

## M's Weekend Brunch

### A Drink to Begin

Bloody Mary, Champagne Cocktail, Belini  
Hot Spiced Apple, Mulled Wine, Tsingtao Beer, Virgin Mary  
Fruity Lemonades or Iced Teas, Fresh Orange Juice

### Starters & Salads

In Celebration of Celery  
Celtuse, Celery & Celeriac blended into a soup  
finished with Roquefort cream



A Vegan Salad for Winter  
Chickpeas Spiced with Ras-all-hanout,  
tossed with bitter leaves, crispy kale,  
golden beets & toasted almonds  
finished with preserved lemon dressing



Sautéed Chicken Livers in a mustard cream sauce  
and served on toasted brioche



A Bowl of Fresh Seasonal Fruit  
including melons, stone fruits and berries  
served with a pot of whipped honey yoghurt and pistachios



Cured Salmon on potato rosti  
with peppery rocket and a tangy caper mayonnaise



Blueberry Pancakes served with maple syrup  
and your choice of crispy bacon or red berry compôte



Salt & Pepper Squid served with a Lime Aioli



A Not-So-Classic Carpaccio ~  
Organic New Zealand Venison thinly sliced  
and drizzled with truffle oil

### with Mains to follow...

A very vegan Chestnut Risotto  
finished with Yunnan truffle shavings



Fans of Roasted Cauliflower  
dressed with tahini, toasted walnuts,  
organic apple vinegar, pomegranate seeds,  
caper berries and lots of fresh herbs



Duck Leg Confit on a bed of bitter leaves  
served with lardons and a poached happy egg



Fish and Chips ~  
fillets of fish fried in a light beer batter with fat chips,  
tartare sauce & a tart parsley salad



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

### Eggs

Eggs Benedict or Florentine ~  
Poached happy eggs with crispy bacon  
or sautéed spinach [or both] sitting on toasted muffins  
topped with Hollandaise sauce



Baked Eggs – the Spanish way ~  
with spicy chorizo, black olives,  
red tomatoes and Manchego cheese



M's Weekend Fry-up ~  
Minute steak, lamb chop, grilled sausage,  
crispy bacon, grilled tomato, sautéed onions and mashed potatoes  
and a fried egg, of course

### or the Bund Burger

A Burger of Organic New Zealand Venison  
from Mountain River Farm  
with Gruyere cheese, grilled tomato, onion jam and rocket  
served on a sesame bun with sweet potato chips

### ...and then to Finish

A Very Vegan Pear Tart  
with a scoop of vegan cinnamon ice cream



Flourless Chocolate Cake  
with a scoop of vanilla ice cream



Ginger Crème Brulée served with Almond Biscotti



M's very famous Pavlova



Baba au Rhum – Yum!



A nice piece of Cheese  
served with nuts and fruit bread



Ice Creams and Sorbets ~  
our own ice creams and sorbets  
made with the best seasonal produce ~  
you pick and choose



Turkish coffee with Turkish delight and baklava

*2 courses including a cocktail  
and limitless tea or coffee 298 rmb*

*3 courses including a cocktail  
and limitless tea or coffee 328 rmb*

*10% service charge applies*



## 米氏周末早午餐菜单

### ~ 餐前酒 ~

Bloody Mary, Champagne Cocktail, Belini  
Hot Spiced Apple, Mulled Wine, Tsingtao Beer, Virgin Mary  
Fruity Lemonades or Iced Teas, Fresh Orange Juice

### ~ 前菜及色拉 ~

时蔬浓汤配芝士奶油



冬季色拉配苦叶,香料鹰嘴豆,  
脆羽衣甘蓝,甜菜头及杏仁



炒鸡肝配芥末奶油及黄油面包



时令水果丁配酸奶,蜂蜜和开心果



腌三文鱼片配土豆饼,芝麻菜及水瓜榴蛋黄酱



蓝莓芝士薄饼可选配培根或糖渍浆果



椒盐鱿鱼配蒜味蛋黄酱



新西兰有机生鹿肉薄片配黑菌油

### ~ 主食 ~

意式栗子烩饭配云南黑松露片



烤花菜配芝麻酱,核桃仁,有机苹果醋及石榴



油浸鸭腿配苦叶色拉,风干五花肉及嫩煮鸡蛋



香炸鱼柳配自制土豆块,他他沙司及欧芹色拉



牛菲力薄片配奶油土豆,菠菜及白兰地黄油沙司



嫩煮鸡蛋配荷兰沙司及烤松饼,  
可选配培根或菠菜



西班牙式煎蛋  
配西班牙香肠,黑橄榄,番茄及芝士



米氏周末烤肉拼盘 ~  
薄牛片,羊排,香肠和脆培根  
配烤番茄,炒洋葱,土豆泥及煎蛋



新西兰有机鹿肉汉堡  
配芝士,番茄,芝麻菜,洋葱酱及番薯角

### ~ 甜品 ~

生梨挞配豆奶肉桂冰淇淋



无粉巧克力蛋糕配香草冰淇淋



生姜蛋奶冻配杏仁小饼干



米氏名点~ 蛋白饼  
激情果冰淇淋,奶油,新鲜水果丁及激情果沙司



朗姆酒味蛋糕配芝士奶油



芝士配坚果及干果面包



自制冰淇淋及雪芭拼盘



土耳其咖啡配土耳其糖果和核桃酥

每位298元  
二道菜配鸡尾酒和茶或咖啡

每位328元  
三道菜配鸡尾酒和茶或咖啡

另加10%服务费