



A Drink to Begin

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

Starters & Salads

A Fragrant Fish Broth
flavoured with fresh prawns, mussels & clams, scented with ginger

A Trio of Gnocchi
King Edward, Sweet Kumara & Purple Majesty potatoes
tossed with saffron, cauliflower florets, preserved lemon, red pepper
a handful of herbs and a pinch of chilli (Vegan)

M's Aquavit-cured Salmon
served over potato roësti paired with peppery rocket
and tangy caper mayonnaise

Peas, Peas & Peas~ paired in a Salad
fresh peas, snow peas, sugar snaps, pea shoots & fiddleheads,
dressed with Roquefort cheese, candied walnuts & tons of fresh herbs
(Vegan on request)

Crunchy Cod Fritters
on a red bed of tomatoes & radishes with a hot pot of curry sauce

M's House Salad
fiery rocket, mixed leaves, pretty petals, pinoli & Parmesan
- simple but delicious!

Chef Hamish's Pork and Foie Gras Pate
with fig jam and Melba's toasts

Blueberry Pancakes served with maple syrup
and your choice of crispy bacon or vanilla ice cream - yum!

Carpaccio of Free-range New Zealand Venison,
crispy capers, crunchy shallots, olive crumbs & Parmesan shavings,
dressed with a light truffle vinaigrette

with Mains to follow...

Our brunchy classics

Fresh Fettucine tossed with sweet prawns,
tomato, garlic, chilli, lemon, white wine & dill

M's Steak Diane (150g)
Best fillet of Beef cooked in a brandy and mustard sauce
served with French Beans & French Fries

A rich stew of Surf Clams
cooked with tomatoes & chorizo topped with olive croutons

Southern Fried Chicken coated in Cajun spices,
with red cabbage coleslaw & mustardy gravy

Fans of Roasted Cauliflower
dressed with tahini, toasted pistachios & pomegranate seeds
spiced with mustard apple & ras el hanout (Vegan)

Lamb Tagine
Moroccan spiced lamb leg
simmered with chickpeas, pumpkin and olives,
served with cous cous, coriander and a pot of harissa

M's Bund Burger - you choose!
~ New Zealand Venison patty
topped with brie cheese, grilled tomato, onion jam and rocket
~ Chickpea & Lentil patty, topped with avocado, rocket & pickles
served on a sesame bun with French fries of course

Eggs, Eggs, Eggs

M's full English Breakfast
Two fried eggs, streaky bacon, garlic mushrooms, roasted tomato,
hash browns, baked beans and toasted sourdough

Eggs Benedict, Florentine or Royale~
Poached free range happy eggs
with crispy bacon or sautéed spinach or smoked salmon
served on toasted sourdough topped with Hollandaise sauce

Asparagus & Eggs
Grilled Asparagus on spiced broad beans
topped with lightly poached eggs
dressed with mint, tarragon & Parmesan if you please

and then to Finish...

M's very famous Pavlova - mmm, perfect!

Hot Fudge Brownie
coated with cookie crumbs and a scattering of fresh berries
topped with a scoop of vanilla ice cream

Layers upon layer of brandied Ginger Biscuits
filled with sweet cream & blueberries

A selection of Fresh Fruits
topped with your choice of sorbet and fresh honey comb

Cold Lemon Soufflé with cat's tongues

Vegan Bombe Alaska
Mango sorbet in caramelized aquafaba meringue

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 268 rmb*

*3 courses including a cocktail
and limitless tea or coffee 298 rmb*

Spring, 2020

10% service charge applies

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餐前飲料

香槟鸡尾酒, 贝利尼鸡尾酒, 血腥玛丽鸡尾酒(可选无酒精)
青岛啤酒, 热苹果汁, 鲜榨橙汁, 果味柠檬汽水, 冰茶

前菜及色拉

姜味鱼清汤配鲜虾丁,青口丁及蛤蜊丁

三色素面团~

土豆,红薯,紫薯配藏红花,花菜粒,咸柠檬,红椒酱及辣椒

自制腌三文鱼片配土豆饼,芝麻菜及酸豆蛋黄酱

春季色拉配青豆,荷兰豆,甜豆,豆苗芽,黄节瓜,蕨菜,
糖渍核桃及蓝纹芝士 (可不含奶制品)

香炸鳕鱼球配番茄,水萝卜及咖喱酱

米氏经典色拉~

什锦生菜,花瓣,松仁及芝士

主厨推荐~

鹅肝杂肉冻配无花果酱及黑麦脆面包

蓝莓芝士薄饼

配枫叶糖浆剂配培根或香草冰淇淋

新西兰生鹿肉薄片

配水瓜榴,小干葱,橄榄碎,芝士片及黑松露油醋汁

主食

意式小宽面配鲜虾,番茄,大蒜,辣椒,柠檬及刁草

牛菲力配四季豆,薯条及白兰地芥末沙司

西班牙香肠,番茄浓汁烩蛤蜊配橄榄面包

南方炸鸡配卷心菜及芥末酱

烤花菜配芝麻酱,开心果,芥末苹果及石榴

摩洛哥香料慢炖羊肉,鹰嘴豆,南瓜,橄榄
配中东小米及辣椒酱

汉堡与薯条~

可选新西兰有机鹿肉汉堡配芝士,番茄,芝麻菜及洋葱酱
或鹰嘴豆小扁豆素食汉堡配牛油果,芝麻菜及酸黄瓜

蛋类主食

米氏经典早餐拼盘~

煎蛋,培根,蒜味菌菇,烤番茄,薯饼,烩白豆及酸面包

嫩煮鸡蛋配酸面包及荷兰沙司,
可选配培根或菠菜或烟熏三文鱼片

扒芦笋配蚕豆泥,白煮蛋碎及薄荷龙蒿汁



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甜品

米氏名点~ 水果奶油蛋白饼
配激情果冰淇淋及激情果沙司

热布朗尼蛋糕
配饼干碎,新鲜浆果及香草冰淇淋

白兰地姜味曲奇配蓝莓奶油

新鲜水果盘
配雪芭(口味自选)及新鲜蜂巢

冻柠檬蛋奶酥配小饼干

芒果甜甜~
素蛋白及芒果雪芭

冰淇淋和雪芭~
时令新鲜,口味自选

二道菜配雞尾酒和茶或咖啡
每位268元

三道菜配雞尾酒和茶或咖啡
每位298元

另加收10%服务费