

# M's Dinner Menu

## Soups & Starters

A Soup of Leek & Celeriac

finished with crème fraiche & chives~ vegan upon request 96rmb  
or in M's teacup 48rmb

Sustainably sourced South Australian green-lip Abalone  
cooked into a rich and creamy soup 118rmb or in M's teacup 58rmb

A Winter Salad of roasted parsnips & red leaves  
tossed with pearls of pomelo & slivers of pear, pomegranate seeds,  
curry leaves & candied pecans, all crowned with parsnip chips 108rmb

Hamish's Rabbit, Veal & Pork Terrine  
with pickled carrots, cornichons & toasted sourdough 148rmb

Seared Hokkaido Scallops  
dressed with mango & paw paw salsa & minted avocado,  
topped with paprika pearls 148rmb / 288rmb

Potato Gnocchi tossed with spiced cauliflower florets,  
preserved lemon, lots of herbs & a pinch of chilli 108rmb

Swiss Cheese Soufflé  
double-baked and served up on a parsley sauce 118rmb

## Mains Courses

M's rather famous slowly-baked-salt-encased-selected-Leg-of-Lamb,  
with sweet potato dauphinoise, char-grilled radicchio,  
aubergine roasted with pesto ... and a good jus too 388rmb

M's Crispy Suckling Pig  
with roasted apples & pears & pumpkin & purple potato chips  
.... and a good pig sauce 358rmb

"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 438rmb

Our Classic hot house-smoked Salmon truffle'd celeriac purée,  
sautéed sugar snap peas, a happy egg  
and a sprinkling of Baltic salmon eggs 358rmb

Fans of Roasted Cauliflower dressed with tahini, toasted pistachios,  
mustard apple, pomegranate seeds,  
and spiced with ras el hanout 188rmb

BBQ'd Boned Bird free range spring Chicken  
perched on a pile of orzo, artichokes & green olives,  
flavoured with preserved lemon 288rmb

Sustainably Sourced Turbot  
pan-fried with lemon, butter & capers  
with a salad of radish, dill & cucumber (served on the bone) 338rmb

Braised Shanks of New Zealand Venison (free-range)  
cooked with heirloom carrots, Kalamata olives, Mandarin oranges  
and Ruby Port finished with a bitter-sweet chocolate sauce 318rmb

## Desserts

A Hot Ginger Soufflé with a cool almond ice cream 108rmb

Buba au Rhum, yum! 98rmb

Orange Cheese Cake with a berry compote 88rmb

Flourless Chocolate Cake with a scoop of vanilla ice cream 78rmb

M's Very Famous Pavlova 108rmb

10% service charge applies

# 米氏晚餐菜单

## 例汤及前菜

京葱芹根汤配酸奶油及小葱 96元  
(可选小份茶杯装) 48元

奶油鲍鱼汤(来自澳大利亚,可持续发展供源) 118元  
(可选小份茶杯装) 58元

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 108元

兔肉小牛猪肉陶罐配腌胡萝卜,酸黄瓜及面包脆 148元

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 148元 / 288元

土豆团配香料花菜,柠檬及辣椒 108元

热瑞士芝士蛋奶酥配欧芹酱 118元

## 主食

米氏特色盐焗羊腿肉配山芋土豆饼,  
绿酱茄子及扒落地球 388元

米氏脆皮乳猪配扒苹果生梨南瓜及炸土豆片 358元

扒澳洲牛菲力,慢炖牛颊,烤牛骨髓配炒云南野生菌菇 438元

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 358元

烤花菜配芝麻酱,开心果,芥末苹果及石榴 188元

烤春鸡配洋葱,橄榄柠檬意式米粒面 288元

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 338元

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 318元

## 甜品

热姜味蛋奶酥配杏仁冰淇淋 108元

朗姆酒味蛋糕 98元

橙味芝士蛋糕配树莓酱 88元

无粉巧克力蛋糕配香草冰淇淋 78元

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 108元

另加收10% 服务费