



M's Luncheon Menu

Starters

A rich Tomato Soup finished with Burrata and torn basil

or

Crunchy Eggplant and Goats Cheese Fritters
served with tomato chutney, dried olives and lashings of Pecorino

or

Salmon and Potato Galette with tangy caper mayonnaise

Mains

A Very Vegan Cottage Pie
filled with smoky lentils and wild rice braised in tomatoes & mushrooms
topped with olive oil whipped potato

or

French Mussels and Clams steamed with chorizo and garlic
finished with a white wine butter & crunchy olive croutons

or

Duck leg Confit on a bed of bitter leaves
served with lardons and a poached happy egg

To Finish

Auntie Di's Rhubarb cake with a dollop of real English custard

or

Ginger Crème Brûlée served with pistachio biscotti

or

A rich Gorgonzola Cheese
served with fruit bread and fig paste

Choose any Two Courses from our Luncheon Menu
plus tea or coffee and petit fours
rmb 198 per person

or Three Courses plus tea or coffee and petit fours
rmb 268 per person

10% service charge applies



米氏午餐菜单

前菜

番茄汤配水牛芝士及罗勒

或

香炸山羊芝士茄子泥卷配番茄酱,橄榄及芝士片

或

三文鱼土豆配水瓜榴蛋黄酱

主食

慢炖菌菇,番茄,烟熏小扁豆,野米配土豆泥

或

烩法国青口和蛤蜊配白葡萄酒黄油及橄榄面包

或

油浸鸭腿配苦叶色拉,风干五花肉及嫩煮鸡蛋

甜品

大黄蛋糕配香草奶油汁

或

生姜蛋奶冻配开心果小饼干

或

意大利蓝纹芝士配干果面包及无花果酱

每位198元, 二道菜配茶或咖啡及小甜食

每位268元, 三道菜配茶或咖啡及小甜食

另加收10%服务费