

group dining menu

2 courses 24.0 / 3 courses 32.0

starters

kimchi gyoza dumplings

korean cabbage carrot ferment, sweet gochujang sesame sauce, scallion ginger oil

chorizo arancini

crumbed risotto fritters, aioli, chipotle ketchup

coconut corn ribs

lime leaf dressing, mango lime yogurt, mango chilli chow, toasted coconut

mains

kimchi bokkeumbap

fried rice, kimchi & gochujang sesame sauce, organic salt & pepper tofu, garlic aioli, nori

artichoke caesar salad

grilled roman artichokes, sourdough croutons, caesar dressing, fried capers, italian cheez, crispy kale

chick+n caesar burger

plant chick+n patty, caesar mayonnaise, lettuce, red onion relish, crispy onions, pickles, grated italian cheez, lemon pepper fries

shiitake peanut laksa

red chilli coconut broth, stir fried shiitake tenderstem broccoli, noodles, chilli oil, crushed peanuts, fragrant herbs

desserts

sticky toffee pudding

warm spiced date cake, spiced apple compote, toffee sauce, vanilla ice cream

white chocolate tiramisu

almond sponge cake, coffee, white chocolate mousse

All our dishes & drinks are plant-based. We request guests to inform us of any allergies. As much as we strive to prevent cross-contamination, traces of allergens may be present. Since everything is freshly prepared in shared spaces and we don't have dedicated nut-free and gluten-free areas. A 12.5% discretionary service charge will be added to your bill to support our staff.

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