

M's Weekend Brunch

A Drink to Begin

Bloody Mary, Champagne Cocktail, Belini
Kir or White Wine Spritzer, 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 Spring
Zucchini ribbons, crispy kale, Belgium endive, quirky quinoa,
Kalamata olives & candied orange zest
all on a bed of cashew nut curd

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

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

Green Asparagus Spears and sauce hollandaise
finished with pecorino & olive crumbs

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

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

with Mains to follow...

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

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

Ful Medames ~
An Egyptian dish of broad beans cooked with cumin and lemon
served with a happy egg, warm flat bread and a tomato salad

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

Flourless Chocolate Cake
with a scoop of vanilla ice cream

Strawberry and Rhubarb Tart topped with Vanilla ice cream

A Very Vegan Eton Mess with lemon curd,
berry compote, coconut and aqua faba meringue

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
Kir or White Wine Spritzer, 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



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



腌三文鱼片配土豆饼,芝麻菜及水瓜榴蛋黄酱



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



芦笋配荷兰汁,芝士及橄榄碎



新西兰有机生鹿肉薄片配黑菌油



蓝莓芝士薄饼可选配培根或糖渍浆果

~ 主食 ~

绿色香草料意式烩饭配芝士



油浸鸭腿配苦叶色拉,风干五花肉及嫩煮鸡蛋



孜然柠檬蚕豆配水煮蛋,番茄色拉及自制面包



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 ~

无粉巧克力蛋糕配香草冰淇淋



草莓大黄挞配香草冰淇淋



素蛋白配柠檬酱,杂莓酱及椰丝



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

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