

## *Soups & Salads*

Ajo Blanco ~

Chilled Almond Soup garnished with grapes and a good olive oil 96.00  
or in M's teacup 48.00

杏仁葡萄冷汤配上好橄榄油 (可选小份茶杯装)

A clear 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 (可选小份茶杯装)

A Salad for Summer

Crispy endive, shredded kale, caramelized peaches from Suzhou soft goats curd,  
toasted hazelnuts & fresh herbs  
piled high onto hearts of butter lettuce  
(vegan upon request) 108.00

夏季色拉配奶油生菜,玉兰菜,脆炸羽衣甘蓝,  
山羊芝士,焦糖苏州蜜桃,薄荷及烤榛子 (可选不含奶制品)

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

米氏经典色拉~ 各种生菜,花瓣,松仁及芝士

## *M's Mezze ~*

Plaka ~ A Neo Greek Mezze

Melitzanosalata ~ eggplant salad

Fava bean & feta dip

White bean & roasted garlic dip

Spiced and Pickled baby squid

Deep-fried stuffed olives

A modern Greek Salad

Filo pastry filled with greens

M's warm flat bread 118.00 / 208.00 to share

米氏拼盘~ 烟熏茄子泥,蚕豆芝士泥,蒜味白豆泥,  
腌小鱿鱼,炸填馅橄榄,黄瓜番茄芝士色拉,时蔬酥皮包及自制薄饼

## *Starters*

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

A Torchon of Foie Gras dressed with Cassis infused black cherries,  
peppery cress & almond fairy bread 168.00  
鹅肝冻配酒味黑樱桃,水芹及杏仁脆面包

Ricotta Pannacotta  
bruléed figs, macadamia shavings and lashings of Pecorino 128.00  
意大利芝士奶冻配焦糖无花果,夏威夷果及芝士

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

Seared Organic Venison  
with spiced plums, pink peppercorns & red chili 158.00  
新西兰有机鹿肉薄片配香烤李子,辣椒及红胡椒碎

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

Finely sliced Octopus Terrine  
with squid ink tartare & crispy sweet red onion rings 148.00  
陶罐八爪鱼片配墨鱼汁塔塔酱及红洋葱圈

Charred Spanish Sardines  
drizzled with olive oil, cumin, tomato,  
preserved lemon and capers 138.00  
烤西班牙沙丁鱼配孜然,番茄,柠檬及水瓜榴

## *M Signature Dishes*

Our hot house-smoked Salmon  
dressed with mango & paw paw salsa & minted avocado,  
topped with paprika pearls 348.00  
自制热烟熏三文鱼配芒果青木瓜沙沙,薄荷牛油果及红椒粒

M's Crispy Suckling Pig & Pork Loin crépinette  
served on a bed of cidered cabbage, charred peaches, pommes gaufrettes  
... and a good pig sauce 358.00  
米氏脆皮乳猪和猪里脊配红卷心菜,扒蜜桃及土豆片

Fans of Roasted Cauliflower  
Dressed with tahini, toasted pistachios,  
mustard apple, pomegranate seeds,  
and spiced with ras el hanout 188.00  
烤花菜配芝麻酱,开心果,芥末苹果及石榴

Chargrilled Fillet of Best Australian Beef & herbed Bone-marrow,  
topped with a treat of sautéed seasonal chanterelles,  
shredded celtuce ... and a rich red wine sauce 438.00  
扒澳洲牛菲力及牛骨髓配炒黄丝菌,莴笋丝及红酒汁

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茄子,扒落地球及迷迭香土豆

## *A Bit on the Side*

Shredded celtuce tossed with red chilli 48.00  
红椒莴笋丝

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 58.00  
烤迷迭香土豆

M's House Salad ~ simple but delicious! 38.00  
米氏小色拉

Truffle'd Mash 58.00  
黑松露土豆泥

## Mains

A Classic Beef Wellington... prepared for two  
Best fillet of beef with with mushroom duxelle  
and cured ham all encased in a flakey puff pastry,  
served with sides of roasted rosemary potatoes,  
garlic green beans and a rich red wine sauce 888.00

(Please allow 40 minutes...)

威灵顿牛肉~ 酥皮包填馅牛菲力,菌菇,火腿片,配迷迭香土豆,  
蒜味四季豆及红酒汁 (可供2至3人分享,需等候40分钟左右)

### Hamish's Best Crab Cakes

Crowned with a stack of crispy soft shell crabs  
& served with Gay's tart parsley salad 328.00

主厨蟹饼配炸软壳蟹及欧芹色拉

### A Vegetarian Provençal Platter ~

Cold red pepper mousse for a hot summer's eve,  
a salad in the style of Nice,

And tomato, Parmesan & olive palmiers 228.00

法式素食拼盘~红椒慕斯冻配鹌鹑蛋,四季豆,土豆色拉,芝士及番茄橄榄酥

### Sustainably Sourced Icelandic Lemon Sole

served on the bone and pan-fried with lemon, butter & capers  
with a salad of radish, dill and cucumber 338.00

香煎整条柠檬鳎 (来自冰岛,可持续发展供源)

配香柠黄油酸豆沙司及萝卜刁草黄瓜色拉

### BBQ'd Boned Bird

Free range spring Chicken perched on orzo,  
artichokes, green olives and preserved lemon 288.00

烤春鸡配洋蓍及橄榄柠檬意式米粒面

### A Rich Seafood Stew ~

Fishes, crustaceans, mollusks & cephalopod  
scented with tomato and saffron

served on ribbons of our house-made squid ink tagliatelle 318.00

番茄藏红花浓汁烩海鲜配米氏自制墨鱼汁宽面

### 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 Raspberry Soufflé, Religieuse, Summer Berry Tart,  
Chocolate truffles, melting moments, ice cream and sorbet  
... and that famous Pavlova too!

148.00 per person (minimum two people)

甜食拼盘~ (每位148元, 两位起点)

A hot Raspberry Soufflé with cool almond ice cream 108.00

热树莓蛋奶酥配杏仁冰淇淋

Religieuse ~ Choux pastries

filled with dark chocolate & Cointreau mousse 98.00

法式巧克力蛋糕~酥皮馅料黑巧克力及橙味力娇酒慕斯

Pretty as a Peach

Suzhou peaches marinated in Muscat de Beaumes  
served with lemon melting moments and vanilla ice cream 88.00

甜酒渍苏州蜜桃配奶油柠檬饼干及香草冰淇淋

A tart of Summer Berries finished with crème Anglaise 98.00

夏季浆果挞配香草汁

Vegan Coconut Malabi

Rose water jelly, spiced plums and pistachio tuile 92.00

椰子冻,玫瑰露啫喱,烤李子配开心果糖片

Fig and Almond Semifreddo

with macerated figs and a light drizzle of rosemary honey 88.00

杏仁无花果冻糕配糖渍无花果及迷迭香蜂蜜

M's Very Famous Pavlova 108.00

米氏名点~ 烤蛋白饼配奶油,激情果冰淇淋,水果丁及激情果沙司

Ice creams & Sorbets ~

we have many flavours of ice cream and sorbet, you pick and choose

~one scoop 35.00 ~two scoops 65.00 ~three scoops 95.00

冰淇淋和雪芭,可任意搭配

Turkish Coffee with home-made Turkish delight & baklava 78.00

土耳其咖啡配自制软糖及核桃千层酥

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