

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

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

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

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

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!

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

A not-so-classic Tuna Nicoise
Lightly seared Tuna Fillet on a bed of green beans, olives,
chickpeas and tomatoes, topped with a happy egg

Fresh Burrata Cheese & Heirlooms
on a bed of green, red, orange & yellow heirloom tomatoes
drizzled with basil pesto & our house fermented rich dark vinegar

with Mains to follow...

Tuscan Beef ~
Seared slices of marinated beef & scalloped potatoes
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

Slow Cooked Lamb Shank
on creamy potato with pickled cabbage

Fresh Saffron Fettucine tossed with Sweet Prawns,
tomatoes, a pinch of chili, white wine & dill

Fans of Roasted Cauliflower & Spicy Floret Fritters
on Tahini Sauce scattered with toasted pistachios,
pomegranate seeds, caperberries and lots of fresh herbs

Bangers and Mash ~
Pork Sausages on a bed of Mashed Potato
with sweet baby peas and onion gravy

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

A Medley of Mushrooms ~
Sautéed wild mushrooms on toasted brioche
topped with a happy egg, Parmesan and peppery rocket

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

Add our hard-to-resist Garlic'd French Fries **+38rmb**

and then to Finish...

Macha Tea Cheesecake served with coconut ice cream

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

M's Very Famous Pavlova
be warned... it's for the sweet toothed

Chocolate Brownies with cookies and ice cream

Crunchy Bruléed Plump Autumn Figs
with Rum-n-Raisin ice cream

Ice Creams and Sorbets ~
our own ice creams and sorbets
made with the best seasonal produce
... you pick and choose!

A selection of Fresh Fruits
topped with your choice of sorbet and fresh honey comb

*2 courses including a cocktail
and limitless tea or coffee 298 rmb*

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

M's Autumn Brunch 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



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

时令菌菇汤配黑松露牛肝菌泡沫

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

主厨推荐~

鹅肝杂肉冻配无花果酱及黑麦脆面包

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

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

嫩煎金枪鱼配刀豆, 橄榄三角豆和番茄沙拉及嫩煮鸡蛋

彩色番茄色拉配布拉塔芝士, 罗勒酱及自制黑醋

主食

托斯卡纳牛肉配扇贝土豆, 芝麻菜, 橄榄,
小番茄, 柠檬, 大蒜及香料

番茄浓汁烩蛤蜊配香肠及橄榄面包

南方炸鸡配卷心菜及芥末酱

慢炖羊棒骨配奶油土豆及卷心菜

自制藏红花小宽面配甜虾, 番茄, 辣椒及刁草

烤花菜配芝麻酱, 开心果, 芥末石榴,
水瓜榴及香草料

猪肉香肠配土豆泥, 甜豆及洋葱酱

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

炒菌菇配黄油面包, 芝士, 芝麻菜及嫩煮鸡蛋

嫩煮鸡蛋配酸面包及荷兰沙司~
可选配培根或菠菜



关注米氏西餐厅官方微信
了解更多美食及活动资讯

甜品

抹茶芝士蛋糕配香椰冰淇淋

比利时华夫饼配烤香蕉,
咸味焦糖沙司及香草冰淇淋

米氏名点~

烤蛋白饼配奶油, 新鲜水果丁及激情果沙司 (口味偏甜)

热布朗尼蛋糕

配饼干碎, 新鲜浆果及香草冰淇淋

焦糖无花果配葡萄干朗姆酒味冰淇淋

冰淇淋和雪芭~

时令新鲜, 口味自选

新鲜水果盘

配雪芭(口味自选)及新鲜蜂巢

“米氏二〇二〇秋季早午餐”

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