

M
— 1st —
ON THE BUND
SHANGHAI
米氏西餐厅

始于1999年

Since 1999...

米氏西餐厅秋季晚餐菜单
M's Autumn Dinner Menu 2021



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汤和色拉

Soups & Salads

奶油鲍鱼汤
(可选小份茶杯装或大份碗装)

Fresh NZ Paua Soup
(Paua = Abalone)

A bowl of soup 138.00 or in M's teacup 78.00

 莴笋西芹汤配香茅草和咖喱叶
(可选小份茶杯装或大份碗装)

A Silky Soup of Greens ~
Celtuse, Leeks, Celeriac & Celery,
scented with lemon grass, galangal & curry leaves
A bowl of soup 98.00 or in M's teacup 58.00

法式里昂色拉

配菊苣,水芹,小菠菜,烟熏培根,溏心蛋及红酒汁

Salad Lyonnaise

Frisée, cress & baby spinach tossed with crispy lardons
& poached happy eggs, dressed with warm red wine sauce 108.00

 米氏经典色拉~ 什锦生菜,花瓣,松仁及芝士

M's House Salad

Fiery rocket, mixed leaves, pretty petals, pine nuts
Parmesan shavings ...simple but delicious! 88.00

尼斯色拉配芝麻金枪鱼,

水萝卜,落地球,四季豆,土豆,番茄,鹌鹑蛋及橄榄蛋黄酱

A Not So Classic Salade Nicoise

Sesame-crusted Tuna (no no, no not bluefin...)
red radishes, purple radicchio, green beans,
pink potatoes, black olives & tiny tomatoes,
topped with soft quails eggs & olive mayo 128.00

现切云南火腿

Carved Yunnan Ham

“宣字”牌宣威火腿是火腿行业知名的中华老字号品牌,拥有300多年的发展史,深受国内外消费者的喜爱和认可。

36个月洞藏发酵宣字火腿 (现切)

搭配蜜瓜,芝麻菜,意大利黑醋及上好橄榄油

Yunnan Xuan'wei Ham ~ carved at your table
Cured & air-dried for 3 years in the ancient caves
of the Yunnan mountains
Served with sweet melon, peppery rocket,
aged balsamic & good olive oil
30g - 238.00 60g - 400.00

前菜

Starters

自制腌沙丁鱼片配刁草三文鱼籽酸奶酱及烤大理石黑麦面包

Sweet Dill Pickled Sardine Fillets

a pot creamy salmon roe and marbled rye toasts 128.00

 炸香料腌小花菜配红柚子,石榴,开心果和欧芹

Spiced Cauliflower Tempura

dressed with pink peppercorns, ruby pomelo,
pomegranate pearls, pistachios & parsley 118.00

烟熏青口贝配节瓜丝,海葡萄,茴香菜和葡萄醋麻油汁

Smoked Green Lip Mussels

tossed with warm zucchini noodles, sea grapes,
slivers of fennel & ponzu & sesame dressing 128.00

鹅肝卷配腌制樱桃,小酸瓜,水芹色拉,樱桃酱及脆杏仁吐司

Torchon of Foie-Gras

pickled cherries, crisp cornichons, watercress salad,
sweet cherry compote & crunchy almond toasts 158.00

香煎北海道扇贝配羊肚菌,甜南瓜,风干五花肉脆片

Seared Hokkaido Scallops

with sautéed morel mushrooms, sweet pumpkin
and crispy pancetta 148.00 / 288.00

千岛湖人工养殖鱼子酱~

可选配蜜渍三文鱼,土豆饼及辣根奶油

Mandarin Keluga Caviar (sustainably farmed from Qiandaoshu)

served on potato latkes, with honey glazed salmon
& horseradish cream 328.00

或选配薄脆面包片,酸奶油及小葱

or Simply Decadent 30g with Melba toasts, sour cream & fine chives 588.00

炸鳕鱼球配番茄,水萝卜及咖喱酱

Crunchy Cod Fritters

on a red bed of tomatoes & radishes
with a hot pot of curry sauce 128.00

 咖喱甜薯团配腰果泥及橄榄紫米碎

Sweet Potato Gnocchi, vegan of course...
smoked & lightly curried on cashew nut butter
with crispy olives & purple rice salt 128.00

澳洲和牛薄片配凤尾鱼,酸豆,芝麻菜及白兰地蛋黄酱

Carpaccio of Wagyu Beef (M+)

Fine slices of Australian Rangers Valley Wagyu Beef
cross-hatched with anchovies, Lilliput capers, peppery rocket
& Armagnac mayonnaise 188.00

秋季主食 *Mains for Autumn*

蒜香黄油鼠尾草煎奶饲小牛肉肋眼薄片
配主厨土豆色拉和新鲜球生菜

Classic Weiner Schnitzel

*Milk-fed Dutch Veal crumbed & pan fried in sage & garlic butter
with Hamish's potato salad and crisp iceberg lettuce 428.00*

法式鸡肉卷~ 香烤火腿片鸡肉卷填馅菠菜,芝士
配土豆饼,甜豆及白兰地红酒汁

Roasted French Poussin

*Boned, stuffed with Spinach & Brie & wrapped in French Ham,
with pomme Dauphinoise, haricot verts & petit pois,
sauced with Chartreuse Jus 298.00*

扒剑鱼配莴笋丝,落地球,海葡萄,柠檬及凤尾鱼黄油汁

Sustainable Samoan Swordfish

*Char-grilled, served on a warm salad of celtuce, radicchio & French tarragon,
dressed with sea grapes & bagna cauda 358.00*

 经典伊朗核桃石榴炖茄子配脆米及黄瓜莼萝

Eggplant Fesenjan

*A classic Iranian dish of eggplant
braised with walnuts and pomegranate
served with crispy rice and a cucumber and dill salad 268.00*

扒新西兰鹿臀肉

配烟熏猪肉肠,酸菜,奶油土豆泥及芥末籽浓汁

New Zealand Venison from Mountain River

*Roasted Venison Rump with Sauerkraut, smoked sausage,
creamy mash & mustard seed sauce 358.00*

配菜 *And a Bit on the Side*

老上海豆瓣酥

Shanghainese Speciality "Dou Ban Si"

fava beans mashed with pickled mustard greens... nostalgia! 48.00

销魂蒜香薯条

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

炒时蔬

A bowl of sautéed Greens 48.00

黑松露土豆泥

Truffle'd Mash 68.00

炒什锦菌菇

A Medley of Mushrooms 68.00

迷你粉色咸味土豆

Pink Pontiac Potatoes with pink Himalayan salt 58.00

米氏小色拉

M's House Salad 48.00

经典主食 *M's Classic Mains*

米氏自制盐焗羊腿肉

配慢炖茄子番茄西芹,香料土豆,罗勒酱及浓汁

Salt-encased-slowly-baked-selected-Leg-of-Lamb

*A Provençale bake of eggplant, celery & tomato
herb-roasted potatoes, basil pesto & a good rich jus 368.00*

米氏脆皮乳猪配老上海豆瓣酥,脆洋葱圈及辣椒腌柠檬汁

M's Crispy Suckling Pig

*With Shanghainese speciality "Dou Ban Si"
fava beans mashed with pickled mustard greens,
crowned with crunchy onion rings 348.00*

香烤三文鱼配芹根泥,炒菠菜,水煮蛋及三文鱼籽

Our Hot House-smoked Salmon

*on celeriac purée with sautéed spinach & poached happy egg,
sprinkled with Baltic salmon eggs 368.00*

自制宽面配龙虾肉,新鲜蟹肉,番茄及香炸软壳蟹

Lobster Pappardelle

*House-made pasta ribbons tossed with sweet lobster meat,
fresh crab & spiced tomatoes, topped with crispy soft-shell crabs 398.00*

炙烤M4牛腹肋眼排配紫甘蓝辣根黄油汁

*Char-grilled Australian M4+ Flank Steak (Rangers Valley)
with horseradish'd red cabbage, Sauce Béarnaise & Shiraz Jus 438.00*

分享美食拼盘 *M Platters to Share*

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)

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...)

搭配米氏店红或店白葡萄酒,优惠价228元/瓶

Pair with M's award-winning Australian Cab Sav or Sav Blanc
228.00 per bottle

西班牙海鲜拼盘~

扒剑鱼,腌制沙丁鱼,西班牙火腿片,凤尾鱼欧芹色拉

A Selection of Spanish Seafood ~

*Grilled Samoan Swordfish, Pickled Sardines, Cod Fish Fritters & Serrano Ham
with white anchovy & parsley salad 858.00*

澳大利亚M5草饲带骨肉眼(1公斤)配紫甘蓝及辣根黄油红酒汁

Australian M5+ Prime Rib (1kg, Rangers Valley)

with horseradish'd red cabbage, Sauce Béarnaise & Shiraz Jus 1588.00

米氏脆皮乳猪(来自安徽可持续发展的本地农场)配浓汁

*A Platter of M's Delicious Crispy Suckling Pig (450g)
Locally sourced from a small sustainable farmer in rural Anhui
served with sauerkraut & a good pig sauce 888.00*

甜品

M's Fabulous Desserts

米氏双层甜食拼盘~ 每位158元,两位起点

M's Truly Grand Dessert Platter ~

*White Russian Soufflé, M's Famous Pavlova,
Classic Tiramisu, Raspberry Frangipane,
A Pot of Dark Chocolate & Grand Marnier Cream
Ice creams and sorbets too*

158.00 per person (minimum two people)

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)

M's Very Famous Pavlova

be warned... it's for the sweet toothed 108.00

咖啡酒味舒芙蕾配伏特加雪芭

A Warm White Russian Soufflé

spiked with Kahlua and a cool scoop of vanilla vodka sorbet 118.00

黑巧克力慕斯配巧克力饼干

A Pot of Dark Chocolate & Grand Marnier Cream

with candied chocolate orange rinds and langue de chat 88.00

芝士汤团配芝麻碎及香草冰淇淋

Ricotta Red Grape Dumplings

rolled in sesame crumbs & a scoop of vanilla ice cream 88.00

香甜柠檬蛋糕配柠檬雪芭 (可选配意式柠檬甜酒)

Citrus, Citrus, Citrus...

*Luscious Lemon cake served with a pot of lemon posset
and a tangy lemon sorbet 88.00*

Add a shot of Limoncello 60.00

树莓杏仁挞配香草奶油

Raspberry Frangipane Tart with sweet Chantilly cream 98.00

熔岩巧克力布丁配双色巧克力及香草冰淇淋

*Warm Molten Chocolate Pudding... rich & unctuous
& marbled chocolate Eskimo pie 108.00*

经典提拉米苏

A Very Traditional Tiramisu 88.00

冰淇淋和雪芭 (多种口味,自选搭配)

Ice Creams & Sorbets ~

We have many flavors of ice cream and sorbet, you pick and choose

~one scoop 38.00 ~two scoops 68.00 ~three scoops 98.00

土耳其咖啡配自制软糖及核桃千层酥

Turkish Coffee with home-made Turkish delight & baklava 68.00

米氏杯售葡萄酒

Wine by Glass

Whites 白葡萄酒

Glass 150ml Carafe 325ml Bottle 750ml

M's House Sauvignon Blanc South Australia, 2019

Fresh and lively, lime and herbs

我们的店酒长相思,清新有活力,青柠和草本香气

70 140 335



Grüner Veltliner Domäne Gobelburg, Austria, 2018

Gently spiced aromas with a fresh tangy finish

奥地利标志性的葡萄酒,柔软的香料味,带有一点鲜嫩刺激的收尾

80 165 395

Riesling Dr Loosen Mosel, Germany, 2020

Off dry, green apple, lemon and minerals

微甜,鲜嫩多汁,青苹果,柠檬,矿物质

88 190 435

Gavi Michele Chiarlo, Piedmonte, 2017

Apple, acacia flower, citrus and bread crust

苹果,柑橘,合欢花,烤面包

95 190 495

Bourgogne Chardonnay Joseph Drouhin, Burgundy, 2020

Citrus, honey, vanilla... The simple pleasures of a classic Burgundy!

经典勃艮第的代表,柑橘,蜂蜜,香草

110 220 525

Chardonnay Castiglion Del Bosco, Tuscany, 2019

Citrus fruit, grapefruit, orange peel, mineral

柑橘类水果,西柚,橘皮,矿物风味

145 290 725

Reds 红葡萄酒

Glass 150ml Carafe 325ml Bottle 750ml

M's House Cabernet Sauvignon South Australia, 2017

Juicy and fresh, cassis and blackcurrant

可口多汁,黑加仑和醋栗香气

70 140 335



Carmenere Andica Gran Reserva, Vale de Maule, Chile, 2019

Fruity and juicy, red berries, cassis

果味十足,鲜嫩多汁,红色水果主导

76 152 385

Shiraz Delaire Graff, Stellenbosch, South Africa, 2016

Lively and spicy, mulberries, white pepper, oak

辛香有活力,桑葚,白胡椒,橡木桶

88 180 445



Barbera d'Asti Bava, 'Libera' Piedmont, Italy, 2017

Earthy and elegant, raspberries, cranberries, mushroom

优雅细腻,覆盆子,树莓,菌菇

85 170 425

Saumur Champigny Arnaud Lambert, Loire Valley, 2018

Cherry, blackberry and hints of chocolate, delicate tannins

樱桃,黑莓,淡淡的巧克力,精美的单宁

105 210 525

Pinot Noir Wairau River, Marlborough, N Zealand, 2018

Fine ripe tannins, soft and refined with delicate primary fruit

细致的单宁,口感柔顺,富含精致的酱果

98 196 495

Haut-Médoc Fourcas Dupré No2, Bordeaux, 2015

Classic and savory, black cherry, cedar, cassis

经典馥郁,黑樱桃,雪松,黑加仑子

110 220 545

Malbec Catena, Mendoza, Argentina, 2018

Pear, berries, black pepper, cloves

李子,莓果,黑胡椒,丁香

128 256 635



Sommelier's Recommendation 侍酒师推荐

O = Organic 有机酒

另加收10%服务费 10% service charge applies