

MILÀ

Brunch Menu

MILÀ'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).



No Food Goes To Waste - MILÀ has partnered with Food Rescue US to donate unserved dishes and ingredients after every Sunday Brunch to local shelters to feed those in need.

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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

Laurent Perrier, "La Cuvée" 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

MILÀ

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