



ESTIATORIO MILOS

— MARINA BAY SANDS —

FOOD MENU

"Sharing food at the table brings people together and enriches the culinary experience." — Costas Spiliadis



MARINA BAY SANDS • 10 BAYFRONT AVENUE • SINGAPORE

A KISMET MENU • MARINA BAY SANDS

FOOD MENU

OYSTERS / CAVIAR

Seasonal Oysters 6pcs / 12pcs	Market Price
Ossietra Caviar	148 / 30gr 255 / 50gr
Beluga Caviar	350 / 30gr 575 / 50gr

RAW FISH

Sashimi Magiatiko, Salmon, Loup de Mer, Tsipoura	36
Tartare Magiatiko, Tuna, Salmon	42
Ceviche Loup de Mer	42

MILOS CLASSICS

The Greek Spreads Taramosalata, tzatziki, htipiti, grilled pita and raw vegetables	42
Milos Special Paper thin zucchinis and eggplants, lightly fried, Saganaki cheese, tzatziki	45
Holland Peppers Grilled red, yellow and orange peppers, extra virgin olive oil aged balsamic	34
Mushrooms King trumpet, baby shiitake, oyster, hen of the woods	38
Zucchini Flowers Stuffed with feta, Manouri and Kefalograviera cheese	42
Octopus Sashimi quality Mediterranean octopus, charcoal broiled	48

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All prices are subject to 10% service charge and prevailing Goods and Services Tax.

FOOD MENU

MILOS CLASSICS • CONTINUED

Crab Cake	45
Chesapeake Bay, Maryland Style Lump Crab Meat Cake	
Fried Calamari	42
Rings of fresh and tender calamari, lightly fried	
Sepia	42
Served with black ink risotto	
Tomato Salad	44
The authentic salad prepared with vine-ripened tomatoes	
Green Salad	32
Hearts of romaine, dill, spring onions, manouri cheese and Milos dressing	

WHOLE FISH AND SEAFOOD

PRICED PER KG

Grilled	
Fagri, Balada, Loup de Mer, Tsipoura, St. Pierre, Dover Sole, Turbot, Cherna, Synagrida, Steira	
Baked in Sea Salt	Supp 20
Loup de Mer, Milokopi, Rofos	
Ahnisto	Supp 20
minimum 2 ppl	
Poached with Vegetables. Skorpena, Rofos, Caponi	
Whole Fish Sashimi	
Emperor, Loup de Mer, Tsipoura, Barbouni	
Small Fried Fish	
Barbouni, Anchovies, Sardines, Maridaki, Lethrini	
Lobster	
Deep Sea Bay of Fundy, Nova Scotia. Grilled and served with Greek fried potatoes. Astakomakaronada, lobster pasta Athenian-style — Supp 20. Lobster salad endives, radicchio, fennel, Metaxa.	

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WHOLE FISH AND SEAFOOD • CONTINUED

Crevettes Royales, Morocco

Grilled royal shrimp served with a shot of sherry to shoot the head

Kakavia

Greek Fishermans Soup, minimum 2 ppl

Today's chef choice of fish

Supp 20

FISH FILETS

Bigeye Tuna

Sashimi quality, sesame crusted, organic beets and skordalia

68

Rouge Label Salmon

Santorini Piazzzi-style white beans

62

MEAT

Lamb Chops

Milk-fed baby lamb chops prepared Greek style served with Greek fries and tzatziki

88

Filet Mignon

USDA black angus fillet served with Greek fries

88

Rib Eye Steak

Black Angus 21 days dry aged served with Greek fried potatoes

108

SIDE DISHES

Horta

wild greens from Crete, Greece

22

Grilled Vegetables with Mint Yogurt

28

Asparagus

19

Organic Heirloom Beets

22

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SIDE DISHES • CONTINUED

Fava	19
Gigantes	19
Yukon Gold Potato Salad	19
Greek Fried Potatoes	19
Seasonal Steamed Vegetables	22

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