



## *M's Luncheon Menu*

### *Starters*

A rich Jerusalem Artichoke Soup  
or

Cured Salmon on a Potato Rosti  
finished with horseradish cream and Lilliput capers  
or

New Zealand Venison Carpaccio with Pecorino shavings  
and a lightly truffl'd dressing, crowned with rocket leaves

### *Mains*

A very vegan Chestnut Risotto finished with Yunnan truffle shavings  
or

Corned Beef Brisket with cidered cabbage, whipped potatoes  
and a mustard cream sauce  
or

Pan seared fillet of Sea Bass  
on a bed of mussels, clams & squid finished with a seafood broth

### *To Finish:*

A cold Lemon Soufflé and crispy biscotti  
or

Baba au Rum...Yum!  
or

A rich Stilton 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

美味洋姜汤

或

腌三文鱼片配土豆饼,辣根奶油及水瓜榴

或

新西兰有机生鹿肉薄片配芝士片及芝麻菜

## 主食

意式栗子烩饭配云南黑松露片

或

慢炖咸牛肉配酸菜,土豆及芥末奶油沙司

或

香煎海鲈鱼配青口,蛤蜊,鱿鱼及海鲜汁

## 甜品

柠檬蛋奶酥配小饼干

或

朗姆酒味蛋糕配芝士奶油

或

英国蓝纹芝士配干果面包及无花果果酱

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