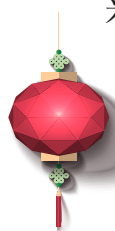


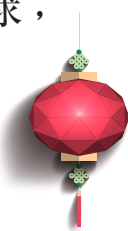
米氏欢乐庆典季

Celebrate this Festive Season at M

商务宴请，公司年会，亲朋好友聚会，各种主题的派对晚宴...
米氏西餐厅的庆典季菜单都能满足您的不同需求，
带给您独一无二的精致用餐体验。



午餐 LUNCH - 每位338元起
晚餐 DINNER - 每位595元起



Celebration Dinner Menu for Sharing

A Drink Upon Arrival...

香槟鸡尾酒, 店葡萄酒或香料苹果汁
A Classic Champagne Cocktail,
House Wines or Hot Spiced Apple Juice

A Warming Soup

大厨托尼推荐~ 奶油蛤蜊浓汤配红蟹油及面包粒
M's Clam Chowder

Rich chowder from sustainably-sourced Diamond Clams
laced with fragrant crab oil & spiced croutons

Followed By...

烟熏火腿, 开心果, 火鸡肉冻
A Festive Terrine with all the accoutrements

And Then...

炸鳕鱼球配番茄, 水萝卜及咖喱酱
Crunchy Cod Fritters on a red bed of tomatoes & radishes
with a hot pot of curry sauce

Main

澳洲草饲战斧牛排配辣根汁及黑胡椒汁, 炒什锦菌菇
The Mighty Tomahawk Steak
from the trolley, carved at the table
Grass-fed Australian Beef, horseradish and black pepper jus
and a medley of chefs selected mushrooms

&

米氏脆皮乳猪拼盘, 蒜味迷迭香烤土豆
A Platter of M's delicious Crispy Suckling Pig
Locally sourced from a small sustainable farmer in rural Anhui
served with roasted golden root vegetables
...and a good pig sauce

To Finish

米氏节日甜食拼盘~
M's truly Grand Dessert Platter to share ~
A Selection of our Festive Favourites

每位595元，另收10%服务费
595 rmb per person, plus 10% service charge

至少8位起订，请提前48小时预订
Minimum 8 people, please book at least 48 hours ahead

可选米氏独立包间，先到先得
M's Private Room available on a first come first serve basis

M
— 1st —
ON THE BUND
SHANGHAI
米氏西餐厅

始于1999年

Since 1999...

米氏西餐厅冬季晚餐菜单

M's

Winter Dinner Menu

2021



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7/F, No.5 The Bund
20 Guangdong Road, Shanghai
Tel: (86 21) 6350 9988

www.m-restaurantgroup.com


汤和色拉

Soups & Salads

大厨托尼推荐~ 奶油蛤蜊浓汤配红蟹油及面包粒
(新西兰可持续供源, 可选小份茶杯装)

M's Clam Chowder

sustainably-sourced Diamond Clams (Cloudy Bay, NZ)
laced with fragrant crab oil & spiced croutons
in a soup bowl 128.00
or in M's teacup 78.00

 时令菌菇汤配黑松露牛肝菌泡沫
(可选小份茶杯装)

Wild Yun'nan Mushroom Cappuccino ~
Chanterelles & Ceps & Princesses & Buttons
all whipped up into a soup
& topped with truff'd Porcini foam
in a soup bowl 98.00
or in M's teacup 58.00

 五彩色拉配生菜叶

时蔬, 水果, 谷物, 咖喱芝麻杏仁泥及橄榄碎 (不含奶制品)

A Very Vegan Salad

A colourful melange of crispy leaves,
fresh vegetables, fruits & sprouts & grains
on a bed of curried almond & sesame curds,
sprinkled with olive soil 118.00

 米氏经典色拉~ 什锦生菜, 花瓣, 松仁及芝士

M's Classic House Salad

Fiery Rocket, Mixed leaves, Pretty Petals,
Parmesan peels and toasted Pinenuts
~simple but delicious! 88.00

千岛湖人工养殖鱼子酱~

可选配自制荞麦饼, 奶油及小葱
或香煎鲑鱼, 土豆饼及辣根酸奶油

Mandarin Beluga Caviar

(sustainably farmed from Qiandaohu, Zhejiang)

15g - 328.00

30g - 528.00

Served with either ~

Buckwheat Blinis, crème fraîche & fine chives

or

Potato latkes, Arctic char, horseradish sour cream

前菜

Starters

自制新鲜蟹肉, 蟹籽意大利饺子
配龙蒿橙味黄油汁

Fresh Tortellini

Filled with Dungeness crab meat and crunchy crab eggs
sauced with tarragon & orange burnt butter 148.00 / 288.00

法式香煎鹅肝

配焦糖苹果酒, 花菜泥及姜味白兰地脆糖片

Fancy French Seared Foie Gras

glazed with caramel & apple cider
with cauliflower puree, and Brandy snaps 158.00

香炸澳洲明虾火腿片丝网卷

配番茄沙司, 玉米苗及蛋黄酱

Crispy King Prawns wrapped in Jamon Iberico
Spanish sofrito, baby corn sprouts & rich mayonnaise 148.00

 咖喱烟熏甜薯团

配松仁泥及橄榄紫米碎 (可选小份)

M's Sweet Potato Gnocchi

cashew-nut curds, olive crumbs
& organic purple rice salt 128.00 / 248.00

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 (可选小份)

Seared Canadian Scallops

cucumber rolls filled with pickled fish skin, apple and celery
dressed with sesame ponzu & umeboshi mayo 148.00 / 288.00

炸鳕鱼球配番茄, 水萝卜及咖喱酱

Crunchy Cod Fritters

on a red bed of tomatoes & radishes
with a hot pot of curry sauce 118.00

新西兰有机鹿肉薄片

配黑纵菌, 蒜味牛肝菌蛋黄酱, 芝士及小干葱

A Not-So-Classic Venison Carpaccio ~

Lightly seared organic NZ Mountain River Venison
finely sliced & topped with pickled black Princess mushrooms,
porcini aioli, Parmesan shavings and crispy shallots 158.00

招牌主食

M's Signature Mains

自制热烟熏三文鱼
配芹根泥, 炒菠菜, 水煮蛋及三文鱼籽

*Hot house-smoked Salmon
celeriac puree, sautéed spinach, a poached happy egg
and a sprinkling of Baltic salmon eggs 278.00*

米氏脆皮乳猪, 猪肉香肠
配苹果醋卷心菜, 咖喱南瓜及鼠尾草

*M's Crispy Suckling Pig & Pork Sausage
With cider braised cabbage, curried pumpkin,
crispy sage and a good pig sauce 398.00*

新西兰草饲牛菲力 (180克)
配黄油面包, 鹅肝及黑松露片


*Tournedos Rossini ~
Best Fillet of New Zealand
(grass-fed Beef 180g)
served on a brioche croute,
topped with a slab of foie gras
& finished with truffles & Madeira 488.00*

米氏盐焗羊腿肉配节瓜芝士土豆饼及酸甜茄子酱

*Slowly baked salt-encased selected Leg of Lamb
with zucchini, potato & gruyère gratin,
sweet & sour eggplant chutney
...and a rich lamb sauce 388.00*

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

*Seared Icelandic Arctic Char
(sustainably sourced)
with crisp potato latkes, pearl onions,
sour cream & Keluga Caviar 358.00*

 烤花菜配芝麻酱, 开心果,
芥末石榴, 水瓜榴及香草料

*Fans of Roasted Cauliflower
& Spicy Floret Fritters
on tahini sauce scattered with toasted pistachios,
pomegranate seeds, caperberries and lots of lovely herbs 198.00*

冬季新品主食

New Mains for Winter

核桃石榴炖嫩鸭配香米及茼蒿黄瓜

*Fesenjan ~
A classic Iranian dish of Duckling
braised with walnuts and pomegranate molasses
with crispy rice & cucumber & dill salad 268.00*

烩海鲜配米氏自制小宽面及香草料
明虾, 蛤蜊, 墨鱼, 软壳蟹, 海鱼, 青口

*A Classic Rich Seafood Stew
with fishes, crustaceans, mollusks & cephalopods
with M's house made fettuccini 388.00*

慢炖五香味新西兰鹿肋排

配茴香泥, 石榴, 红心柚及干葱圈
*New Zealand Venison Short Ribs
(Free range, Mountain River, NZ)
slow braised in Chinese five spice
served with fennel puree, pink grapefruit,
pomegranate seeds & crispy shallots 298.00*

配菜

And a Bit on the Side

蒜香薯条~ 必点!

Garlic'd & parsley'd French Fries ~ hard to resist 58.00

炒时蔬 (可选配香料黄油)

*A bowl of good Greens
tossed with lemon and herb butter 48.00*

烤根茎类时蔬配焦糖洋葱及迷迭香

*Roast golden root vegetables
with caramelized onions and rosemary 68.00*

黑松露土豆泥

Truffle'd Mash 68.00

炒什锦菌菇

A medley of chefs selected Mushrooms 68.00

蒜味迷迭香烤土豆

Roasted Chat Potatoes with rosemary and garlic 58.00

米氏小色拉

M's House Salad 48.00

分享美食拼盘 *M Platters to Share*

适合分享的米氏主食大拼盘, 与家人好友共享美味盛宴~
(每款可选两个配菜, 需等候约40分钟)

Our platters are designed to share with family and friends
choose one or more of selections
and add two side dishes of your choice per platter
(Please allow 40 minutes for mains)

搭配米氏店红或店白葡萄酒 (优惠价228元/瓶)

*Pair with M's award-winning Ozzie Cab Sav or Sav Blanc
228.00 per bottle*

澳洲草饲战斧牛排 (1.3公斤)
配辣根汁及黑胡椒汁

*The Mighty Tomahawk Steak (1.3kg)
Grass-fed Australian Beef
served with a horseradish and black pepper jus 1388.00*

大份烩海鲜配米氏自制小宽面及香草料
明虾, 蛤蜊, 墨鱼, 软壳蟹, 海鱼, 青口

*A Rich Seafood Stew
with fishes, crustaceans, mollusks & cephalopods
on a tumeric fettuccini and lots of lovely herbs 688.00*

米氏脆皮乳猪拼盘 (450克)

*A Platter of M's delicious Crispy Suckling Pig (450g)
Locally sourced from a small sustainable farmer in rural Anhui
...served with a good pig sauce 788.00*

大份慢炖五香味新西兰鹿肋排
配茴香泥, 石榴籽及红心柚

*Slow braised New Zealand Venison
Free range from Mountain River ~
Short ribs slow cooked in Chinese five spice
served with fennel puree, pomegranates & pink grapefruit 598.00*

两款配菜选择, 请参看前页

Add your two sides, please see overleaf...

甜品

M's Fabulous Desserts

米氏双层甜食拼盘~ 每位158元, 两位起点

*M's Truly Grand Dessert Platter ~
Cherry Soufflé, Tiramisu,
Caramelized Lemon Tart, Ice Cream & Sorbet...
and that very famous Pavlova too!
158.00 per person (minimum two people)*

樱桃热蛋奶酥配樱桃力娇酒奶油汁及香草巧克力碎冰淇淋

*Cherry Soufflé
with kirsch crème Anglaise & a cold chocolate chip ice cream 106.00*

巧克力栗子粉布丁配香草冰淇淋 (无麸质)

*Molten Chocolate & Chestnut Pudding ~ bonus, gluten free!
with a scoop of vanilla bean ice cream 98.00*

经典提拉米苏

A very traditional Tiramisu 88.00

太妃糖奶油及果仁千层酥

*Nisha's Mille Feuille
fine filo biscuits layered with sweet baked cream
drizzled with butterscotch sauce
then scattered with shards of praline 96.00*

焦糖柠檬挞配香草奶油

*Caramelized Lemon Tart
served with a chantilly cream 88.00*

酸奶冻配西柚, 橙肉, 石榴及稀酸奶

*Probiotic Pana cotta
winter citrus fruits and juice poured over a yogurt custard 88.00*

米氏名点 PAVLOVA

烤蛋白饼配奶油, 新鲜水果丁及激情果沙司 (口味偏甜)

*M's Very Famous Pavlova
...a treat for the sweet toothed 108.00*

冰淇淋和雪芭 (多种口味, 自选搭配)

*Ice Creams & Sorbets ~
We have many flavours of ice cream and sorbet, you pick and choose
~one scoop 38.00 ~two scoops 68.00 ~three scoops 98.00*

土耳其咖啡配自制软糖及核桃千层酥

Turkish Coffee with home-made Turkish delight & baklava 68.00