



M's Early Bird Dinner 米氏早鸟晚餐

To Start ~ 前菜

A Fragrant Fish Broth

flavoured with fresh prawns, mussels & clams, scented with ginger

姜味鱼清汤配鲜虾丁,青口丁及蛤蜊丁

or

M's House Salad

Fiery Rocket, Mixed leaves, Pretty Petals, Pinoli & Parmesan

- simple but delicious!

米氏经典色拉~ 什锦生菜,花瓣,松仁及芝士

or

Chef Hamish's Pork and Foie Gras Pate

with fig jam and Melba's toasts

主厨推荐~ 鹅肝杂肉冻配无花果酱及黑麦脆面包

or

A Vegan trio of Potato Gnocchi

King Edward, Sweet Kumara, Purple Majesty

tossed with saffron, cauliflower florets, preserved lemon, red pepper,

a handful of herbs and a pinch of chilli

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

For Your Main ~ 主食

M's Steak Diane (150g)

Best fillet of Beef cooked in a brandy and mustard sauce

served with French Beans & French Fries

牛菲力配四季豆,薯条及白兰地芥末沙司

or

Fresh Fettucine tossed with sweet prawns,

tomato, garlic, chilli, lemon, white wine & dill

意式小宽面配鲜虾,番茄,大蒜,辣椒,柠檬及刁草

or

Fans of Roasted Cauliflower

dressed with tahini, toasted pistachios & pomegranate seeds

spiced with mustard apple & ras el hanout (Vegan)

烤花菜配芝麻酱,开心果,芥末苹果及石榴

or

Southern Fried Chicken coated in Cajun spices,

served with red cabbage coleslaw & mustardy gravy

南方炸鸡配卷心菜及芥末酱

Dessert ~ 甜品

M's very famous Pavlova

米氏名点~ 奶油蛋白饼配水果丁,激情果冰淇淋及激情果沙司

or

Salted caramel and peanut butter Semifreddo

咸味焦糖黄油花生冻

or

Minted Pineapple and a scoop of coconut sorbet

薄荷菠萝配香椰雪芭

Choose 2 courses for 288rmb

or

3 courses for 338rmb

二道菜每位 288元 | 三道菜每位 338元

Final bills are subject to a 10% service charge.

另加收10%服务费