



M's Weekend Brunch

A Drink to Begin

Bloody Mary, Champagne Cocktail, Bellini,
Mulled Wine or Warm Spiced Apple, Tsingtao Beer, Virgin Mary
Fruity Lemonades or Iced Teas, Fresh Orange Juice

Starters & Salads

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

A 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

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

Brussel's Sprouts tossed with smokey bacon, pine nuts,
olives & feta cheese, finished with aged Balsamic vinegar

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

Hamish's Home-made Muesli
Oats, melons, stone fruits and berries
served with a whipped honey yoghurt and pistachios

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

French Toast with berry compote and thick cream

with Mains to follow...

Chicken & Mushroom Carbonara-
Spaghetti tossed with chicken, smoky bacon, mushrooms & chives
finished with shavings of Parmesan

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

Mussels and Diamond Surf Clams
in a rich stew of tomatoes & chorizo
topped with olive croutons

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

Ham & Eggs
Champagne leg Ham and potato hash
topped with two poached eggs,
finished with mustard and sage cream

Shakshouka ~
A Tunisian Casserole of eggs braised in a spicy tomato,
onion and white beans, served with a side of crispy toasts

...and then to Finish

Flourless Chocolate Cake
with a scoop of vanilla ice cream

Baba au Rhum, yum!

Cold Lemon Soufflé

M's very famous Pavlova

A nice piece of Cheese
served with nuts and fruit bread

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

Turkish coffee with Turkish delight and baklava

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,
Mulled Wine or Warm Spiced Apple, 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(可不含奶制品)

冬季色拉配防风根, 苦叶, 西柚, 生梨, 石榴,
糖渍碧根果及防风根脆片

腌三文鱼片配土豆饼, 芝麻菜及水瓜榴蛋黄酱

孢子甘蓝配烟熏培根, 松仁, 橄榄及芝士

鹅肝杂肉冻配无花果酱及黑麦脆面包

厨师自制什锦果麦配酸奶, 蜂蜜和开心果

香椰青柠腌真鲷配青柠, 辣椒粒及奶油生菜

法式吐司配杂莓酱及奶油

主食

意大利面烩鸡肉, 烟熏培根, 菌菇及芝士片

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

番茄浓汁烩青口, 蛤蜊及西班牙香肠配橄榄面包丁

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

圣诞火腿片配土豆饼, 水波蛋及鼠尾草芥末奶油

突尼斯风味番茄洋葱白豆炖蛋配脆吐司

甜品

无粉巧克力蛋糕配香草冰淇淋

朗姆酒味蛋糕

冻柠檬蛋奶酥

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

冰淇淋及雪芭
时令新鲜, 口味自选

土耳其咖啡配土耳其糖果和核桃酥

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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