

## *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*

A Soup of Leek & Celeriac  
finished with crème fraîche & chives~ vegan upon request

An Autumnal Salad of roasted parsnips & red leaves  
tossed with pearls of pomelo & slivers of pear,  
pomegranate seeds, curry leaves & candied pecans,  
and crowned with parsnip chips

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

'Ika Mata'  
A Pacific Island Ceviche of Snapper,  
steeped in coconut, finished with fresh chilli & lime  
and served in butter lettuce cups

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

Best fillet of Beef (150 g)  
with creamy mashed potato, wilted greens & mushroom sauce

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

Salted caramel and peanut butter Semifreddo  
topped with baby banana fritters

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*

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## 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

京葱芹根汤配酸奶油及小葱

秋季色拉配烤防风根, 玉兰菜, 落地球, 柚子, 生梨, 石榴, 糖渍碧根果及防风根脆片

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

香椰青柠腌真鲷配芒果辣椒及奶油生菜

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(150g)配奶油土豆泥, 炒时蔬及黄油蘑菇沙司

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

咸味焦糖花生冻糕配炸香蕉

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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