

Dinner Menu

Oysters & Caviar

Fine de Claire Oysters (no.4) from Brittany, freshly shucked,
served with shallot dipping sauce and lemon wedges
Half dozen ~ 198.00 / One dozen ~ 388.00

新鲜法国生蚝配干葱红酒醋及柠檬角

Fancy French Oysters
dressed with Champagne sabayon and Chinese caviar
98.00 per piece

法国生蚝配香槟蛋黄酱及鱼子酱

Mandarin Beluga Caviar
(sustainably farmed from Qiandaohu)
on a buckwheat blini with chives & crème fraiche 30g / 488.00
with a shot of Kettle One vodka 528.00

千岛湖人工养殖鱼子酱配自制黑麦饼,小葱及鲜奶油
配一小杯坎特1号伏特加

Soups & Salads

A light Fish Broth with Scallops & Snapper
flavoured with lime, chilli and ginger 106.00
or in M's teacup 56.00

姜味鱼汤配扇贝丁,真鲷丁及番茄丁

In Celebration of Celery
Celtuse, Celery & Celeriac blended into a soup
finished with Roquefort cream 96.00
or in M's teacup 48.00

时蔬浓汤配芝士奶油

A Vegan Salad for Spring
Zucchini ribbons, crispy kale, Belgium endive, quirky quinoa,
Kalamata olives & candied orange zest
all on a bed of cashew nut curd 108.00
春季色拉配意式节瓜,脆羽衣甘蓝,苦叶,藜麦,橄榄,糖渍橙皮及腰果酱

Wild Mushroom and Truffle Tian
served with a Parmesan and tarragon mousse 118.00

黑松露野生菌冻配龙蒿芝士酱

M's House Salad ~
Firey Rocket, Mixed Leaves, Pretty Petals, Pinoli & Parmesan
~ simple but delicious! 98.00

米氏色拉配芝麻菜花瓣松仁及芝士

M's Mezze ~

Pickled & spiced baby Squid
Deep-fried stuffed olives
A Modern Greek Salad
3 Greek Dips ~ Melitzanosalata - eggplant & tomato
Fasolia Gigantes Skordata - white bean & roasted garlic
Favada - Fava & feta
Filo pastry filled with greens
M's warm flat bread 118.00 / 208.00 to share
拼盘~ 腌小鱿鱼,炸填馅橄榄,黄瓜番茄芝士色拉,
茄子番茄泥,蒜味白豆泥,蚕豆芝士泥,
时蔬酥皮包及自制薄饼

Starters

Best Green Asparagus Spears
with shredded Spring vegetables,
airated lemon mayo and Pecorino shavings
(vegan on request) 128.00
芦笋配春季时蔬,柠檬蛋黄酱及芝士片

Charred Spanish Sardines
flavoured with tomato, cumin
preserved lemon and capers 148.00
烤西班牙沙丁鱼配孜然,番茄,柠檬及水瓜榴

Sweet Potato Gnocchi, vegan of course...
smoked & lightly curried on pine nut purée
with crispy olives & purple rice salt 128.00
咖喱烟熏甜薯团配松仁泥及橄榄紫米碎

Crab Soufflé, light and fluffy, baked in a flaky filo pastry
sitting on a rich shellfish bisque 158.00
酥皮蟹肉蛋奶酥配海鲜浓汁

Foie Gras Parfait
with black cherry jelly and old fashioned almond toasts 168.00
鹅肝冻配樱桃啫喱及杏仁薄脆面包

Angels on Horseback ~
Hokkaido Scallops wrapped in pancetta
cauliflower flourettes, sweet corn purée & diced green apple 148.00 / 288.00
风干五花肉包北海道扇贝配花菜,甜玉米泥及青苹果

A Not-so-classic Venison Carpaccio ~
Organic New Zealand venison, thinly sliced
topped with pickled Princess mushrooms, crispy shallots,
porcini aioli and Parmesan shavings 168.00
新西兰有机生鹿肉薄片配黑纵菌,牛肝菌蒜味蛋黄酱,小干葱及芝士片

M Signature Dishes

Salmon & Asparagus for Spring
Our hot house smoked salmon
topped with a poached egg, salmon roe
and a light horseradish beurre blanc 348.00
自制热烟熏三文鱼配水煮蛋,三文鱼籽及辣根黄油汁

M's Crispy Suckling Pig
with Pork Loin crépinette sitting on a bed of cidered cabbage
and grilled apple... with a good pig sauce 358.00
米氏脆皮乳猪和猪里脊配苹果酒卷心菜及扒苹果

Fans of Roasted Cauliflower
dressed with tahini, toasted pistachios,
organic apple vinegar, pomegranate seeds,
and spiced with ras el hanout 218.00
烤花菜配芝麻酱,开心果,有机苹果醋,石榴及自制香料

Roasted Fillet of best Australian Beef topped with foie gras butter, sugar snaps,
snow peas, charred cippolinis... and a rich red wine sauce 438.00
扒澳洲草饲牛菲力配豌豆,荷兰豆,
小洋葱,鹅肝黄油及红酒汁

Our famous slowly-baked-salt-encased-selected-Leg-of-Lamb
with pesto'd eggplant, chargrilled radicchio,
and rosemary roasted potatoes 388.00
米氏特色盐焗羊腿肉配绿酱扒茄子,
落地球及迷迭香土豆

A Bit on the Side

Garlic'd & parsley'd French Fries ~ hard to resist 48.00
蒜味欧芹薯条

A Bowl of sautéed Greens 48.00
炒时蔬

Rosemary Roasted Potatoes 48.00
烤迷迭香土豆

Spiced Cauliflower Florettes 48.00
香料花菜

Truffle'd Mash 58.00
黑松露土豆泥

M's House Salad ~ simple but delicious! 48.00
米氏小色拉

Mains

BBQ'd Boned Bird

Free-range Spring Chicken

perched on orzo, artichokes, green olives and preserved lemon
with a soft herb salad on the side 288.00

烤春鸡配青橄榄咸柠檬意式米粒面及洋蓍

A Vegan Cous Cous Royale ~

Seven vegetables & seven spices cooked in a Moroccan Tajine ~
aubergines, kohlrabi, tomatoes, heirloom carrots, broccolini,
chickpeas and marrow served on spiced cous cous...

spicy harissa if you'd like... 228.00

摩洛哥慢炖时蔬~

茄子,大头菜,番茄,水萝卜,西兰花,鹰嘴豆,西葫芦

配中东小米及辣椒酱

Sustainably sourced Icelandic Cod done three ways ~
baked fillet, fried bacalhau balls and a smooth brandade
served with sea grapes and a lemon aioli 288.00

冰岛鳕鱼三吃~

烤鳕鱼菲力,炸咸鳕鱼球,咸鳕鱼泥

配海葡萄及柠檬蒜味蛋黄酱

Wild Pheasant

boned, stuffed, rolled and roasted

filled with pearl barley, apricots & sultanas

sitting on a bed of mashed parsnips, crowned with parsnip chips 298.00

野雉卷填馅薏仁杏脯葡萄干

配防风根泥及防风根脆片

A Rich Seafood Stew ~

fishes, crustaceans, mollusks & cephalopods

scented with tomato and saffron

served on thick ribbons of our house-made tagliatelle 308.00

番茄藏红花浓汁烩海鲜配自制小宽面

Short Ribs of Organic New Zealand Venison

with ruby grapefruit, crispy shallots, black olives crumbs,
bitter-sweet chocolate and a sherry vinegar sauce 298.00

有机新西兰鹿肋排配红柚,

小干葱,黑橄榄碎,巧克力末及雪莉酒汁

Desserts

M's truly Grand Dessert Platter ~
Hot Caramel Soufflé, Vegan Eton Mess, Rhum Baba
Chocolate truffles, ice cream and sorbet
... and that famous Pavlova too!
148.00 per person (minimum two people)
甜食拼盘~ (每人148元, 至少二人)

Hot Buttery Caramel Soufflé
with a bitter orange ice cream 108.00
焦糖蛋奶酥配酒味香橙冰淇淋

Chocolate & Liquorice Fondant
with a scoop of liquorice ice cream 108.00
熔岩甘草巧克力蛋糕配甘草冰淇淋

A Very Vegan Eton Mess
with lemon curd, berry compote, coconut
and aqua faba meringue 92.00
素蛋白配柠檬酱,杂莓酱及椰丝

A Classic Apple Tart
served with vanilla ice cream 98.00
苹果挞配香草冰淇淋

M's Very Famous Pavlova 108.00
米氏名点~ 蛋白饼配激情果冰淇淋,奶油,水果丁及激情果沙司

Baba-au-Rhum – Yum!!! 92.00
朗姆酒味蛋糕配芝士奶油

M's House-made Ice creams & Sorbets... you pick and choose
~one scoop 35.00 ~two scoops 65.00 ~three scoops 95.00
自制冰淇淋,雪芭拼盘,可作选择

Turkish Coffee with home-made Turkish delight & baklava 78.00
土耳其咖啡配自制糖果及核桃千层酥

A Selection of the Best Cheeses we can find ~
please ask your waiter for today's selection
芝士拼盘,请查询每日精选

10% service charge applies 另加收10%服务费