



米氏午餐菜单

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45元可享用一杯米氏店白或店红葡萄酒

前菜

香炸软壳蟹配苹果西芹黄瓜卷及麻油寿司醋

或

炸鳕鱼球配番茄, 水萝卜及咖喱酱

或

云南野菌菇汤配黑松露牛肝菌泡沫

或

主厨推荐~ 鹅肝杂肉冻配菠萝酱及椰香黄油吐司

或

腌三文鱼片配土豆饼, 珍珠洋葱, 红酸叶及辣根奶油

或

米氏经典色拉~ 什锦生菜, 花瓣, 松仁及芝士

主食

火扒阿根廷牛菲力(160克)配四季豆, 奶油土豆泥及黑胡椒汁

或

慢炖羊棒骨配芥末, 奶油土豆泥及苹果醋卷心菜

或

香煎海鲈鱼配小银鱼蛋饼, 欧芹色拉及他他酱

或

慢炖茄子配石榴, 核桃仁及小香米

或

炭烤八爪鱼配茄子泥, 炸茄子片及干葱尖椒汁

或

经典肉酱意面配帕玛森芝士

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)

或

帕玛森芝士配蜂巢

或

奶油夹心千层酥配太妃糖浆及果仁碎

或

热布朗尼蛋糕配巧克力饼干碎, 新鲜浆果及香草冰淇淋

或

土耳其咖啡配自制软糖及核桃千层酥

或

冰淇淋和雪芭~ 时令新鲜, 口味自选

另加收10%服务费

M's Luncheon Menu

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

Choose **Three Courses** plus tea or coffee - **278rmb** per person
+45rmb for a glass of our award winning **House Wine**

To Start

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

or

Crunchy Cod Fritters

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

or

Wild Yun'nan Mushroom Cappuccino ~

Chanterelles & Ceps & Princesses & Buttons

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

or

Chef Hamish's Pork & Foie Gras Pate
with pineapple compote and coconut brioche

or

Salmon Gravlax

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

or

M's House Salad ~

rocket, mixed leaves, pretty petals, pinoli & Parmesan

For Your Main

Flame Grilled Argentinian Beef Fillet (160g)

with green beans, creamy mashed potato and black pepper sauce

or

Slow Cooked Lamb Shank

brushed with English Mustard

and served with creamed potato & pickled cabbage

or

Pan Seared Sea Bass

with whitebait royal a tart parsley salad and a tartare dressing

or

Eggplant Fesenjan ~

rich Persian stew of eggplants cooked with pomegranites
& walnuts piled onto spiced pilaf

or

BBQ Octopus Leg on a bed of baba Ganoush

served with spiced eggplant fritters and a light chili dressing

or

A Classic Spaghetti Bolognese

served with a bowl of Parmesan

Dessert

M's classic Pavlova

or

A good chunk of Parmesan Reggiano

served with local honey comb

or

Nisha's Mille Feuille ~

fine filo biscuits layered with sweet baked cream

drizzled with butterscotch sauce then scattered with shards of praline

or

Cookies & Cream ~

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

or

Turkish Coffee with home-made Turkish delight & baklava

or

3 scoops of our delicious Sorbets and Ice Creams

10% service charge applies