



米氏秋季赏味菜单

M's Autumn Tasting Menu 2020

前菜 *To Start*

时令菌菇汤配黑松露牛肝菌泡沫

Wild Yun'nan Mushroom Cappuccino ~
Chanterelles & Ceps & Princesses & Buttons
all whipped up into a soup
& topped with truffl'd Porcini foam

and

新西兰有机生鹿肉薄片 配黑纵菌, 蒜味牛肝菌蛋黄酱, 芝士及小干葱

A Not-So-Classic Venison Carpaccio ~
Organic New Zealand Mountain River Venison
finely sliced & topped with pickled black Princess mushrooms,
porcini aioli, Parmesan shavings and crispy shallots

Prosecco Extra Dry, Torresella Veneto NV

开胃菜 *Then...*

香煎加拿大扇贝配苹果西芹鱼皮黄瓜卷, 麻油寿司醋及酸梅蛋黄酱

Seared Canadian Scallops
cucumber rolls filled with pickled fish skin, apple and celery
dressed with sesame ponzu & umeboshi mayo

Riesling Pikes, Traditionale, Clare Valley, 2018

主食 *For Your Main* (二选一)

香煎鲑鱼 (可持续发展供源) 配土豆饼, 珍珠洋葱及酸奶油鱼子酱

Icelandic Arctic Char (sustainably sourced)
with crisp potato latkes, pearl onions,
sour cream & Beluga Caviar

Viognier Yalumba Y series, South Australia, 2019

or

新西兰草饲牛菲力配黄油面包, 鹅肝及黑松露片

Tournedos Rossini ~
Best Fillet of New Zealand grass-fed Beef
served on a Brioche croute, topped with a slab of Foie gras
& finished with Truffles & Madera

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

甜品 *Dessert*

烤蛋白饼配奶油, 新鲜水果丁及激情果沙司 M's Very Famous Pavlova

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, 配三款(杯)酒另加288元

10% service charge applies
另加收10%服务费