MILĀ

Brunch Menn

SUNDAY | 11:30 AM - 2:30 PM

MILA'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).

MILÁ

Pick Jour Package

non-alcoholic package

VIRGIN 100 Longevity: almond, lime, cucumber tonic Heir of the god: passionfruit, pineapple, ginger, lemon

champagne & rosé packages

RÉSERVE 130

Voirin-Jumel, "Tradition" NV Coeur de Rosé, "Prestige," Côtes de Provence

MILLÉSIME 165

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, lemon, 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

MILAG&T 21

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

MARGARITA VERDE 20

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

*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.

MILA

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

mother's day specialty dessert

LE FRAISIER strawberry, vanilla diplomate, raspberry sorbet

*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.

MILÁ

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

Coffee by La Colombe

NIZZA ESPRESSO BLEND 6 medium roast | sweet, fruity, nutty

MONTE CARLO DECAF ESPRESSO 6 dark roast | full bodied, chocolatey, roasty

CORSICA ESPRESSO DRIP BLEND 6 dark roast | full bodied, chocolatey, roasty

vegan milk alternatives available upon request

attes

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

*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.

MILĀ

Teed Tea by Jojo

GREEN SENSAL 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

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