



M's Luncheon Menu

Starters

A rich Tomato soup finished with Burrata and torn basil
served hot or chilled

or

North African spiced Chickpeas and crispy Kale,
with red radicchio, pickled cucumber, roasted beets and toasted almonds

or

Brussels Sprouts sautéed with bacon, feta & pine nuts,
drizzled with aged balsamic

Mains

Ful Medames ~

An Egyptian dish of broad beans cooked with cumin and lemon
served with a boiled egg, warm flat bread and a tomato salad

or

A burger of New Zealand Venison from Mountain River Farm
with Gruyere cheese, caramelised onions & ice berg lettuce
served on a sesame bun with and hand cut chips

or

Pan fried Red Snapper on a bed of sautéed greens
drizzled with lemony caper butter sauce

To Finish

Yummy Chocolate Log filled with Strawberries
and a scoop honey ice cream

or

Lemon Curd & Cherry Tartlet topped with Chantilly cream

or

Parmegiano Reggiano with fresh local Honey comb

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（热或冷）

或

北非香料烩鹰嘴豆,落地球,酸黄瓜,甜菜头及杏仁

或

孢子甘蓝炒培根,芝士及松仁

主食

孜然蚕豆泥配白煮蛋,自制薄饼及番茄色拉

或

新西兰有机农场鹿肉汉堡

配芝士,焦糖洋葱酱,球生菜及薯角

或

香煎红真鲷配炒时蔬,柠檬水瓜榴黄油沙司

甜品

草莓巧克力蛋糕卷配蜂蜜冰淇淋

或

樱桃柠檬挞配奶油

或

帕玛森芝士配新鲜蜂巢

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