



M's Luncheon Menu

Starters

A rich roasted Chestnut Soup

or

Jambon Persille with cornichons & mustard cream
served with Melba's toasts

or

Brussel's Sprouts tossed with smokey bacon & pine nuts,
finished with an aged Balsamic vinegar

or

Roasted Sweet Pumpkin and Baby Beets
with candied walnuts, grilled pear and winter leaves

Mains

Pumpkin, olives and chickpeas cooked in a Moroccan tagine
served with saffron cous cous and harrisa if you'd like

or

An Old Fashioned Smoked Fish Pie
filled with hardboiled egg and a creamy dill sauce

or

A Ballontine of Roasted Turkey stuffed with rosemary and garlic
served with roasted vegetables and a classic cranberry sauce

or

Steak Diane ~

Paillard of beef with a cognac, butter & shallot sauce
served with creamed potatoes and spinach

To Finish

Chocolate Yule Log served with thick cream

or

Vegan Pear Tart served with cinnamon soy ice cream and a pear crisp

or

A rich Gorgonzola Cheese with fruit bread and fig paste

Choose any Two Courses from our Luncheon Menu
plus tea or coffee and petit fours
rmb 198 per person

or Three Courses plus tea or coffee and petit fours
rmb 268 per person

10% service charge applies



米氏午餐菜单

前菜

奶油栗子汤

或

猪肘冻配酸黄瓜,芥末奶油及面包脆

或

孢子甘蓝配烟熏培根及松仁

或

冬季色拉配烤南瓜,甜菜头,糖渍核桃仁及扒生梨

主食

摩洛哥香料慢炖南瓜,橄榄,鹰嘴豆及藏红花中东小米,可选配辣椒酱

或

奶油烟熏鱼肉鸡蛋派

或

填馅火鸡卷配烤时蔬及蔓越莓沙司

或

牛菲力薄片配奶油土豆,菠菜及白兰地黄油沙司

甜品

奶油巧克力卷

或

生梨挞配肉桂豆奶冰淇淋及生梨脆片

或

蓝纹芝士配干果面包及无花果酱

每位198元,二道菜配茶或咖啡及小甜食

每位268元,三道菜配茶或咖啡及小甜食

另加收10%服务费