



A Drink to Begin

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

**FREE FLOW PACKAGES are available,
please ask your waiter...**

Starters & Salads

A Silky Soup of Greens ~
Celtuce, Leeks, Celeriac & Celery
scented with lemon grass, galangal & curry leaves

Sweet Shrimp & Lettuce Wraps
fresh lime & spicy sriracha mayonnaise

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

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

A Good Greek Salad ~
crisp cucumber, tomato wedges, Kalamata olives & slivers of onion
topped with feta cigars

Beef Carpaccio
with fiery rocket, Lilliput capers, aioli & truffle dressing,
finished with lashings of Parmesan

Sweet Potato Gnocchi ... vegan of course!
smoked & lightly curried on cashew nut butter
with crispy olives & purple rice salt

Salmon Gravlax
on a crunchy potato latkes with peppery rocket & caper aioli

A Stack of Buckwheat & Thyme Pancakes
topped with crispy bacon & Canadian Maple syrup

with Mains to follow...

Steam-pot Clams & Mussels
Cloudy Bay Diamond Clams, little sweet Clams & Chilean Mussels,
tossed with herbed butter, white wine & crunchy croutons

Classic Pork Schnitzel
with Hamish's potato salad & crisp iceberg lettuce leaves

A classic Iranian Dish of Eggplant
braised with walnuts & pomegranate
served with crispy rice and a cucumber & dill salad

Grilled Argentinian Beef Fillet
with wilted radicchio, sweet garlic, black olives & roasted tomatoes

Pan Seared Sea Bass
a tart parsley & white anchovy salad,
fat cut chips & a pot tartare sauce

Crispy Duck Confit on a Classic Salad Lyonnaise ~
Frisée, Cress & Baby Spinach Salad
topped with pork lardons & a soft happy egg,
dressed with red wine sauce

A Classic Spaghetti Bolognese
not only for the kids... grown ups love it too!

Hamish's Colossal Burger ~
Best Australian Lamb Pattie topped with fried egg, crispy bacon,
Gruyère cheese, NZ onion jam & American pickles,
served on a cumin scented sesame seed bun

Eggs, Eggs, Eggs

Eggs Royale
Soft scrambled eggs tossed with cured salmon & chives
served on toasted Brioche

Crab Benedict ~
Flaked jumbo crab tossed with dill & chili on crunchy toast,
topped with two happy eggs & rich paprika sabayon

Classic Eggs Benedict or Florentine ~
Poached free-range happy eggs with crispy bacon or sautéed spinach
served on toasted sourdough topped with Hollandaise sauce
(choose a spicy hollandaise if you wish ...)

Add our hard-to-resist Garlic'd French Fries +38rmb

and then to Finish...

A Tart for Autumn ~
Raspberry Frangipane with a dollop of vanilla cream

Red Dragon Fruit, Pink Pomelo & Fresh Mint
topped with honey toasted pumpkin seeds

M's very famous Pavlova ~ mmm, perfect!

Citrus, Citrus, Citrus ...
Luscious Lemon cake served with a pot of lemon posset
& a scoop of tangy lemon sorbet

Blueberry Pancakes
topped with berry compote & a side of vanilla cream

Ice Creams & Sorbets ~
Our own ice creams & sorbets
... made with the best seasonal produce

Turkish Coffee with home-made Turkish delight & baklava

M's Autumn Brunch 2021

**2 courses including a cocktail
& limitless tea or coffee 298 RMB**

**3 courses including a cocktail
& limitless tea or coffee 328 RMB**

* 10% service charge applies

= 素食 Vegetarian = 素食不含奶制品 Vegan

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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

本餐厅提供畅饮套餐, 请问服务员...

前菜及色拉

莴笋西芹汤配香茅草和咖喱叶

甜虾配生菜, 青柠及辣椒酱

米氏经典色拉~
什锦生菜, 花瓣, 松仁及芝士

炸鳕鱼球配番茄, 水萝卜及咖喱酱

希腊色拉~
小番茄, 黄瓜, 黑橄榄, 红洋葱, 芝士卷和香料汁

牛肉薄片配酸豆, 黑松露蒜泥蛋黄酱和芝士片

咖喱烟熏甜薯团
配腰果泥及橄榄紫米碎

腌三文鱼片配土豆饼, 水瓜榴蛋黄酱和芝麻菜

百里香荞麦煎饼
配脆培根及加拿大枫糖浆

主食

汽锅蛤蜊及青口
配白葡萄酒黄油汁及面包粒

炸猪排配主厨土豆色拉及球生菜

经典伊朗核桃石榴炖茄子
配脆米和黄瓜莴笋

扒阿根廷牛菲力
配落地球, 黑橄榄, 大蒜和番茄

香煎海鲈鱼
配凤尾鱼欧芹色拉, 土豆条和他他酱

法式油浸鸭腿配经典里昂色拉~
烟熏培根, 水芹菜, 小菠菜, 溏心蛋和红酒汁

肉酱意面配芝士 (老少咸宜)

总厨哈密什特制巨型汉堡
澳大利亚羊肉汉堡配煎蛋, 培根, 洋葱酱,
格鲁耶尔奶酪, 孜然芝麻面包

蛋类主食

嫩炒鸡蛋配烟熏三文鱼, 葱花及黄油面包

蟹肉莴笋配脆吐司, 水煮蛋及黄油汁

嫩煮鸡蛋配酸面包及荷兰沙司~
可选配培根或菠菜 (可选辣味荷兰汁)

另加美味蒜香薯条 +38元

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甜品

秋季树莓杏仁挞配香草奶油

红火龙果, 粉柚, 新鲜薄荷配蜂蜜烤南瓜籽

米氏名点 PAVLOVA~
烤蛋白饼配奶油, 新鲜水果丁
及激情果沙司 (口味偏甜)

香甜柠檬蛋糕配柠檬雪芭

蓝莓煎饼
配莓果酱和香草奶油

冰淇淋和雪芭~
时令新鲜, 多种口味可选

土耳其咖啡配自制软糖及核桃千层酥

米氏二〇二一秋季早午餐

兩道菜配餐前酒
及可續杯的茶或咖啡 - 每位 298元

三道菜配餐前酒
及可續杯的茶或咖啡 - 每位 328元

* 另加收10%服务费



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