

Welcome to M on the Bund

欢迎来到米氏西餐厅

In this difficult time
our primary concern is for everyone's safety.

To that end you will see
we have made plenty of extra space between tables
and taken all necessary precautions to ensure your comfort
and the best experience possible for all of our guests.

Excellent food starts with responsible & reliable sourcing,
wholesome produce, careful handling
and thorough preparation.

In devising our new Spring Menu we've chosen
the best nutritious food and put our heart and soul
into making sure it's truly delicious.

At M we very proudly make everything
that goes onto your plates.
Happy dining!

在目前极具挑战性的形势下，
米氏西餐厅一直严格把控所有的工作环节，
保障食品安全的同时保持最高的卫生标准。

为了让大家在这里能够感觉舒适且安心，并获得最佳的用餐体验，
我们撤出了将近一半的桌椅和家具，留出了适当的社交距离。

经可靠渠道采购的高品质食材，
仔细地切配并精心地烹饪，以达到口味与营养的完美平衡。


从头至尾，亲力亲为，
将至臻品质的菜肴呈现给每位食客。
这是米氏对待食物的一贯精神。

祝您用餐愉快！





Soups & Salads

汤和色拉

 *Green Green Minestrone*
Healthy, hearty and happily vegan 96.00
or in M's teacup 48.00
春季绿色蔬菜浓汤 (可选小份茶杯装)

A Fragrant Fish Broth
with plump prawn dumplings,
scented with ginger & lemongrass 118.00
or in M's teacup 68.00
姜味鱼清汤配鲜虾小馄饨
鲜虾丁,青口丁及蛤蜊丁 (可选小份茶杯装)

 *M's Classic House Salad*
Fiery Rocket, Mixed leaves, Pretty Petals, Pinoli & Parmesan
~simple but delicious! 98.00
米氏经典色拉~ 什锦生菜,花瓣,松仁及芝士

 *A Salad of Peas, Peas & Peas ~*
Fresh peas, snow peas, sugar snaps, pea shoots & fiddleheads,
dressed with candied walnuts & Roquefort cheese
...and tons of fresh herbs
(Vegan on request) 118.00
春季豆豆色拉~ 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)

 = Vegetarian 素食

 = Vegan 素食不含奶制品

10% service charge applies 另加收10%服务费

Starters

前菜

Crunchy Cod Fritters
on a red bed of tomatoes & radishes
with a hot pot of curry sauce 128.00
香炸鳕鱼球配番茄,水萝卜及咖喱酱


Brulee'd Torchon of Foie Gras
with caramelised pineapple & crispy little capers
served with fairy toasts 158.00
鹅肝冻配焦糖汁及焦糖菠萝,水瓜榴和薄脆饼干

Fresh Green Asparagus
draped with Aquavit cured salmon & lightly poached tarragon eggs
sitting on spiced broad beans 128.00
扒芦笋配烟熏三文鱼片,水煮蛋,薄荷龙蒿汁及香料蚕豆

Seared Hokkaido Scallops
dressed with mango & paw paw salsa & minted avocado,
topped with paprika pearls 148.00 / 288.00
嫩煎北海道扇贝配青木瓜沙沙,牛油果泥及烟熏西米露

New Zealand Venison Carpaccio
crunchy shallots, crispy capers, olive crumbs & Parmesan shavings,
dressed with a light truffle vinaigrette 158.00
新西兰鹿肉薄片配水瓜榴炸小干葱,
橄榄碎芝士片及黑松露油醋汁

M's Fresh Fettucine
Tossed with sweet prawns & smoked snapper,
tomato, garlic, chilli, lemon, white wine & dill 128.00 / 238.00
意式小宽面配鲜虾,熏鲷鱼肉,番茄,大蒜,辣椒,柠檬及刁草

 *Fans of Roasted Cauliflower*
dressed with tahini, toasted pistachios & pomegranate seeds
spiced with mustard apple & ras el hanout 118.00 / 228.00
烤花菜配芝麻酱,开心果,芥末苹果及石榴

Mandarin Beluga Caviar
(sustainably farmed from Qiandaoshu)
buckwheat blinis, chives & crème fraîche 30g / 488.00
千岛湖人工养殖鱼子酱配自制黑麦饼,小葱及酸奶油

M Signature Dishes 招牌主食


M's Crispy Suckling Pig & slow cooked Pork Sirloin
with pickled red cabbage, sweet green peas
and an apple & horseradish gremolata 378.00
米氏脆皮乳猪及慢煮猪里脊配紫色卷心菜,青豆泥及欧芹色拉

Best Australian Beef Fillet (grass fed / 180g)
King trumpet mushrooms & wilted radicchio,
topped with Tartar butter & a rich port wine jus 398.00
扒澳洲谷饲牛菲力(180克)配烤杏鲍菇,落地球及黄油塔塔

Our Classic hot house-smoked Salmon
with new season asparagus & a poached happy egg,
dressed with Champagne sabayon
and a dollop of Beluga caviar 388.00
自制热烟熏三文鱼配扒芦笋,水煮蛋,鱼子酱及香槟荷兰汁

M's rather famous slowly-baked-salt-encased-selected-Leg-of-Lamb,
sweet potato dauphinoise, charred brocolini
...and a good lamb sauce 358.00
米氏特色盐焗羊腿肉配山芋土豆千层及扒西蓝花

Other Mains 其它主食

 *Trio of Gnocchi*
King Edward, Kumara & Purple Majesty potato,
tossed with saffron cauliflower florets, preserved lemon,
red pepper, a handful of herbs and a pinch of chilli 248.00
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

Moroccan Spiced Chicken Tajine
simmered with garlic and almonds, preserved lemons & purple olives
on fluffed green herbed couscous, served with spicy harissa sauce 298.00
摩洛哥香料慢炖鸡肉,杏仁,橄榄,茄子配中东小米及辣椒酱

Pan-fried Icelandic Halibut Sustainably Sourced
garnished with chargrilled octopus and a warm salad
of chickpeas, green beans, olives and sesame 338.00
香煎冰岛比目鱼配烤八爪鱼,三角豆泥及橄榄青豆色拉

Rabbit Pappardelle
Thick ribbons of pasta tossed with a rich rabbit confit,
spring peas, spinach, lemon zest and lots of lovely herbs,
finished with lashings of Parmesan Reggiano 318.00
意式宽面配油浸兔腿肉,青豆,菠菜,柠檬皮及帕玛森芝士片

M Platters to Share

分享美食拼盘

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...)

适合分享的米氏主食大拼盘，与家人好友共享美味盛宴。
(每款可选两个配菜,需等候约40分钟)

A Classic Beef Wellington... prepared for two (320g)
Best fillet of beef with mushroom duxelle
and cured ham all encased in a flakey puff pastry,
served with a rich red wine sauce 888.00

Paired with a bottle of M's award winning Cab Sav 1128.00

威灵顿牛肉~ 酥皮包填馅牛菲力,菌菇,火腿片配红酒汁(320克)

Whole Red Snapper (approx. 1.2kg)
Your choice of grilled or fried, dressed with cucumber,
chilli and lime, cooked on the bone... 688.00

Paired with a bottle of

M's award winning Australian Sav Blanc 888.00

新鲜整条红鲷鱼,可选香烤或香煎搭配黄瓜刁草色拉(约1.2公斤)

A Platter of M's Crispy Suckling Pig (450g)
Locally sourced from a small farmer in rural Anhui
...served with a good pig sauce 788.00

Paired with a bottle of M's award winning Cab Sav 998.00

米氏脆皮乳猪拼盘(450克)

And a Bit on the Side

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

蒜香薯条~ 必点!

A bowl of Spring Greens 48.00

炒时蔬

Truffle'd Mash 58.00

黑松露土豆泥

Roasted Broccolini tossed with chilli and black beans 58.00

烤西兰花配香辣豆豉汁

M's House Salad 48.00

米氏小色拉

 = Vegetarian 素食

 = Vegan 素食不含奶制品

Desserts 甜品

M's Truly Grand Dessert Platter ~
Hot Ginger Soufflé, Pineapple Tart,
Salted Caramel & Peanut Butter Semifreddo,
Hot Fudge Brownies, Ice Creams...
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)

All Things Ginger ~

A Hot Ginger Soufflé, a ginger biscuit and brandy tian
and a cool ginger ice cream 108.00

热姜味蛋奶酥配白兰地姜味饼干及冰淇淋

Salted caramel & peanut butter Semifreddo
topped with baby banana fritters 92.00

海盐焦糖花生冻糕配炸香蕉

A Vegan Bombe Alaska

Mango sorbet encased in a torched aqua faba meringue 88.00

芒果甜甜~ 素蛋白及芒果雪芭

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,新鲜浆果及香草冰淇淋

Glazed Pineapple Tart with pomegranate sorbet 98.00

菠萝挞配石榴雪芭

M's Very Famous Pavlova 108.00

米氏名点~ 烤蛋白饼配奶油,激情果冰淇淋,水果丁及激情果沙司

It takes Two to Tango

Mango cheesecake & Mango Sorbet 96.00

芒果味芝士蛋糕配芒果雪芭

M's Cheese Plate ~

A chunk of Parmigiano Reggiano served with real honey
from the comb, with crispy warm bread 188.00

米氏经典芝士拼盘~ 帕玛森芝士配蜂巢及薄脆饼干

Ice Creams & Sorbets ~

we have many flavours of ice cream and sorbet, you pick and choose
~one scoop 33.00 ~two scoops 66.00 ~three scoops 88.00

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

10% service charge applies 另加收10%服务费