

Soups & Salads

Diamond Clam & Tiger Prawn Broth
flavoured with tomato, ginger & lemongrass 108.00
or in M's teacup 56.00
姜味海鲜清汤配蛤蜊丁明虾丁番茄丁及香茅(可选小份茶杯装)

A Soup of Leek & Celeriac
finished with crème fraiche & chives~ vegan upon request 96.00
or in M's teacup 48.00
京葱芹根汤配酸奶油及小葱(可选小份茶杯装)

Sustainably sourced South Australian green-lip Abalone
cooked into a rich and creamy soup 118.00
or in M's teacup 58.00
奶油鲍鱼汤(来自澳大利亚,可持续发展供源)

An Winter 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 108.00
冬季色拉配烤防风根,玉兰菜,落地球,柚子,生梨,石榴,糖渍碧根果及防风根脆片

M's House Salad ~
Fiery 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 Turkish Mezze ~

Ezme~ Smokey tomato dip
Tarator~ Walnut and garlic dip
Chopped eggplant, tomato & mint salad
Zucchini fritters
Roasted Carrots with tahini and pomegranate
Cheese and olive cigars rolled in dried mint
Crispy fried globe artichokes
An Arabic salad & our own flatbread
118.00 / 208.00 to share
米氏土耳其拼盘~
烟熏番茄泥,蒜味面包核桃泥,薄荷茄子番茄酱,烤胡萝卜配芝麻酱及石榴,
炸节瓜,薄荷橄榄芝士球,炸洋葱,小色拉及自制薄饼

Starters

'Ika Mata'

A Pacific Island Ceviche of Snapper,
steeped in coconut, finished with fresh chilli & lime
and served in butter lettuce cups 108.00

香椰青柠腌真鲷配芒果辣椒及奶油生菜

Hamish's Rabbit, Veal & Pork Terrine

with pickled carrots, cornichons & toasted sourdough 148.00

兔肉小牛猪肉陶罐配腌胡萝卜,酸黄瓜及面包脆

Swiss Cheese Soufflé

double-baked and served up on a parsley sauce 118.00

热瑞士芝士蛋奶酥配欧芹酱

Roasted fillets of Garfish

stuffed with prawns and wrapped in Serrano ham 108.00

香烤颌针鱼西班牙火腿包填馅鲜虾

Plump Pigeon (oh so juicy and crispy)

with boudin noir, peppery watercress leaves
and hot cherry harissa 128.00

多汁香脆大王鸽配猪血肠,水芹及辣椒酱

Pan-fried Foie Gras

with apples, caramel & capers served with Melba's toasts 148.00

香煎鹅肝配青苹果,苹果酒,焦糖酸豆及面包脆

Potato Gnocchi

tossed with spiced cauliflower florets,
preserved lemon, lots of herbs & a pinch of chilli 108.00

土豆团配香料花菜,柠檬及辣椒

Seared Hokkaido Scallops

dressed with mango & paw paw salsa & minted avocado,
topped with paprika pearls 148.00 / 288.00

嫩煎北海道扇贝配芒果青木瓜沙沙,薄荷牛油果及烟熏西米露

Mandarin Beluga Caviar

(sustainably farmed from Qiandaohu)

buckwheat blinis, 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,小葱及酸奶油

配一小杯坎特1号伏特加

M. Signature Dishes

Our Classic hot house-smoked Salmon
truffle'd celeriac purée, sautéed sugar snap peas, a happy egg
and a sprinkling of Baltic salmon eggs 358.00
自制热烟熏三文鱼配黑松露芹根泥,炒甜豆,水煮蛋及三文鱼籽

M's Crispy Suckling Pig
with roasted apples & pears & pumpkin & purple potato chips
.... and a good pig sauce 358.00
米氏脆皮乳猪配扒苹果生梨南瓜及炸土豆片

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

"Take a Buttock of Beefe"...
Best Australian Beef Fillet, Braised Beef Cheeks and Roasted Bone Marrow
and Chef's selected mushrooms from the wilds of Yunnan 438.00
扒澳洲牛菲力,慢炖牛颊,烤牛骨髓配炒云南野生菌菇

M's rather famous slowly-baked-salt-encased-selected-Leg-of-Lamb,
with sweet potato dauphinoise, char-grilled radicchio,
aubergine roasted with pestoand a good jus too 388.00
米氏特色盐焗羊腿肉配山芋土豆饼,绿酱茄子及扒落地球

Other Mains

Hamish's Best Crab Cakes
crowned with a stack of crispy soft shell crabs
& served with Gay Bilson's tart parsley salad 328.00
主厨蟹饼配炸软壳蟹及欧芹色拉

Sautéed Mushrooms sourced from the wilds of Yunnan
served on creamy truffled polenta,
finished with a handful of herbs & soft duck eggs 228.00
奶油黑松露玉米糊配云南野生菌菇及水煮鸭蛋

Sustainably Sourced Turbot Sole
pan-fried with lemon, butter & capers
with a salad of radish, dill and cucumber (served on the bone) 338.00
香煎整条比目鱼(来自冰岛,可持续发展供源)
配香柠黄油酸豆沙司及水萝卜刁草黄瓜色拉

BBQ'd Boned Bird
free range spring Chicken
perched on a pile of orzo, artichokes & green olives,
flavoured with preserved lemon 288.00
烤春鸡配洋蓟,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

Braised Shanks of New Zealand Venison (free-range)
cooked with heirloom carrots, Kalamata olives, Mandarin oranges & Ruby Port
finished with a bitter-sweet chocolate sauce 318.00
成年钵特酒慢炖新西兰鹿小腿配胡萝卜,橄榄,橘子及巧克力汁

M. Platters to Share

Our platters are designed to share with family and friends
choose one or more of our delicious selections and
add two side dishes of your choice per platter (Please allow 40 minutes...)

想与亲朋好友共享美食,可选大份米氏拼盘...

(每款可选两个配菜,需等候约40分钟)

A Classic Beef Wellington... prepared for two

Best fillet of beef with mushroom duxelle

and cured ham all encased in a flakey puff pastry,

served with a rich red wine sauce 320g 988.00

威灵顿牛肉~ 酥皮包填馅牛菲力,菌菇,火腿片,配红酒汁 320g

A Platter of M's Crispy Suckling Pig

Locally sourced from a small farmer in rural Anhui

..... served with a good pig sauce 450g 788.00

米氏脆皮乳猪配浓汁 450g

Whole free range Roasted Chicken

served with grilled artichokes approx 2 kg 588.00

填馅烤鸡(整只2kg)配扒洋蓟

1.3kg Australian Tomahawk

Grilled to your liking and served with horseradish jus 1288.00

扒澳洲草饲战斧牛排(1.3kg)配蛋黄酱

And a Bit on the Side

Sautéed Spinach 38.00

炒菠菜

Roasted Pumpkin with sage brown butter 48.00

烤南瓜配焦黄油鼠尾草

Garlic'd & parsley'd French Fries ~ hard to resist 48.00

蒜味欧芹薯条

A Bowl of Greens 48.00

炒时蔬

Rosemary Roasted Potatoes 58.00

烤迷迭香土豆

Truffle'd Mash 58.00

黑松露土豆泥

M's House Salad ~ simple but delicious! 38.00

米氏小色拉

Cauliflower Florets roasted with cumin and lemon 48.00

香料烤花菜

Desserts

M's Truly Grand Dessert Platter ~
Hot Ginger Soufflé, Religieuse, Brûléed Lemon Tart,
Hot Fudge Brownies, Ice Cream and Sorbet
... and that very famous Pavlova too!

148.00 per person (minimum two people)

甜食拼盘~ (每位148元, 两位起点)

A Hot Ginger Soufflé with a cool almond ice cream 108.00

热姜味蛋奶酥配杏仁冰淇淋

Salted caramel and peanut butter Semifreddo
topped with baby banana fritters 88.00

咸味焦糖花生冻糕配炸香蕉

Religieuse ~ Choux pastries
filled with dark chocolate & Cointreau mousse 98.00
巧克力泡芙~酥皮馅料黑巧克力及橙味力娇酒慕斯

Vegan Pear Tart with a vegan cinnamon ice cream 88.00

生梨挞配肉桂冰淇淋

Cookies and Cream ~
Hot fudge brownie coated with chocolate cookie crumbs,
scattered with fresh berries and a scoop of vanilla ice cream 98.00
热布朗尼蛋糕配巧克力饼干碎配新鲜浆果及香草冰淇淋

Citrus on Citrus ~
Brûléed lemon curd tart & a cold lemon soufflé 92.00
焦糖柠檬挞及柠檬蛋奶冻

M's Very Famous Pavlova 108.00
米氏名点~ 烤蛋白饼配奶油,百香果冰淇淋,水果丁及百香果沙司

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