



ON THE BUND

SHANGHAI

米氏西餐厅

M on the Bund
New Year's Eve 2018

A Glass of Champagne...

Taittinger Champagne, NV

...and some Canapés

Tian of Salmon with cream cheese and brioche,
Potato confit with truffle'd mayonnaise,
Mandarin Beluga Caviar served on a buckwheat Blini

1 杯香槟配 3 款小吃

腌三文鱼配奶油芝士及黄油面包

土豆配黑松露蛋黄酱

鱼子酱配荞麦饼

A Soup...

A demi-tasse of Chestnut and Truffle soup

小杯栗子汤配黑松露

or

A demi-tasse of Fresh Paua served as a creamy soup

(Paua = Abalone)

小杯奶油鲍鱼汤

Followed by...

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

鹅肝冻配甜酒啫喱,玫瑰核桃碎及黄油面包

or

Wild Mushroom and Truffle tian
served with a Parmesan and tarragon mousse

野生蘑菇及黑菌配香料芝士冻

or

Tortellini filled with sweet crab meat in a rich lobster bisque

蟹肉意饺配香浓龙虾汁

For the Mains

An Old Fashioned Beef Wellington ~
best beef fillet topped with foie gras,
fine ham and duxelles of mushroom
all wrapped up....then baked in flaky puffy pastry
威灵顿牛肉~ 酥皮包填馅牛菲力,鹅肝,火腿片及菌菇

or

Olive, Artichoke and Goats Cheese Soufflé baked in Filo Pastry-
oh-so-light-and-airy
served up on a red pepper sauce
橄榄洋蓟山羊芝士蛋奶酥配红椒沙司

or

Hot House Smoked Salmon with Langoustine Tail
served with petit pois and a light scallop foam
自制热烟熏三文鱼配龙虾,豌豆及扇贝沫

To Finish

Brie de Meaux served with fruit bread and fig paste
法国布里芝士配干果面包及无花果酱

& Dessert

M's truly Grand Dessert Platter ~
Passion fruit Soufflé, Baba-au-Rhum,
Ginger Brulée, Raw Chocolate Truffles,
Rhubarb Cake.... & that famous Pavlova
served with ice cream & sorbet too
米氏甜食拼盘~
百香果蛋奶酥,金巴利西柚挞,生姜蛋奶冻,巧克力,
大黄蛋糕,米氏蛋白饼,冰淇淋及雪芭

Tea or coffee

茶或咖啡

Rmb 1188 per person, plus a 10% service charge