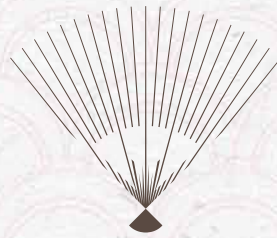


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MODERN CHINESE TAPAS



Set against Clarke Quay's storied backdrop of oriental intrigue, The 150-year-old Riverhouse is one of the only two remaining conserved Chinese mansions in Singapore - revered for its distinctively seductive Chinese architecture.

Hidden in plain sight, find an open secret, Mimi, housed on the upper floor of The Riverhouse.



A classy and chic concept by the award-winning lifestyle and F&B company, 1-Group, Mimi embodies the personality of the mansion and oozes oriental charm as it puts a contemporary twist to the long-standing tradition of The Riverhouse through its traditional Chinese cuisine with modern twists.

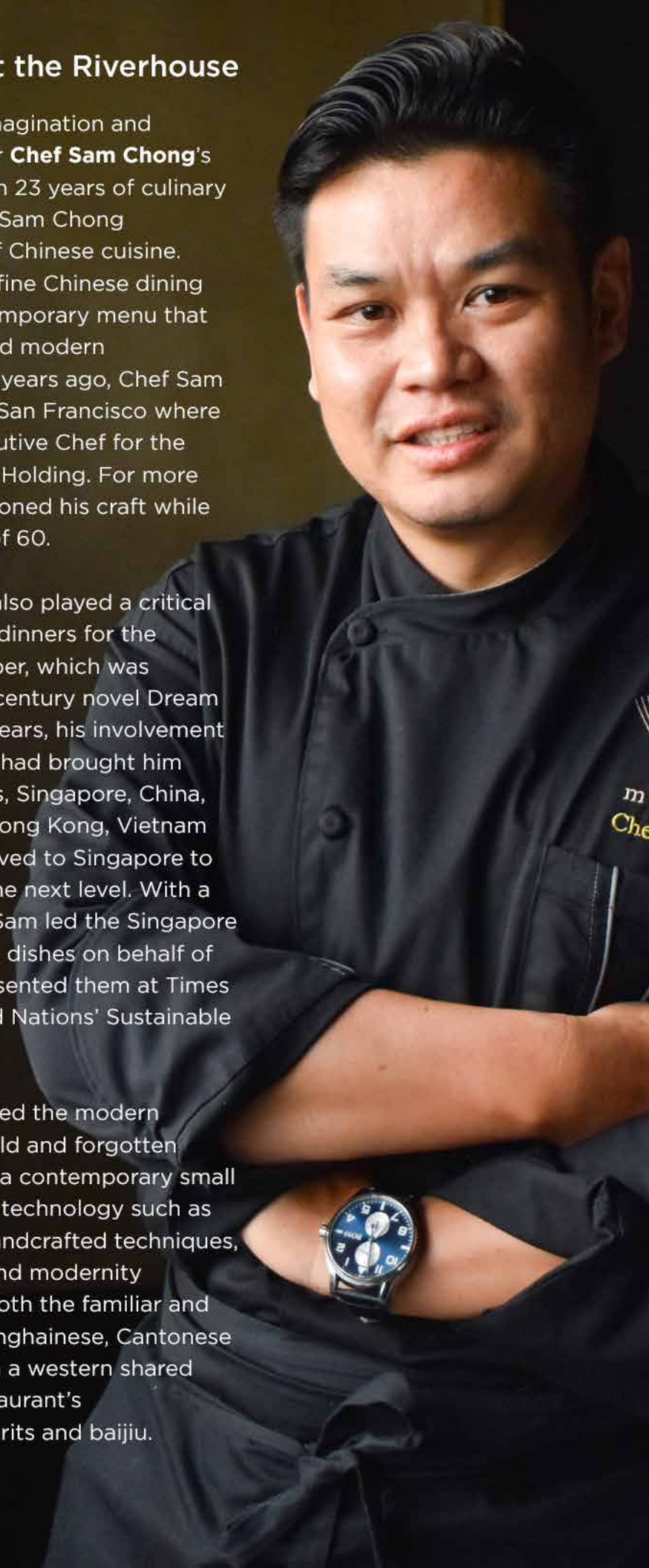
Sam Chong

Executive Chef, Mimi at the Riverhouse

Finding inspiration to fuel his imagination and creativity is the driving force for **Chef Sam Chong's** culinary journey. With more than 23 years of culinary experience under his belt, Chef Sam Chong commands mastery in the art of Chinese cuisine. Presently, the chef aims to redefine Chinese dining through an approachable contemporary menu that incorporates both traditional and modern preparation techniques. Fifteen years ago, Chef Sam Chong has decided to move to San Francisco where he assumed the role as an Executive Chef for the Crystal Jade Culinary Concepts Holding. For more than 12 years, he meticulously honed his craft while managing the kitchen brigade of 60.

As a key culinary specialist, he also played a critical role in the creation of thematic dinners for the renowned Dream of Red Chamber, which was inspired by Cao Xue Qin's 18th-century novel Dream of the Red Chamber. Over the years, his involvement in the expansion of new outlets had brought him around the globe (United States, Singapore, China, Indonesia, India, South Korea, Hong Kong, Vietnam and Philippines). In 2016, he moved to Singapore to take his culinary adventure to the next level. With a passion for sustainability, Chef Sam led the Singapore team in 2017 to create 12 classic dishes on behalf of the Da Pai Dang Group and presented them at Times Square, New York for the United Nations' Sustainable Gastronomy Day.

At Mimi, Chef Sam conceptualised the modern Chinese tapas menu featuring old and forgotten dishes - and presented them in a contemporary small plates fashion. While using new technology such as espuma alongside traditional handcrafted techniques, Chef Sam has married history and modernity successfully at Mimi. Discover both the familiar and unique flavours of Sichuan, Shanghainese, Cantonese and Mongolian cuisine served in a western shared plates style paired with the restaurant's extensive selection of wines, spirits and baijiu.



Escargot Spring Rolls
蜗牛春卷



Roasted Duck Han Bao Bao
烤鸭汉堡包



Bandit Chicken Wings
土匪鸡翅



Crispy Baby Squid
炸苏东仔





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STARTERS

- Pickled Peanuts with Vinegar 老醋花生米 3
Crunchy roasted peanuts with vinegar dressing
- Escargot Spring Rolls 蜗牛春卷 14
Deep-fried escargot and mushroom duxelles spring rolls. Served with garlic and chilli mayo sauce
- Roasted Duck Han Bao Bao 烤鸭汉堡包 14
Fluffy mantou bun sliders with roasted duck, barbecue sauce, tomatoes and lettuce. Served in threes
- Angus Beef Han Bao Bao 安格斯汉堡 14
Golden fried mantou sliders with Angus beef, tomato, pickled mustard stems and wasabi mayo sauce. Served in threes
- Bandit Chicken Wings 土匪鸡翅 12
Fried mid-joint wings Tossed lightly in a special house blend of cumin and five spices
- Salted Egg Fish Skin 咸蛋鱼皮 12
Crispy, crunchy, savoury and bold in flavour
- Crispy Baby Squid 炸苏东仔 12
Deep-fried baby squid coated in honey and soy-based sauce
- Crispy Lotus Root Slices 灯影莲藕 12
Thinly-sliced fried lotus root with a hint of sweetness and spiciness

SOUP

- Sichuan Hot & Sour Soup (Vegetarian) 四川酸辣汤 (素) 8
A classic Sichuan soup made with chilli, peppers and spices
- Sichuan Hot & Sour Soup (Chicken) 四川酸辣汤 (鸡肉) 10
A classic Sichuan soup made with chilli, peppers and spices
- Superior Chicken Soup with Matsutake Mushroom 松茸菌炖鸡汤 12
Superior double-boiled chicken soup with Matsutake mushrooms
- Soup for the Soul 每日例汤 10
Chef-selected soup of the day

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Special Hainanese Black Chicken Rice
海南黑鸡饭



Black Garlic Baked Chicken
独颗黑蒜烤鸡



Sichuan Mala Chicken with
Crispy Kang Kong
非同寻常辣子鸡



BBQ Kurobuta Char Siew
黑毛猪叉烧



Clear Soup Angus Beef Lionhead
清炖牛肉狮子头



Black Stout Pork Ribs
黑啤脆排骨





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MEAT

Roasted Duck with Foie Gras Sauce

鹅肝酱烤鸭

Mimi's original roasted duck cured in spices, roasted to crisp perfection and topped with Foie Gras sauce

20

Special Hainanese Black Chicken Rice 海南黑鸡饭

Premium black chicken served with black garlic Arborio rice, cooked in squid ink and paired with homemade ginger and chilli dips

17

Chicken On Fire 火焰烧鸡

Roasted spring chicken flambéed in rose wine

22

Black Garlic Baked Chicken 独颗黑蒜烤鸡

A flavourful oven-baked black garlic chicken stuffed with mixed nuts. Served on a bed of crispy rice

18

Sichuan Mala Chicken with Crispy Kang Kong 非同寻常辣子鸡

Addictive and spicy fried chicken stir-fried with dried Sichuan chilli peppers, kang kong (water spinach), bean paste, garlic and ginger

18

Angus Beef Lionhead with Special Broth

清炖牛肉狮子头

Oversized Angus beef ball and fresh bok choy served in clear broth

18

BBQ Kurobuta Char Siew 黑毛猪叉烧

Char siew Kurobuta pork belly glazed in a sweet & savoury barbecue sauce

20

Dong Pot Kurobuta Pork Belly 黑毛猪东坡肉

The well-known Hangzhou Dong Po Rou with a modern twist. Kurobuta pork belly with equal part fat and lean meat, slow-cooked for six hours in a sweet and fragrant sauce

24

Kurobuta Pork with Pineapple Sauce 黑毛猪凤梨肉

Deep-fried kurobuta pork coated with homemade spicy pineapple dressing. A Cantonese classic

20

Black Stout Pork Ribs 黑啤脆排骨

Mimi's crowd favourite. Deep fried stout-marinated pork ribs served with a boozy Guinness Stout espuma

18

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SIGNATURE

SPICY

Flambé Bak Kut Teh
火焰肉骨茶



Rosé Wine Flambéed
Lamb Shank
玫瑰露红烧羊腿



Blazing Black Pepper Beef Cubes
黑椒牛柳粒



Steam-Fried Cod Fish
with Special Sauce
秘制酱蒸炸雪鱼



Baked Seabass with
Marmite Sauce
玛密酱烤金目鲈



Matcha Cereal Prawns
抹茶香脆麦片虾





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MEAT

Flambé Bak Kut Teh 火焰肉骨茶  18
Premium pork ribs stir-fried with homemade sauce, dried chilli, peppers and cuttlefish


Rosé Wine Flambéed Lamb Shank 玫瑰露红烧羊腿 22
Flambéed lamb shank braised in thick and fragrant rosé wine sauce

Blazing Black Pepper Beef Cubes 黑椒牛柳粒 24
Taiwan-style flame-grilled beef cubes served in black pepper sauce with onions and capsicums



SEAFOOD


Cod Squares 脆米雪鱼粒 20
Fried cod fish cubes and crispy rice puffs tossed in a special house blend of seven spices

Steam-Fried Cod Fish
with Special Sauce 秘制酱蒸炸雪鱼  28
Steam-fried cod fish cooked with spicy bean sauce and chef's special soya sauce, and served on top of custard steamed egg

Baked Seabass with Marmite Sauce 玛密酱烤金目鲈  20
Savoury seabass baked to perfection and topped with marmite sauce

Matcha Cereal Prawns 抹茶香脆麦片虾 22
Crispy fried prawns doused in a rich combination of crushed and toasted cereals, curry leaves, chilli and matcha powder. A modern twist to the all-time Singaporean favourite

Saucy Crab & Egg Affair 鸳鸯蟹肉配馒头   18
Chilli crab sauce and egg white sauce served in "yin-yang" style with mini golden fried mantou buns on the side. Perfect if you love having your Chilli Crab sans the shells and mess

Crab Meat Matcha Silken Tofu 百花蟹肉绿茶豆腐  18
Smooth and soft silken tofu infused with matcha powder and paired with crab meat

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SPICY

Stir-Fried String Beans with XO Sauce
XO酱炒四季豆



Matsutake Mushroom Pocket
松茸素珍袋



Saucy Crab & Egg Affair
鸳鸯蟹肉配馒头





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VEGETABLES

Mushroom Treasure 松子炒珍菌

16

A hearty mushroom ragout featuring a symphony of Matsutake, King Oyster, White Button, Shimeji, Dried Shiitake and Fresh Shiitake Mushrooms. Topped with pine nuts

Stir-Fried String Beans with XO Sauce XO酱炒四季豆

14

French beans stir-fried with XO sauce and preserved olives

Black Garlic Sautéed Broccoli 黑金爆炒西兰花

14

Broccoli stir-fried with black garlic for a light charred flavour

Matsutake Mushroom Pocket 松茸素珍袋

16

Premium Matsutake Mushrooms and *Phuture* mince meat served in inari pockets. Served in twos

Yin Yang White Asparagus with XO Sauce XO酱鸳鸯芦笋

18

Stir-fried white asparagus with spicy seafood sauce from Hong Kong



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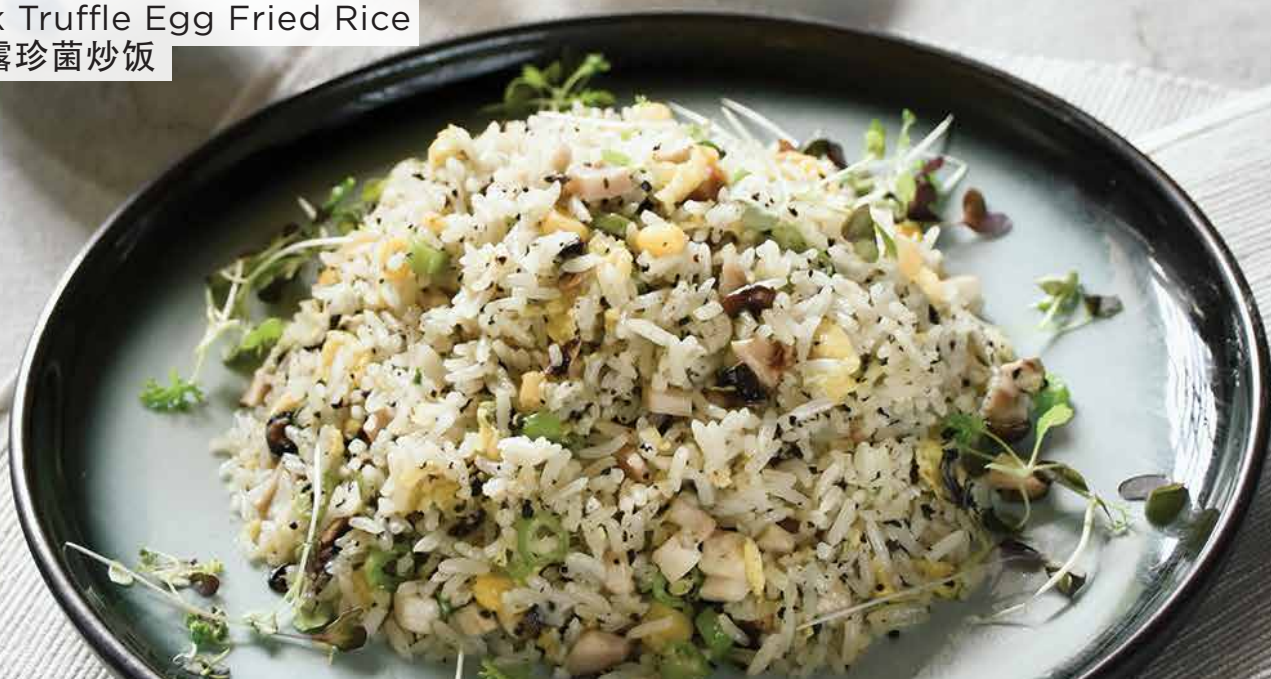
The Unsubtle Truffle Mein
黑松露虾仁鸳鸯米

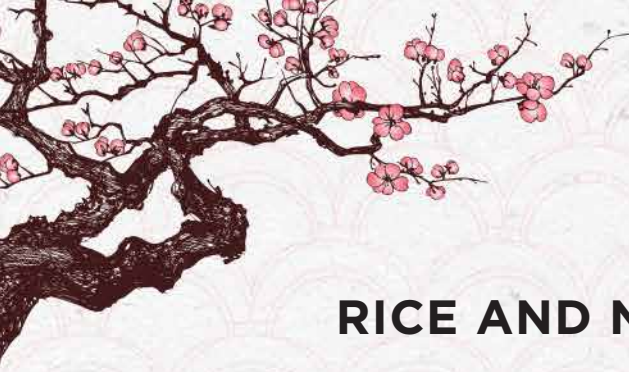


Wok Hei Angus Beef Pasta
安格斯牛肉爆炒意粉



Black Truffle Egg Fried Rice
黑松露珍菌炒饭





RICE AND NOODLES

- The Unsubtle Truffle Mein 黑松露虾仁鸳鸯米  20
A Mimi signature that has taken many to Truffle heaven.
A melange of vermicelli and glass noodles paired with prawns,
asparagus and served with chef's special black truffle sauce
- Wok Hei Angus Beef Pasta 安格斯牛肉爆炒意粉 18
Wok-fried dry pasta with Angus beef, mixed vegetables and eggs
- Silky Egg & Seafood Hor Fun 锅气滑蛋海鲜河粉 18
Flat rice noodles stir-fried with free-range eggs and seafood
- Black Truffle Egg Fried Rice 黑松露珍菌炒饭 20
Fragrant rice stir-fried with black truffle and fresh free-range eggs
- Grandma Lee's Fried Rice 嬷嬷炒饭 18
A nostalgic and classic fried rice made with BBQ Kurobuta char siew,
succulent prawns and fresh free-range eggs
- XO Seafood Fried Rice 海鲜双香炒饭 20
Fragrant rice stir-fried with fresh seafood and XO sauce



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Ice Berry Jelly
芦荟透心凉



Yummy Orh Nee
蜀米芋泥

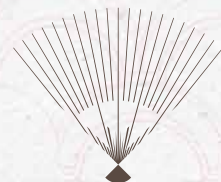
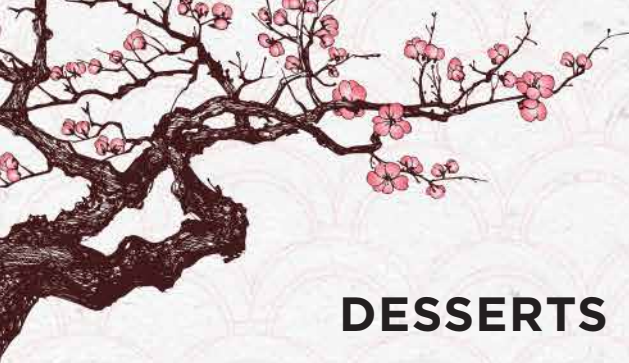


Lychee Lust
无人知是荔枝来



Red Bean Pancakes
豆沙锅饼





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DESSERTS

Ice Berry Jelly 芦荟透心凉

Homemade iced jelly and fresh berries doused in refreshing raspberry vinegar sauce. Served cold

8

Yammy Orh Nee 蜀米芋泥

Homemade yam purée with corn cream and coconut milk. Served hot

10

Lychee Lust 无人知是荔枝来

Lychee fritters with candied ginger and vanilla cream. Served hot

8

Red Bean Pancakes 豆沙锅饼

Crispy Shanghai-style deep-fried pancakes filled with red bean paste
Served hot.

12

Peach Gum Cheng Teng 桃胶清汤 (冷)

A classic Teochew sweet dessert made with peach gum, white fungus, red dates, dried longan, lotus seed and pandan leaves.
Served cold

10

Almond Tea with Snow Lotus Seed

天山雪莲杏仁茶 (热/冷)

Nourishing and creamy traditional Beijing sweet dish made with almonds.
Served hot or cold

12



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