability through the implementation of environmentally friendly practices in our kitchen, restaurants and daily operations. We guarantee that over half of our menu ingredients are sustainably sourced, such as cage-free eggs, locally sourced fish, responsibly farmed seafood, and sustainable coffee and tea. Our commitment to sustainability includes prohibiting the use of endangered species and palm oil within the hotel premises.

All prices are in Philippine Pesos (PHP), inclusive of VAT and are subject to 10% service charge and local taxes.



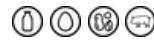
## POTAGE SOUP

A warm embrace with our signature French soups

### Wild Mushroom Consommé

#### *Consommé de Champignons au Foie Gras*

with foie gras ravioli, jamón Ibérico, and hazelnut essence



1,200

### Champagne and Truffle Cream

#### *Champagne et Truffe Avec Crabe d'Alaska et Caviar*

with sourdough crouton, butter poached Alaskan crab leg, and Nomad caviar



1,550



## FARINACEOUS RICE

Indulge in the rich flavours and techniques of French cuisine

### Spanish Rice Mar y Montaña

#### *Risotto aux Fruits de Mer et au Bœuf*

with mushrooms, Manchego cheese, braised beef cheeks, and tiger prawns



1,300



dairy eggs nuts pork seafood soya gluten-free vegetarian plant-based signature dish

Allow us to fulfill your needs – please let one of our staff know if you have any special dietary requirements, food allergies or food intolerances.

Raffles Makati is dedicated to sustainability through the implementation of environmentally friendly practices in our kitchen, restaurants and daily operations. We guarantee that over half of our menu ingredients are sustainably sourced, such as cage-free eggs, locally sourced fish, responsibly farmed seafood, and sustainable coffee and tea. Our commitment to sustainability includes prohibiting the use of endangered species and palm oil within the hotel premises.

All prices are in Philippine Pesos (PHP), inclusive of VAT and are subject to 10% service charge and local taxes.



# SAVEURS DU TERROIR

## FLAVOURS OF THE LAND

Taste the exquisite blend of fresh ingredients from land in our dishes,  
celebrating the essence of French cuisine

### Mibrasa Grilled Wagyu A5 Striploin and Braised Short Rib Duo

#### *Contre-filet Wagyu et Côtes Courtes Noires*

with zucchini, compressed boulangère potatoes, and Port wine jus



4,900

### Mibrasa Grilled Tenderloin

#### *Filet Mignon et Champignons*

with potato rose, mushroom purée, king oyster mushrooms, and coffee jus

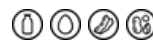


2,800

### Herb Crusted Lamb Rack

#### *Carré d'Agneau en Croûte d'Herbes*

with fondant potatoes, croquettes, zucchini purée, red wine sauce, and mint foam



2,600

### Chuletas Pork Chop

#### *Côtelettes de Porc Grillées*

with parsley-anchovy emulsion, glazed baby carrots, crackling, and endive



2,400



dairy eggs nuts pork seafood soya gluten-free vegetarian plant-based signature dish

Allow us to fulfill your needs – please let one of our staff know if you have any special dietary requirements, food allergies or food intolerances.

Raffles Makati is dedicated to sustainability through the implementation of environmentally friendly practices in our kitchen, restaurants and daily operations. We guarantee that over half of our menu ingredients are sustainably sourced, such as cage-free eggs, locally sourced fish, responsibly farmed seafood, and sustainable coffee and tea. Our commitment to sustainability includes prohibiting the use of endangered species and palm oil within the hotel premises.

All prices are in Philippine Pesos (PHP), inclusive of VAT and are subject to 10% service charge and local taxes.



# SAVEURS DE LA MER

## FLAVOURS OF THE SEA

Indulge in a sumptuous flavours of the sea

### Mibrasa Grilled Tiger Prawns

#### *Risotto aux Crevettes Tigrées et à la Seiche*

with cuttlefish risotto, nori, saffron aioli, and sous vide fennel



2,550

### Black Cod a la Plancha

#### *Dos de Cabillaud Noir à la Plancha*

with cauliflower textures, romesco sauce, asparagus, and almonds



2,250

### Pan-seared Snapper

#### *Vivaneau au Céleri-rave et Caviar de Champagne*

with celeriac and truffle purée, black trumpet mushrooms,  
and Champagne caviar beurre blanc



3,000



dairy eggs nuts pork seafood soya gluten-free vegetarian plant-based signature dish

Allow us to fulfill your needs – please let one of our staff know if you have any special dietary requirements, food allergies or food intolerances.

Raffles Makati is dedicated to sustainability through the implementation of environmentally friendly practices in our kitchen, restaurants and daily operations. We guarantee that over half of our menu ingredients are sustainably sourced, such as cage-free eggs, locally sourced fish, responsibly farmed seafood, and sustainable coffee and tea. Our commitment to sustainability includes prohibiting the use of endangered species and palm oil within the hotel premises.

All prices are in Philippine Pesos (PHP), inclusive of VAT and are subject to 10% service charge and local taxes.



# SAVEURS DU TERROIR

## VEGETARIAN

Experience the exquisite flavours of the finest vegetarian dishes

### Grilled Tofu and Edamame Salad

#### *Salade de tofu et d'edamame*

with fresh spinach



700

### Wild Mushroom Vol-au-Vent

#### *Vol-au-vent aux Champignons Sauvages*

with parsley cream



750

### Torched Cauliflower in Soy Yuzu Dressing

#### *Steak de Chou-fleur Flamb  *

with potato pur  e and tempura French beans

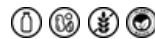


1,150

### Pumpkin Risotto

#### *Risotto    la Citrouille,    la Sauge et aux Pignons de Pin*

with sage and pine nuts



1,250

### Stuffed Aubergine

#### *Aubergines Farcies au Mascarpone et Ratatouille*

with mascarpone and ratatouille vegetables



850

dairy eggs nuts pork seafood soya gluten-free vegetarian plant-based signature dish

Allow us to fulfill your needs – please let one of our staff know if you have any special dietary requirements, food allergies or food intolerances.

Raffles Makati is dedicated to sustainability through the implementation of environmentally friendly practices in our kitchen, restaurants and daily operations. We guarantee that over half of our menu ingredients are sustainably sourced, such as cage-free eggs, locally sourced fish, responsibly farmed seafood, and sustainable coffee and tea. Our commitment to sustainability includes prohibiting the use of endangered species and palm oil within the hotel premises.

All prices are in Philippine Pesos (PHP), inclusive of VAT and are subject to 10% service charge and local taxes.



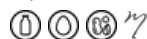
# DESSERT

Crafted to offer a heavenly finish to your culinary journey

## Black Paper Platter

### *Plateau en Papier Noir*

Crumpled blackberry paper, blackberry ice cream, and tablea truffle (contains alcohol)



850

## Harmony of Calamansi-Lime and Basil

### *Harmonie de Calamansi-Lime et Basilic*

Citrus namelaka, Sichuan pepper cake, and extra virgin olive oil foam



750

## Trio of Rum, Cream, and Apricot

### *Trio de Rhum, Crème et Abricot*

Caramel crémeux, vanilla rum ice, almond miso, and burnt white chocolate (contains alcohol)

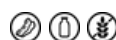


800

## Banana and Avocado Fêtes

### *Fêtes de la Banane et de l'Avocat*

Caramelised banana and avocado, coriander cream, vanilla-cardamom toffee, lime, ginger, and kafir (contains alcohol)



800

## Grilled Pineapple with Coconut Pinipig Ice Cream

### *Ananas Grilled Glace de Coco*

Pineapple marinated in Asian spices with vegan coconut sponge and paired with vegan coconut ice cream and crunchy rice flakes (contains alcohol)



800

## Vegan Panna Cotta with Raspberry Mint Sorbet

### *Vegan Panna Cotta, Framboise au Menthe Sorbet*

Almond milk with agar and maple syrup with raspberry sorbet and mint leaves



800

dairy eggs nuts pork seafood soya gluten-free vegetarian plant-based signature dish

Allow us to fulfill your needs – please let one of our staff know if you have any special dietary requirements, food allergies or food intolerances.

Raffles Makati is dedicated to sustainability through the implementation of environmentally friendly practices in our kitchen, restaurants and daily operations. We guarantee that over half of our menu ingredients are sustainably sourced, such as cage-free eggs, locally sourced fish, responsibly farmed seafood, and sustainable coffee and tea. Our commitment to sustainability includes prohibiting the use of endangered species and palm oil within the hotel premises.

All prices are in Philippine Pesos (PHP), inclusive of VAT and are subject to 10% service charge and local taxes.