

## *M's Weekend Brunch*

### *A Drink to Begin*

*Bloody Mary, Champagne Cocktail, Bellini,  
Kir or White Wine Spritzer, Tsingtao Beer, Virgin Mary  
Fruity Lemonades or Iced Teas, Fresh Orange Juice*

### *Starters & Salads*

*Ajo Blanco ~ Chilled Almond Soup  
garnished with grapes and a good olive oil in M's teacup*

*A Salad for Summer ~ Crispy endive, shredded kale,  
caramelized peaches from Suzhou, soft goats curd,  
toasted hazelnuts & fresh herbs (vegan upon request)*

*French Toast  
with banana flambé & Chantilly cream, dusted with cinnamon*

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

*A Pork and Foie Gras Terrine  
with fig jam and Melba's toasts*

*Lightly seared Yellow Fin Tuna  
with a salad of green beans, Lilliput capers, black olives,  
cherry tomatoes and soft quails egg*

*Hamish's Home-made Museli ~  
Oats, melons, stone fruits and berries  
served with whipped honey yoghurt and pistachios*

*A classic Caesar Salad ~  
served with or without anchovies*

### *with Mains to follow...*

*Buttermilk Fried Chicken  
with sides of coleslaw, Cajun fries and jalapeno mayo*

*Fish and Chips ~  
fillets of fish fried in a light beer batter with fat chips,  
tartare sauce & a tart parsley salad*

*A Vegan Gnocchi of sweet potato and cassava root,  
on a bed of creamy cashew curds  
and dusted with dried olive and purple rice salt*

*M's Full English Breakfast  
Beef steak, Two fried eggs, garlic mushrooms, roasted tomato,  
hash browns, baked beans and a toasted English muffin*

*Steak Diane ~  
Paillard of beef with a Cognac, butter & shallot sauce  
served with creamed potatoes and spinach*

*M on the Bund Burger  
Choose from ~ an Organic New Zealand Venison patty  
or a vegetarian Chickpea & Lentil patty  
served with grilled tomato, brie cheese, onion jam  
and rocket on a sesame seed bun with French fries*

### *Eggs*

*Eggs Benedict or Florentine ~  
Poached happy eggs with crispy bacon  
or sautéed spinach [or both] sitting on toasted muffins  
topped with Hollandaise sauce*

*Egg Royale with Serrano ham, gruyere cheese,  
and peppery arugula on toasted buttery brioche*

*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*

### *...and then to Finish*

*Flourless Chocolate Cake  
with a scoop of vanilla ice cream*

*Cold lemon Soufflé*

*Fig and Almond Semifreddo*

*M's very famous Pavlova*

*A nice piece of Cheese  
served with nuts and fruit bread*

*Turkish coffee with Turkish delight and baklava*

*Ice Creams and Sorbets ~  
our own ice creams and sorbets  
made with the best seasonal produce ~  
you pick and choose*

*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*

*7/F, No.5 The Bund (corner of Guangdong Lu), Shanghai  
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*www.m-restaurantgroup.com*



## 米氏周末早午餐菜单

### 餐前酒

Bloody Mary, Champagne Cocktail, Bellini,  
Kir or White Wine Spritzer, Tsingtao Beer, Virgin Mary  
Fruity Lemonades or Iced Teas, Fresh Orange Juice

### 前菜及色拉

茶杯杏仁葡萄冷汤配上好橄榄油

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)

法式吐司配香蕉, 香草奶油及肉桂粉

腌三文鱼片配土豆饼, 芝麻菜及水瓜榴蛋黄酱

鹅肝杂肉冻配无花果酱及黑麦脆面包

金枪鱼配四季豆, 水瓜榴, 黑橄榄, 番茄及鹌鹑蛋

厨师自制什锦果麦配酸奶, 蜂蜜和开心果

凯撒色拉, 可选配银鱼柳

### 主食

脆皮炸鸡配卷心菜色拉, 薯条及蛋黄酱

香炸鱼柳配自制土豆片, 他他沙司及欧芹色拉

木薯粉甜薯团配腰果泥及橄榄紫米碎

米氏经典早餐拼盘 ~  
牛肉薄片, 煎蛋, 蒜味菌菇, 烤番茄,  
薯饼, 烩白豆及英式松饼

牛菲力薄片配奶油土豆, 菠菜及白兰地蘑菇黄油沙司

汉堡配芝士, 番茄, 芝麻菜, 洋葱酱及薯条  
可选新西兰有机鹿肉汉堡或鹰嘴豆小扁豆素食汉堡

### 蛋类主食

嫩煮鸡蛋配荷兰沙司及烤松饼,  
可选配培根或菠菜

炒蛋配意大利火腿片, 芝士, 芝麻菜及黄油面包

埃及风味孜然柠檬蚕豆  
配水煮蛋, 番茄色拉及自制扁面包

### 甜品

无粉巧克力蛋糕配香草冰淇淋

冻柠檬蛋奶酥

杏仁无花果冻糕配糖渍无花果及迷迭香蜂蜜

米氏名点 ~ 烤蛋白饼  
激情果冰淇淋, 奶油, 新鲜水果丁及激情果沙司

特选芝士配坚果及干果面包

土耳其咖啡配土耳其糖果及核桃酥

冰淇淋及雪芭  
时令新鲜, 口味自选

二道菜配鸡尾酒和茶或咖啡  
每位298元

三道菜配鸡尾酒和茶或咖啡  
每位328元

另需加收10%服务费



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