

MILÄ

Brunch Menu

SUNDAY | 11:30 AM - 2:30 PM

MILÄ's brunch philosophy is inspired by Asian and Mediterranean cultures, embracing the importance of slowing down and enjoying the moment.

Our unique MediterrAsian brunch is a 2-hour multi-course buffet experience, including a generous selection of self-served dishes and assorted stations, all meant to take your senses on a culinary journey, from the shore of Japan to the Mediterranean.

Pick your beverage package and embark on a flavorful journey as you sip on endless champagne, rosé and select cocktails.

Unconsumed food or beverage are not permitted to leave the premise.

Drinks are served one at a time per person.

The last drink is either served with your dessert course or at the end of the two-hour experience (whichever comes first).

MILÀ

Pick Your Package

non-alcoholic package

VIRGIN 90

Longevity: almond, lime, cucumber tonic

Heir of the god: passionfruit, pineapple, ginger, lemon

champagne & rosé packages

RÉSERVE 115

Voirin-Jumel, "Tradition" NV

Coeur de Rosé, "Prestige," Côtes de Provence

MILLÉSIME 150

Ruinart, Rosé NV

Château d'Esclans "Rock Angel," Côtes de Provence

IMPÉRIAL 320

Dom Pérignon, Brut, 2013

Château d'Esclans, 'Garrus' Rosé, Côtes de Provence

cocktails included in champagne & rosé packages

RISE AND SHINE

grey goose la poire,
grapefruit, mattei cap
corse blanc quinquina,
fino sherry, sesame oil

MILA BLOODY MARY

wheatley vodka,
MILA bloody mary mix,
aonori rim

SIDECAR

rèmy martin 1738 cognac,
cointreau, lemon, violet

BEACH WALK

e11even vodka, japanese
melons, coconut, lemonn,
peppercorn honey,
pineapple

LA PISCINE

prosecco, strawberries,
mint

AFTER HOURS

redemption whiskey, remy
1738, coffee, chocolate,
cherry, almond, mint

MIMOSA

prosecco, freshly squeezed
orange juice

BELLINI

prosecco, peach nectar

MILA G&T 21

the essentials: hendrick's gin, almond,
lime, cucumber tonic

MARGARITA VERDE 20

the essentials: mi campo tequila,
cilantro, peppers, passionfruit, lime juice

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Buffet Experience

STATIONS

FRUIT & PASTRY

tropical fruits | freshly baked croissants | artisanal bread & bagels | flavored yogurts

CHARCUTERIE & CHEESE

cured meats | flavorful cheeses

5J JAMON CARVING

selection of meats carved to perfection

SALAD

greek | potato | poached tuna | chicken | tomato | caesar

MEZZE

hummus with fried chickpeas | tzatziki | micro cilantro | eggplant caviar

RAW BAR

fresh oysters* | octopus ceviche* | white fish ceviche* | florida pink shrimp* | sashimi*

MAKI

spicy tuna* | salmon avocado* | spicy yellowtail* | vegetable roll

HOT MEAT

leg of lamb | whole smoked chicken | MILA roasted salmon | new york steak

ORGANIC EGG

customize your own omelet or savor organic eggs cooked to your preference

ROBATA

lamb kofte | chicken kushiyaki | grilled fresh vegetables

DESSERT

chef-selected desserts | waffles | sorbets

mocktails

SERENE SPICE 20

adaptogens, vitamin c, cinnamon,
seedlip spice 94, ashwagandha extract,
clarified granny smith and cucumber, spices

THE MIRAGE 18

pro-biotics, pomegranate, honey
seedlip garden, pomegranate, greek yogurt,
vanilla, honey

GOLDEN GROVE 20

turmeric, ginger, milk thistle
seedlip grove, root blend, pandan, coconut
milk, lemon

THE FORAGER 22

nootropics, cacao, adaptogens,
seedlip spice, cacao, almond milk, reishi,
cordyceps, lion's mane, mint

*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.

MILÀ

Coffee by La Colombe

NIZZA ESPRESSO BLEND

medium roast | sweet, fruity, nutty 6

MONTE CARLO DECAF ESPRESSO

dark roast | full bodied, chocolatey, roasty 6

CORSICA ESPRESSO DRIP BLEND

dark roast | full bodied, chocolatey, roasty 6

vegan milk alternatives available upon request

Lattes

GOLDEN MILK 12

anti-inflammatory | antioxidants

a soothing blend of chamomile, turmeric, cinnamon, spices, and honey

MATCHA PANDAN 12

energizing | antioxidants

a coffee alternative blend of matcha, pandan, honey

LAVENDER UBE 12

relaxing | antioxidants

an aromatic and relaxing combination of lavender, ube, earl grey, and honey

Iced Tea by Jojo

GREEN SENSAI 8

color - golden yellow-green

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

HERBAL SANTANA 6

color - dark, bright red

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

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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