



ON THE BUND

SHANGHAI

米氏西餐厅

## *M's Celebration Menu ~ Lunch*

### *Upon Arrival ~*

A very festive Mulled Wine  
or Hot Spiced Apple  
可选热红酒或香料苹果汁

### *To Start*

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

### *And Then*

Salmon Carpaccio over warm dill'd potatoes,  
caper berries and horseradish cream  
腌三文鱼片配刁草土豆,水瓜榴及辣根奶油

### *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

Baked Icelandic Cod

with steamed greens and confit fennel  
sauced with a lemon beurre blanc  
冰岛鳕鱼配时蔬,油浸茴香菜及柠檬黄油沙司

or

M's Crispy Suckling Pig

served on a bed of cidered cabbage,  
butter beans braised with mustard & speck ....and a good pig sauce  
米氏脆皮乳猪配红卷心菜及风干五花肉芥末烩白豆

### *To Finish*

M's Very Famous Pavlova

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

Lunch rmb 338 per person, plus 10% service charge  
每位338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