

# 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)  
on a buckwheat blini with chives & crème fraiche  
with a shot of chilled Kettle One vodka 30g / 548.00

千岛湖人工养殖鱼子酱配自制黑麦饼,小葱及鲜奶油

配一小杯坎特1号伏特加

## Soups & Salads

In Celebration of Celery  
Celtuse, Celery & Celeriac blended into a soup  
finished with Roquefort cream 96.00  
or demitasse in M's teacup 48.00

时蔬浓汤配芝士奶油

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 Vegan Salad for Autumn  
Chickpeas Spiced with Ras-all-hanout,  
tossed with bitter leaves, crispy kale, golden beets & toasted almonds  
finished with preserved lemon dressing 108.00

秋季色拉配苦叶,香料鹰嘴豆,脆羽衣甘蓝,甜菜头及杏仁

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

M's House Salad ~  
Firey Rocket, Mixed Leaves, Pretty Petals, Pinoli & Parmesan  
~ simple but delicious! 98.00

米氏色拉配芝麻菜花瓣松仁及芝士

## M's Mezze ~

Plaka ~ A Neo Greek Mezze

Melitzanosalata ~ eggplant salad

Dips ~ Fava & Feta and Hummus

Prawn skewers on skordalia

Deep-fried stuffed olives

A modern Greek salad

Filo pastry filled with greens

M's warm flat bread 118.00 / 208.00

拼盘~ 茄子色拉,蚕豆芝士泥,鹰嘴豆泥,鲜虾土豆,  
炸填馅橄榄,黄瓜番茄芝士色拉,时蔬酥皮包及自制薄饼

## Starters

Crab Soufflé, light and fluffy baked in a flaky filo pastry  
sitting on a rich shellfish bisque 148.00

酥皮蟹肉蛋奶酥配海鲜浓汁

Sweet Potato Gnocchi, vegan of course...

smoked & lightly curried on pine nut purée

with crispy olives & purple rice salt 128.00

咖喱烟熏甜薯团配松仁泥及橄榄紫米碎

Pressed Octopus Legs & spiced & pickled baby Squid  
with a smoky mackerel aioli and crisp olive toasts 148.00  
八爪鱼冻,腌小鱿鱼配烟熏马鲛鱼蛋黄酱及橄榄面包吐司脆

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,夏威夷果末,芝士片及葡萄醋

Hokkaido Scallops, seared and served on caramelised apple cider,  
with smokey bacon & apple & caper dressing 148.00 / 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

Torchon of Foie Gras

on a bed of Sauternes jelly dusted with walnut and rose crunch,  
served with M's toasted brioche 168.00

甜酒啫喱鹅肝卷配玫瑰核桃碎及黄油面包

A Not-so-classic Venison Carpaccio ~

Organic New Zealand venison, thinly sliced topped with pickled 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 & Pork Loin crépinette,  
served on a bed of cidered cabbage, butter beans  
braised with mustard & speck ....and a good pig sauce 348.00  
米氏脆皮乳猪和猪里脊配红卷心菜及风干五花肉芥末烩白豆

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

Our Hot House-Smoked Salmon,  
with crab tortellini, fennel confit & Champagne sabayon  
finished with Chinese caviar 348.00  
自制热烟熏三文鱼配蟹肉意饺,油浸茴香菜,鱼子酱及香槟蛋黄酱

Charred Fillet of Grass-fed Australian Beef  
topped with sautéed Foie Gras  
served with potato & porcini purée, sugar snap peas  
finished with Xeres sherry gravy 438.00  
扒澳洲草饲牛菲力配嫩煎鹅肝,牛肝菌土豆泥,荷兰豆及雪莉酒浓汁

Our famous slowly baked salt encased selected Leg of Lamb,  
Aubergines crusted with pesto, and a roast of pumpkin, potatoes, garlic,  
shallots & herbs..... and a lamb jus 348.00  
米氏特色盐焗羊腿肉配绿酱扒茄子,烤南瓜,土豆及大蒜

## Mains

### Fesenjan

A classic Iranian dish of Duckling braised with walnuts and pomegranate served with crispy saffron rice and a cucumber and dill salad 288.00

核桃石榴炖嫩鸭配藏红花香米及莴萝黄瓜

### 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 sitting on a smooth brandade with smoked mussels, sea grapes and a caper berry mayo 288.00

冰岛鳕鱼配咸鳕鱼泥,烟熏青口,

海葡萄及水瓜榴蛋黄酱

### A Moroccan Tagine

Flavoured with Pumpkin, Purple Olives and Chickpeas ...served on spiced cous cous... and harissa if you'd like... 198.00

摩洛哥香料慢炖南瓜,橄榄,鹰嘴豆配中东小米及辣椒酱

Zarzuela ~ a rich Catalan seafood stew of fishes, crustaceans, mollusks & cephalopods served with rovell & crostons 308.00

西班牙式多汁烩海鲜配甜椒酱及脆面包

### 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,巧克力末及雪莉酒汁

## On the Side

Roasted Pumpkin with sage butter and slivered almonds 48.00

烤南瓜配鼠尾草焦黄油杏仁片

Spiced Cauliflower Florettes 48.00

香料花菜

A Bowl of sautéed Greens 48.00

炒时蔬

Truffle'd Mash 58.00

黑松露土豆泥

M's House Salad ~ simple but delicious! 48.00

米氏小色拉

Garlic'd & parsley'd French Fries ~ hard to resist 48.00

蒜味欧芹薯条

## 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

Molten Chocolate & Espresso Pudding  
served with a scoop of vanilla ice cream 98.00  
咖啡软心巧克力配香草冰淇淋

Ginger Crème Brulée served with Almond Biscotti 88.00  
生姜蛋奶冻配杏仁小饼干

Aunty Di's best Rhubarb Cake and real homemade custard 88.00  
大黄蛋糕配香草奶油汁

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

Baked Figs filled with Mascarpone  
dusted with almond praline powder  
with Burgundy Honey & vanilla ice cream 88.00  
烤芝士无花果配杏仁糖粉,白兰地茶花蜜及香草冰淇淋

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

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, Campari & Grapefruit Tartlet,  
Ginger Brulée, Raw Chocolate Truffles,  
Rhubarb Cake... & 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