



## *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*

Summer Tomato soup with Burrata cheese & Thai basil,  
served hot or chilled

### 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)

### A Summer Salad ~

grilled artichokes, charred fennel,  
chili roasted oranges & crunchy olive croutes  
on a bed of crisp cucumber, red endive & white radish,  
dressed with chimichurri verde (Vegan)

### 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

Belgium waffles served with torched Banana,  
salted caramel sauce and vanilla ice cream

Carpaccio of Free-range New Zealand Venison,  
crispy capers, crunchy shallots, olive crumbs & Parmesan shavings,

## *with Mains to follow...*

### *Our brunchy classics*

Fresh Fettucine tossed with sweet prawns,  
tomatoes, a pinch of chili, white wine & dill

### A Tuscan Beef Salad ~

seared slices of marinated beef topped with arugula,  
olives and tomato, dressed with lemon, garlic and herbs

### 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

### Sicilian Style Cauliflower

served with peperonata in the style of Trapani,  
with parsley, caper, preserved lemon & raisin salad,  
scattered with toasted almonds & olive crumbs (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 or Florentine~

Poached free range happy eggs  
with crispy bacon or sautéed spinach  
served on toasted sourdough topped with Hollandaise sauce

### Lightly seared Tuna Fillet

on a bed of green beans, olives, chickpeas and tomatoes,  
topped with a runny happy egg

## *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

### Nisha's Mille Feuille

fine filo biscuits layered with sweet baked cream  
drizzled with butterscotch sauce then scattered with praline

### A selection of Fresh Fruits

topped with your choice of sorbet and fresh honey comb

### Cold Lemon Soufflé with cat's tongues

Vegan Pineapple Tart & fresh coconut sorbet

### 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 298 rmb*

*3 courses including a cocktail  
and limitless tea or coffee 328 rmb*

## *Summer 2020*

10% service charge applies

7/F, No.5 The Bund, 20 Guangdong Road, Shanghai  
上海市广东路20号外滩五号7楼  
(86 21) 6350 9988

[www.m-restaurantgroup.com](http://www.m-restaurantgroup.com)



## 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

夏季番茄汤配水牛芝士及泰式罗勒酱  
可选冷或热

三色素面团~  
土豆, 红薯, 紫薯配藏红花, 花菜粒,  
咸柠檬, 黄椒酱及辣椒 (纯素食)

夏季轻食色拉配煎洋蓟茴香, 橙肉,  
黄瓜, 红菊苣, 小萝卜及橄榄面包 (纯素食)

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

比利时华夫饼配烤香蕉, 海盐焦糖酱和香草冰淇淋

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, 辣椒, 白葡萄酒及莳萝

托斯卡纳牛肉沙拉配芝麻菜,  
橄榄, 小番茄, 柠檬, 大蒜和香料

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

西西里风味烤花菜配欧芹水瓜榴,  
柠檬葡萄干沙拉及烤杏仁和橄榄碎 (纯素食)

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

嫩煎金枪鱼配刀豆, 橄榄, 三角豆  
和番茄沙拉及嫩煮鸡蛋



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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

太妃糖奶油及果仁千层酥

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

菠萝塔配新鲜椰子雪芭 (纯素食)

冰淇淋和雪芭~  
时令新鲜, 口味自选

兩道菜配雞尾酒和茶或咖啡  
每位298元

三道菜配雞尾酒和茶或咖啡  
每位328元

另加收10%服务费