



M's Luncheon Menu

To Start

Wild Yun'nan Mushroom Cappuccino ~

Chanterelles & Ceps & Princesses & Buttons

all whipped up into a soup & topped with truffl'd Porcini foam 76rmb

or

An Autumnal Salad

Grilled artichokes, charred fennel, chili roasted oranges & crunchy olive croutes on a bed of red radicchio, white radish & red & white endives dressed with chimichurri verde 98rmb

or

Chef Hamish's Pork and Foie Gras Pate with fig jam and Melba's toasts 128rmb

or

Crunchy Cod Fritters on a red bed of tomatoes & radishes with a hot pot of curry sauce 108rmb

or

Fresh Burrata Cheese & Heirlooms

on a bed of green, red, orange & yellow heirloom tomatoes

drizzled with basil pesto & our house fermented rich dark vinegar 128rmb

For Your Main

Seared Tuna Fillet (no, no, no not blue fin!)

on a bed of sesame scented green beans, chickpeas and olives topped with a soft happy egg 168rmb

or

Tuscan Beef Salad ~

Seared slices of marinated beef topped with arugula, olives and tomato, dressed with lemon, garlic and herbs 178rmb

or

Fans of Roasted Cauliflower

scattered with toasted pistachios, pomegranate seeds, caperberries and lots of fresh herbs 138rmb

or

Cajun Chicken Burger

Filled with coleslaw and pickles & encased in a sesame and cumin bun, with a side of crispy French fries 148rmb

or

Braised Lamb Shank brushed with English mustard, served with creamed potato & cidered cabbage 188rmb

or

Pork Scallopini ~

Tenderised Pork Chop, lightly crumbed then fried in butter with garlic, sage & white Balsamic, served with a crisp green salad 188rmb

Dessert

A good chunk of Parmesan Reggiano served with local honey comb 108rmb

or

Macha Tea Cheesecake served with coconut ice cream 92rmb

or

M's classic Pavlova 108rmb

or

3 scoops of our delicious sorbets and ice creams 88rmb

Choose any Two Courses from our Luncheon Menu plus tea or coffee - 218rmb per person

or Three Courses plus tea or coffee - 278rmb per person

10% service charge applies



米氏午餐菜单

前菜

时令菌菇汤配黑松露牛肝菌泡沫 76元

或

秋季轻食色拉配洋蓍, 茴香菜, 橙肉, 玉兰菜, 红菊苣, 水萝卜及橄榄面包 98元

或

主厨推荐~

鹅肝杂肉冻配无花果酱及黑麦脆面包 128元

或

炸鳕鱼球配番茄, 水萝卜及咖喱酱 108元

或

彩色番茄色拉配布拉塔芝士, 罗勒酱及自制黑醋 128元

主食

嫩煎金枪鱼配刀豆, 橄榄三角豆及嫩煮鸡蛋 168元

或

托斯卡纳牛肉配土豆, 芝麻菜, 橄榄, 小番茄, 柠檬, 大蒜及香草料 178元

或

烤花菜配芝麻酱, 开心果, 芥末石榴, 水瓜榴及香草料 138元

或

卡真炸鸡腿汉堡

配腌制卷心菜丝, 酸黄瓜, 孜然汉堡面包及香炸薯条 148元

或

慢炖羊棒骨配芥末, 奶油土豆及苹果醋卷心菜 188元

或

蒜味黄油炸猪排配鼠尾草, 意大利白醋及小色拉 188元

甜品

帕玛森芝士配蜂巢 108元

或

抹茶芝士蛋糕配香椰冰淇淋 92元

或

米氏名点 PAVLOVA~

烤蛋白饼配奶油, 水果丁及激情果沙司 (口味偏甜) 108元

或

冰淇淋和雪芭~

时令新鲜, 自选口味 88元

两道菜每位 218元

三道菜每位 278元

* 以上套餐均包含一杯茶或咖啡

另加收10%服务费