



M's Weekend Brunch

A Drink to Begin

Bloody Mary, Champagne Cocktail, Belini
Spritzer, Kir, Tsingtao Beer, Virgin Mary
Fruity Lemonades or Iced Teas, Fresh Orange Juice

Starters & Salads

A soup of Red Tomatoes with fresh Burrata and torn Basil
served hot or chilled



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



A country style Terrine of Chicken, Pork and Foie Gras
wrapped in bacon served with cranberries,
dressed cress and Melba's toast



A Bowl of Fresh Seasonal Fruit
including melons, stone fruits and berries
served with a pot of whipped honey yoghurt and pistachios



Salmon and Potato Galette with tangy caper mayonnaise



Blueberry Pancakes served with maple syrup
and your choice of crispy bacon or red berry compôte



Salt & Pepper Squid served with a Lime Aioli



A Not-So-Classic Carpaccio ~
Organic New Zealand Venison thinly sliced
and drizzled with truffle oil

with Mains to follow...

Mushrooms from the Wilds of Yun'nan
sautéed in a creamy mustardy sauce
& served on toasted brioche



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



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



Fish and Chips ~
fillets of fish fried in a light beer batter with fat chips,
tartare sauce & a tart parsley salad



Steak Diane ~
Paillard of beef with a cognac, butter & shallot sauce
served with creamed potatoes and spinach

Eggs

Eggs Benedict or Florentine ~
Poached happy eggs with crispy bacon
or sautéed spinach [or both] sitting on toasted muffins
topped with Hollandaise sauce



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



M's Weekend Fry-up ~
Minute steak, lamb chop, grilled sausage,
crispy bacon, grilled tomato, sautéed onions and mashed potatoes
and a fried egg, of course

or the Bund Burger

A Burger of Organic New Zealand Venison
from Mountain River Farm
with Gruyere cheese, tomato, iceberg lettuce & pickles
served on a sesame bun with sweet potato chips

...and then to Finish

A Very Vegan Pear Tart
with a scoop of vegan cinnamon ice cream



Flourless Chocolate cake
with a scoop of vanilla ice cream



Ginger Crème Brulée served with Almond Biscotti



M's very famous Pavlova



A nice piece of Cheese
served with nuts and fruit bread



Ice Creams and Sorbets ~
our own ice creams and sorbets
made with the best seasonal produce ~
you pick and choose



Turkish coffee with Turkish delight and baklava

*2 courses including a cocktail
and limitless tea or coffee 298 rmb*

*3 courses including a cocktail
and limitless tea or coffee 328 rmb*

10% service charge applies

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米氏周末早午餐菜单

~ 餐前酒 ~

Bloody Mary, Champagne Cocktail, Belini
Spritzer, Kir, Tsingtao Beer, Virgin Mary
Fruity Lemonades or Iced Teas, Fresh Orange Juice

~ 前菜及色拉 ~

番茄汤配水牛芝士及罗勒 (热或冷)

秋季色拉配苦叶, 香料鹰嘴豆,
脆羽衣甘蓝, 甜菜头及杏仁

禽肉冻配无花果, 水芹及面包脆

时令水果丁配酸奶, 蜂蜜和开心果

三文鱼土豆配水瓜榴蛋黄酱

蓝莓芝士薄饼可选配培根或糖渍浆果

椒盐鱿鱼配蒜味蛋黄酱

新西兰有机生鹿肉薄片配黑菌油

~ 主食 ~

奶油蘑菇配黄油面包

烤花菜配芝麻酱, 核桃仁, 有机苹果醋及石榴

油浸鸭腿配苦叶色拉, 风干五花肉及嫩煮鸡蛋

香炸鱼柳配自制土豆块, 他他沙司及欧芹色拉

牛菲力薄片配奶油土豆, 菠菜及白兰地黄油沙司

嫩煮鸡蛋配荷兰沙司及烤松饼,
可选配培根或菠菜

孜然蚕豆泥配白煮蛋, 自制薄饼及番茄色拉

米氏周末烤肉拼盘 ~
薄牛片, 羊排, 香肠和脆培根
配烤番茄, 炒洋葱, 土豆泥及煎蛋

新西兰有机农场鹿肉汉堡
配芝士, 番茄, 球生菜, 酸黄瓜及番薯角

~ 甜品 ~

生梨挞配豆奶肉桂冰淇淋

无粉巧克力蛋糕配香草冰淇淋

生姜蛋奶冻配杏仁小饼干

米氏名点 ~ 蛋白饼
激情果冰淇淋, 奶油, 新鲜水果丁及激情果沙司

芝士拼盘配坚果及干果面包

自制冰淇淋及雪芭拼盘

土耳其咖啡配土耳其糖果和核桃酥

每位298元
二道菜配鸡尾酒和茶或咖啡

每位328元
三道菜配鸡尾酒和茶或咖啡

另加10%服务费