



## Our Tasting Menu 2020

- 米氏赏味菜单 -

### To Start 前菜

King Crab & Golden Needle Mushrooms,  
sweet corn kernels & purple Goji berries,  
finished with a fragrant seafood broth  
姜味海鲜清汤配皇帝蟹, 金丝菌, 甜玉米粒及紫枸杞

and

New Zealand Venison Carpaccio  
crunchy shallots, crispy capers, & Parmesan shavings,  
dressed with a light truffle vinaigrette

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

**Prosecco** Extra Dry, Torresella Veneto NV



### Then... 开胃菜

Seared Hokkaido Scallops  
dressed with mango & paw paw salsa & minted avocado,  
topped with paprika pearls

嫩煎北海道扇贝配青木瓜沙沙,  
牛油果泥及烟熏西米露

**Riesling** Pikes, Traditionale, Clare Valley, 2018

### For Your Main 主食

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

**Viognier** Yalumba Y series, South Australia, 2017

or

Chargrilled Fillet of Beef  
(best Australian grass fed beef /180g)  
with garlic'd king mushrooms from Dali,  
wilted broccolini and Tartar butter  
扒澳洲谷饲牛菲力(180克)配烤杏鲍菇, 落地球及黄油塔塔

**Côtes du Rhône Villages** G.Meffre, Rhône Valley, 2016

### Dessert 甜品

M's very famous Pavlova  
米氏名点~ 奶油蛋白饼配新鲜水果丁,  
激情果冰淇淋及激情果沙司



5 courses at 688rmb per person

and match our suggested wine pairings (3 tastings) for 288rmb

5道式菜单每位688元, 配酒(三杯)另加288元

10% service charge applies  
另加收10%服务费

