



M's Luncheon Menu

Starters

In Celebration of Celery
Celtuse, Celery & Celeriac blended into a soup
served with smokey ham, if you'd like

or

Roasted Root Vegetables tossed in pesto & served in a puff pastry shell

or

Fish Croquettes with sauce gribiche and peppery rocket leaves

Mains

A Green, Green, Green Risotto
finished with ricotta and Parmesan cheese

or

Slow cooked Venison Shank
on a bed of creamed spinach and roasted cherry tomatoes

or

Pan seared Sea Bass served on a bed of Spring greens
topped with a caper and Kalamata olive buerre blanc

To Finish:

Flourless Chocolate Cake with a scoop of vanilla bean ice cream

or

Ginger Crème Brulée

or

A good piece of Cheese
served 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

西芹莴笋芹根汤,可选配烟熏火腿

或

绿酱时蔬酥皮包

或

炸鱼肉丸子配芝麻菜及蛋黄酱

主食

绿色香草料意式烩饭配芝士

或

慢炖鹿小腿配奶油菠菜及小番茄

或

香煎海鲈鱼配春季时蔬,水瓜榴及黑橄榄黄油沙司

甜品

无粉巧克力蛋糕配香草冰淇淋

或

姜味蛋奶冻

或

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