

THE LEVANTINE TABLE

Horiatiki Greek Salad 🌿	marinated tomatoes, cucumber, red onion, peppers, aged feta cheese, Kalamata olives, greek olive oil	178
Dolmadakia 🌿	vine leaves wrapped around rice, herbs and tomato, yoghurt foam	188
Mila Makdous 🍃🌿	stuffed eggplant, tarator, walnuts, pomegranate	198
Fattoush 🍃	aromatic herbs, gem lettuce, bread, pomegranate dressing	178

SOUP & APPETISERS

Tyropita 🌿	greek feta, filo pastry, chili, watermelon, wild rocket, greek flower honey	198
Zucchini Wafers 🌿	thinly sliced zucchini in crisp batter, mint, dill, feta cheese dip	168
Beef Croquettes	12-hour slow cooked beef cheeks, orzo, root vegetables, smoked paprika, chili sauce	178
Yellow Lentil Soup 🍃	sourdough croutons, vegan labneh, parsley	168

MEZZEH

Moutabel 🍃🌿	smoked eggplant, labneh, pomegranate, sumac	138
Hummus 🍃🌿	chickpea purée, tahina, amalfi lemon, paprika	148
Mouhammara 🍃🌿	charred red pepper, caramelised pecan	158
Pistachio Labneh 🌿	heirloom tomatoes, basil, olive oil	148
Pumpkin Kibbeh 🍃	swiss chard, spinach, chickpeas, bulgur	148
Four Cheese Roll 🌿	tomato gel, herbs, spring onion	168
Tzatziki 🌿	cucumber & yogurt, garlic confit, dill leaves	148

LEAVE IT TO CHEF MARC

Best of Mila
688 per person
minimum two persons
for the entire table

SKEWERS

Chicken Tawouk 🍃
spices, lemon, yoghurt, garlic
278

Makanik Kebab
charcoal grilled lamb, pine seeds,
pomegranate lemon glaze
288

Tiger Prawn
citrus salad, tahina, dill, peas, chermoula
298

Grain Fed Beef
harissa marinated beef, butter
298

Portobello Mushroom 🍃🌿
fermented lavender honey
258

MAIN COURSES

Celeriac Musakhan 🍃	tarator, slow cooked onion, sumac spices	318
Baked Feta Cheese 🌿	tomatoes, capers, roasted cashew	328
Grilled Sea Bass	shallot purée, pomegranate dressing	528
Lamb Shank Kibbeh	slow cooked lamb shank, yoghurt, mint	428
Zaatar Chicken	roasted whole chicken, sticky onions	798

SIDE DISHES

Agria Potato Fries 🍃	zaatar seasoning	128
Charcoal Roasted Vegetables 🍃🌿	harissa, herbs	148
Oriental Rice 🍃🌿	basmati rice, caramelised onion, nuts, dried fruit	138
Mushroom 🍃🌿	za'atar gremolata, Amalfi lemon, parsley	128

PIDE

Jebneh Cheese Pide 🌿	mozzarella, kashkaval, feta, akawi	188
Sfeeha Pide	minced lamb & beef, tomato, pine seeds	198
Sajuk Pide	sajuk sausage, pickles, garlic aioli	188

About Mila

Named after the Arabic word for “grace,” Mila is a Levantine restaurant that reflects the warmth and generosity of the region. Traditional dishes are reinterpreted through a contemporary lens - from roasted whole Zaatar chicken to vegan mezze - crafted with precision, care, and the freshest ingredients.

🌿 Contain Nuts
🍃 Gluten Free Option Available
🍃 Vegan
🌿 Vegetarian

If you have any special dietary requirements, food allergies or intolerances, please inform our associates upon placing your order.
All prices are in HKD and subject to 10% service charge.