



## *M's Vegan & Gluten Free Options*

### *Starters*

In Celebration of Celery

Celtuse, Celery & Celeriac blended into a soup 96.00  
or demitasse in M's teacup 48.00

时蔬浓汤

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 108.00

秋季色拉配苦叶,香料鹰嘴豆,脆羽衣甘蓝,甜菜头及杏仁

### *Main Courses*

Fans of Roasted Cauliflower

dressed with tahini, toasted walnuts,  
organic apple vinegar, pomegranate seeds,  
caper berries and lots of fresh herbs 198.00  
烤花菜配芝麻酱,核桃仁,有机苹果醋,酸豆及石榴

Cottage Pie~ Puy Lentils & Wild Rice, tomato, onions & oregano  
with olive whipped potatoes 188.00

番茄洋葱牛至,慢炖小扁豆黑米,土豆泥

### *Desserts*

A Very Vegan Pear Tart

with a scoop of vegan cinnamon ice cream 92.00  
生梨挞配豆奶肉桂冰淇淋

Raw Chocolate Truffles with cool coconut sorbet 88.00

松露巧克力配椰子雪芭

*10% service charge applies* 另加收10%服务费