



M
1st
ON THE BUND
SHANGHAI
米氏西餐厅



米氏春季赏味菜单 M's Spring Tasting Menu 2021

云南火腿片配脆面包及鱼子酱

"Jamon de Yunnan"

Hand carved from M's trolley
...topped with caviar, yum!

Taittinger Brut Réserve NV

To Start

云南野生菌菇汤配黑松露牛肝菌泡沫

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

and

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

And 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

Gavi Michele Chiarlo, Piedmonte, 2017

For Your Main

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 & Madeira

Shiraz Delaire Graff, Stellenbosch, South Africa, 2016

Dessert

烤蛋白饼配奶油, 新鲜水果丁及激情果沙司

M's Very Famous Pavlova

6道式品鉴菜单, 每位688元,
另加388元可选配三款(杯)酒

6 courses at **688rmb** per person
and match our suggested wine pairings
3 tastings for **388rmb**

另加收10%服务费

10% service charge applies