

M's Celebration Menu ~ Dinner

A Drink Upon Arrival...

A Classic Champagne Cocktail, Mulled Wine or Hot Spiced Apple
香槟鸡尾酒或热红酒或香料苹果汁

...served with Canapes

Tian of Salmon with cream cheese
Foie Gras on toasted brioche with fig jam
小吃~ 腌三文鱼配奶油芝士,鹅肝配黄油面包及无花果酱

To Start

A demi-tasse of roasted Chestnut Soup laced with hazelnut oil
小杯栗子汤配榛子油

And Then

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

A Not-so-classic Venison Carpaccio ~
Organic New Zealand venison, thinly sliced topped with pickled Princess mushrooms,
porcini aioli, Parmesan shavings and crispy shallots
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

Followed by

Steak Diane ~ Paillard of Beef with a rich Cognac sauce
served with creamed potatoes and sautéed spinach
牛肉薄片配奶油土豆,菠菜及白兰地黄油沙司

or

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

or

M's Crispy Suckling Pig & Pork Loin crépinette served on a bed of cided cabbage,
butter beans braised with mustard & speck ...and a good pig sauce
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

To Finish

M's truly Grand Dessert Platter to share ~
A Selection of our Festive Favourites
米氏甜食拼盘~ 柠檬蛋奶酥,金巴利西柚挞,
姜味蛋奶冻,生巧克力,大黄蛋糕,米氏蛋白饼,冰淇淋及雪芭

Dinner rmb 595 per person, plus 10% service charge
每位595元, 另收10%服务费

Minimum 10 people, Please book at least 48 hours ahead
至少10位起订, 请提前48小时预订