



## *M's Luncheon Menu*

### *Starters*

A rich Tomato Soup with fresh Burrata and torn Basil,  
served hot or chilled

or

A not-so-classic Tuna Nicoise ~

Green beans, cherry tomatoes, poached potatoes, lilliput capers  
and soft boiled quail's egg, finished with olive mayonnaise

or

Springs Greenest Asparagus Spears,  
sauce hollandaise and a poached happy egg

### *Mains*

Free Range New Zealand Venison Tri Tip Steak  
with sweet green peas and a lemony garlic, parsley & horseradish sauce

or

Fish & Chips ~

New Zealand Hoki, sustainably farmed, in a crispy beer batter  
with hand cut chips served with caper aioli and a parsley salad

or

Pillows of Pasta filled with Ricotta Cheese & Spinach  
finished with a sage & burnt butter sauce

### *To Finish*

An old fashioned Apple Crumble with vanilla ice cream

or

A duo of Sorbets with soft meringue and lemon honeycomb

or

A good chunk of Cheese with toasted 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

番茄汤配水牛芝士及罗勒（热或冷）

或

金枪鱼色拉配四季豆,小番茄,土豆,水瓜榴,鹌鹑蛋及橄榄蛋黄酱

或

春季芦笋配荷兰沙司及水波蛋

## 主食

新西兰鹿排配甜豆及大蒜欧芹辣根汁

或

香炸鱼柳(可持续发展的新西兰鳕鱼)  
配自制土豆块,水瓜榴蒜味蛋黄酱及欧芹色拉

或

菠菜芝士馅意饺配鼠尾草及焦黄油沙司

## 甜品

酥粒苹果挞配香草冰淇淋

或

雪芭配蛋白及柠檬蜂巢

或

优质芝士配干果面包及无花果酱

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