

Dinner Menu

Oysters & Caviar

Fine de Claire Oysters no. 4
from Brittany, freshly shucked,
served with shallot dipping sauce and lemon wedges
Half dozen ~ 198.00 / One dozen ~ 388.00
新鲜法国生蚝配干葱红酒醋及柠檬角

Fancy French Oysters
dressed with Hollandaise sauce and Chinese caviar
98.00 per piece
生蚝和鱼子酱配荷兰汁

Mandarin Beluga Caviar
(sustainably farmed from Qiandaohu)
served with Melba's toasts and crème fraiche
plus a shot of chilled Grey Goose Vodka 30g / 548.00
千岛湖人工养殖鱼子酱配脆片面包及鲜奶油
外加一小杯灰雁伏特加

Soups & Salads

A Rich Tomato & Burrata Soup
garnished with torn basil, served hot or chilled 96.00
or demitasse in M's teacup 48.00
番茄浓汤配水牛芝士及罗勒(热汤/冷汤)

Fresh Paua served as a creamy soup
(Paua = Abalone) 106.00 or demitasse in M's teacup 56.00
奶油鲍鱼汤

A Summer Vegetable Salad
A light red pepper mousse with ribbons of zucchini,
sugar peas, shaved fennel and candied lemon 108.00
夏季色拉配红椒慕斯,节瓜,豌豆,茴香菜及糖渍柠檬

Audacious Aubergines ~
spicy chopped Lebanese Mutabbal
crispy eggplant fritters filled with goat's cheese,
aubergine chips with tapenade,
eggplant chutney & crispy olive toasts 108.00
酸奶球,香炸山羊芝士茄子泥卷,茄子脆片,橄榄酱,酸甜茄子丁配橄榄面包

Courtly Elizabethan Salat ~ bitter leaves and soft herbs
layered with oranges & almonds & chicory
topped with rockets, sippets and frites 98.00
苦叶色拉配橙肉,杏仁,菊苣,芝麻菜,面包及芝士泡芙

M's Mezze

Plaka ~ A Neo Greek Mezze
Melitzanosalata ~ eggplant salad
Htipiti ~ red pepper & feta dip
Prawn skewers on skordalia
Deep-fried stuffed olives
A modern Greek salad
Filo pastry filled with summer greens
M's warm flat bread 118.00 / 208.00
希腊拼盘~ 茄子色拉,红椒芝士酱,鲜虾土豆,
炸填馅橄榄,希腊色拉,夏季时蔬酥皮包及自制薄饼

Starters

Crispy Soft Shell Crabs
on shredded kohlrabi, water chestnuts and crystal pear,
dressed with bittersweet ruby grapefruit 138.00
炸软壳蟹配大头菜,荸荠,水晶梨及西柚

Lightly Herbed Ricotta Panna Cotta
served with fresh figs, toasted Macadamia nuts & lashings of Pecorino dressed
with a fig vincotto 128.00
香料芝士奶冻配新鲜无花果,夏威夷果,芝士片及葡萄醋

Salmon Gravlax
on beetroot cured celtuse, shaved fennel, quails egg and dill
finished with horseradish cream 148.00
腌三文鱼薄片配红菜头,茴香头片,鹌鹑蛋,香料及辣根奶油

Foie Gras Terrine mostarda di fruta,
Port wine jelly & toasted buttery brioche 158.00
鹅肝杂肉冻配芥末水果,钵酒啫喱及黄油面包

Andy's Chilled Noodle Salad
tossed with yabbie tails, cherry tomatoes, shredded snow peas,
a pinch of chilli and toasted black sesame seeds 138.00
自制冷面配龙虾尾,小番茄,荷兰豆,辣椒及芝麻

Plump Crisp Pigeon
with peppery watercress leaves, whipped feta profiteroles
and cherry & harissa marmalade 128.00
香脆多汁大王鸽配水芹,芝士泡芙及樱桃辣椒酱

A Not -So -Classic Venison Carpaccio ~
Organic New Zealand venison thinly sliced
topped with pickled black princess mushrooms,
porcini aioli, Parmesan shavings and crispy shallots 168.00
新西兰有机生鹿肉薄片配黑纵菌,牛肝菌蒜味蛋黄酱,芝士片及小干葱

M Signature Dishes

M's Crispy Suckling Pig
on a bed of grilled nectarines,
poached apples, & wilted radicchio,
with 'boudin noir' and a good pig sauce 298.00
米氏脆皮乳猪配猪血,苹果,油桃及落地球

Our Hot House-Smoked Salmon,
confit fennel, dill'd baby potatoes,
Champagne sabayon & Manchurian caviar 328.00
自制热烟熏三文鱼配油浸茴香菜,小土豆,刁草,鱼子酱及香槟蛋黄酱

Charred Fillet of Grass-fed Australian Beef
dusted with Porcini powder
served with potato puree, sautéed kale
black garlic, truffle'd butter and a red wine jus 428.00
澳洲草饲牛菲力配牛肝菌,土豆泥,炒羽衣甘蓝,黑蒜,黑松露黄油及红酒汁

Our famous slowly baked salt encased selected Leg of Lamb,
served with crispy potatoes, char-grilled vegetables
roasted garlic and parsley pesto 298.00
米氏特色盐焗羊腿肉配烤大蒜,土豆,炭烤时蔬及欧芹绿酱

On the Side

A plate of charred Mediterranean Vegetables 58.00
地中海式扒时蔬

A bowl of garlic'd & parsley'd French Fries 48.00
蒜味欧芹薯条

Green Beans and shredded Coconut 48.00
椰蓉四季豆

M's House Salad ~ simple but delicious! 48.00
米氏小色拉

Truffle'd Mash 58.00
黑松露土豆泥

Spiced Cauliflower Florettes 48.00
香料花菜

Mains

Dealing with Duck ~

Crispy Confit Duck Leg sitting on a salad...
of smoked duck breast, various endives,
pink Pomelo, toasted hazelnuts & crispy shallots
and smoked duck egg 288.00

油浸鸭腿

苦叶西柚榛子干葱鸭胸色拉

烟熏鸭蛋

Hokkaido Scallops,

seared and served on caramelised apple cider,
with smokey bacon and an apple & caper dressing 288.00
香煎北海道鲜带子配焦糖苹果酒,烟熏培根及苹果酸豆丁

Plump Pillows of Pasta

filled with rabbit confit, baby spinach & ricotta cheese
dressed with pine nuts, lemon,
crispy sage & burnt butter 238.00

兔肉菠菜芝士意饺配松仁,柠檬,黄油沙司及脆鼠尾草

Baked Icelandic Cod

with smoked mussels, sea urchin, sea grapes
broccolini, fennel flowers and sea urchin aioli 288.00

冰岛鳕鱼配烟熏青口,海葡萄,西兰花,茴香花
及海胆蒜味蛋黄酱

Fans of Roasted Cauliflower

dressed with tahini, toasted walnuts,
organic apple vinegar, pomegranate seeds,
caper berries and lots of fresh herbs 198.00

烤花菜配芝麻酱,核桃仁,

有机苹果醋,酸豆及石榴

Organic New Zealand Venison Rump

on roasted heirloom tomatoes, black olives and curly endive
with a sherry dressing & grated bitter chocolate 298.00

有机新西兰鹿臀肉配烤番茄,橄榄,苦叶

及巧克力雪莉酒浓汁

Desserts

Hot Passion Fruit Soufflé with a cool passion fruit sorbet 108.00
百香果蛋奶酥配百香果雪芭

A Classic English Summer Pudding
A basketful of summer berries finished with crème Anglaise 98.00
英式夏季浆果布丁配香草汁

Ginger and Mulberry Crème Brulée 88.00
生姜桑葚蛋奶冻

A Very Vegan Pear Tart and a scoop of vegan cinnamon ice cream 92.00
生梨挞配肉桂豆奶冰淇淋

Chocolate & Espresso Semifreddo
with peanut crunch and cassis coulis 106.00
巧克力咖啡冻糕配花生碎及利口酒树莓酱

M's Very Famous Pavlova 108.00
米氏名点~ 蛋白饼配激情果冰淇淋,奶油,水果丁及激情果沙司

Citrus Citrus Citrus
Cold lemon soufflé, Campari & grapefruit tart
and a scoop of orange & cardamom ice-cream 92.00
柠檬蛋奶酥,金巴利西柚挞,豆蔻橙味冰淇淋

Caramelised Pineapple & Strawberries topped with coconut sorbet,
airy Pina Colada and a light lime seasoning 92.00
焦糖菠萝和草莓配椰子雪芭,青柠及酒味椰羹

Ice creams & Sorbets ~
we make all our own ice creams and sorbets, you pick and choose
~one scoop 35.00 ~two scoops 65.00 ~three scoops 95.00
自制冰淇淋,雪芭拼盘,可作选择

Turkish Coffee with home-made Turkish delight & baklava 78.00
土耳其咖啡配自制糖果及核桃千层酥

A Selection of the Best Cheese we can find ~
please ask your waiter for today's selection
芝士拼盘,请查询每日精选

M's truly Grand Dessert Platter ~
Passion fruit Soufflé, Raw Chocolate Torte,
Summer English Pudding, Campari & Grapefruit Tartlet,
Ginger & Mulberry Brulée.... & that famous Pavlova
served with ice cream & sorbet too
rmb 128.00 per person [minimum two people]
甜食拼盘~ (每人128元, 至少二人)

10% service charge applies 另加收10%服务费