

M's Luncheon Menu

To Start

Crispy Soft Shell Crab on a bed of cucumber and apple salad with lemon & umeboshi dressing 120rmb

or

A Warm Winter Salad ~

Wilted Zucchini ribbons tossed with king mushrooms, broad beans, sweet peas, green beans, radicchio and crispy kale healthy yet delicious! 108rmb

or

Wild Yun'nan Mushroom Cappuccino

Chanterelles & Ceps & Princesses & Buttons

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

or

BBQ Octopus Leg on a bed of baba ganoush

served with spiced eggplant fritters and a light chili dressing 128rmb

or

Chef Hamish's Pork & Foie Gras Pate

with pineapple compote and coconut brioche 118rmb

or

Salmon Gravlax

served on crispy potato latkes with caper berries, baby onions and red sorrel & horseradish cream 128rmb

or

M's House Salad ~

rocket, mixed leaves, pretty petals, pinoli & Parmesan 88rmb

For Your Main

Slow Cooked Lamb Shank brushed with English Mustard served with creamed potato & pickled cabbage 178rmb

or

Pan Seared Sea Bass

with whitebait fritters, tart parsley salad & tartare sauce 158rmb

or

Fresh & Fragrant Crab Risotto

Arborio rice cooked with tarragon & chunks of fresh crab meat 188rmb

or

Eggplant Fesenjan ~

A rich Persian stew of eggplants cooked with pomegranate molasses & walnuts piled onto spiced pilaf 158rmb

or

A Classic Spaghetti Bolognese

served with a bowl of Parmesan 148rmb

or

Diamond Surf Clams & Sweet Little Clams

cooked in an XO broth 178rmb

or

Honey & Miso glazed Pork Chop

served with roast celeriac, stewed apples & wilted cabbage 158rmb

Dessert

M's classic Pavlova 108rmb

or

Cookies & Cream ~

Hot fudge brownie coated with chocolate cookie crumbs, scattered with fresh berries and a scoop of vanilla ice cream 108rmb

or

Nisha's Mille Feuille ~

fine filo biscuits layered with sweet baked cream

drizzled with butterscotch sauce

then scattered with shards of praline 96rmb

or

A good chunk of Parmesan Reggiano

served with local honey comb 108rmb

or

Turkish Coffee with home-made Turkish delight & baklava 68rmb

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

香炸软壳蟹配苹果西芹黄瓜卷及麻油寿司醋 120元

或

健康时蔬配节瓜, 松茸, 蚕豆, 甜豆, 四季豆

落地球及脆甘蓝 108元

或

时令菌菇汤配黑松露牛肝菌泡沫 76元

或

炭烤八爪鱼配茄子泥, 炸茄子片及干葱尖椒汁 128元

或

主厨推荐~ 鹅肝杂肉冻配菠萝酱及香椰黄油吐司 118元

或

腌三文鱼片配土豆饼, 珍珠洋葱, 红酸叶及辣根奶油 128元

或

米氏经典色拉~ 什锦生菜, 花瓣, 松仁及芝士 88元

主食

慢炖羊棒骨配芥末, 奶油土豆泥及苹果醋卷心菜 178元

或

香煎海鲈鱼配小银鱼蛋饼, 欧芹色拉及他他酱 158元

或

蟹肉意式烩饭配龙蒿 188元

或

慢炖茄子配石榴, 核桃仁及小香米 158元

或

肉酱意面配芝士 148元

或

XO酱烩蛤蜊配香菜 178元

或

味噌蜂蜜渍猪排配烤芹根, 慢炖苹果卷心菜 158元

甜品

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

热布朗尼蛋糕配巧克力饼干碎配新鲜浆果及香草冰淇淋 108元

或

太妃糖奶油及果仁千层酥 96元

或

帕玛森芝士配蜂巢 108元

或

土耳其咖啡配自制软糖及核桃千层酥 68元

或

冰淇淋和雪芭~ 时令新鲜, 口味自选 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