



Christmas Day Lunch 2018 at M on the Bund

To Start

Champagne Cocktail, Mulled Wine or Hot Spiced Apple
served with Christmas Canapés
香槟鸡尾酒或热红酒或香料苹果汁配圣诞小吃

And Then

A demi-tasse of Jerusalem Artichoke Soup
finished with hazelnut oil
小杯奶油洋姜汤配榛子油

or

A demi-tasse of Fresh Paua served as a creamy soup
(Paua = Abalone)
小杯奶油鲍鱼汤

Followed by

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

or

Hokkaido Scallops, seared and served on caramalised apple cider,
with smokey bacon and an 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

Sweet Potato Gnocchi, vegan of course...
smoked & lightly curried on pine nut purée with crispy olives & purple rice salt
咖喱烟熏甜薯团配松仁泥及橄榄紫米碎

For the Main Course

M's Christmas Platter ~
A ballotine of Turkey with roasted onion and herb stuffing,
baked and glazed Ham
served with all the trimmings and plenty of cranberry sauce
圣诞拼盘~填馅火鸡卷,蜜渍火腿片,各式蔬菜及蔓越莓酱

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

A Rich Risotto of Pumpkin and Macadamia Nuts
with mustardi de frutta

南瓜意式烩饭配夏威夷果及芥末水果酱

or

Steak Diane ~

Paillard of Beef Tenderloin with a rich Cognac sauce
served with creamy mashed potatoes and sautéed greens

牛肉薄片配奶油土豆泥,炒时蔬及白兰地黄油沙司

Some Cheese or Sweet Things to Share, you decide...

A sharp English Stilton served with fig paste and fruit bread

英国蓝纹芝士配干果面包及无花果酱

or

M's Christmas Grand Dessert Platter with all the Christmas goodies ~

Christmas pudding, Stollen, Brandy Ice-cream, Yule log,

our famous Pavlova and some Gingerbreads too

米氏圣诞甜食拼盘~

圣诞布丁,干果面包,白兰地冰淇淋,奶油巧克力卷,米氏蛋白饼及姜饼

Rmb398 per person, 10% service charge applies

每位 398 元, 另收 10%服务费