

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 ~
Sicilian Chocolate Croccante,
Sticky Toffee Pudding with Hokey-Pokey ice cream,
Luscious Lemon Cake, Lemon Posset,
M's Very Famous Pavlova & ice creams too...
158.00 per person (minimum two people)

热姜味舒芙蕾配猫舌饼干及罗勒冰淇淋

A Warm Ginger Soufflé
(oh so light and airy...)
served with bitter chocolate & ginger cats tongues
and a cool basil ice cream 118.00

法式薄饼配糖渍橙皮丝,橙味力娇酒及香草冰淇淋

Crepes Suzette
Sweet French crepes sautéed in French butter,
Grand Marnier & candied orange zest,
topped with a scoop of vanilla ice cream 98.00

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

西西里坚果巧克力冻糕配浓郁马斯卡彭奶酪冰淇淋

Sicilian Chocolate Croccante
A rich and unctuous Chocolate Terrine
served with a smooth mascarpone ice cream 98.00

香甜柠檬蛋糕配柠檬雪芭 (可选配意式柠檬甜酒)

Citrus, Citrus, Citrus....
Luscious Lemon Cake with a pot of lemon posset
and a scoop of lemon sorbet 98.00
add a shot of limoncello 60.00

经典提拉米苏

A Very Traditional Tiramisu 88.00

 火焰蛋奶酥配芒果雪芭及松脆杏仁碎

A Not-So-Traditional Bombe Alaska
Cool mango sorbet encased in a torched aquafaba meringue
on a bed of crunchy almond crumbs 88.00

热太妃布丁配焦糖酱及蜂巢冰淇淋

Warm Sticky Toffee Pudding
sauced in rich caramel with a scoop of Hokey-Pokey ice cream 88.00

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

M
1st
ON THE BUND

SHANGHAI
米氏西餐厅

始于1999年

Since 1999...

米氏西餐厅春季晚餐菜单

M's Spring Dinner Menu 2021



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www.m-restaurantgroup.com

鱼子酱 & 火腿 Caviar & Carvery

千岛湖可持续性人工养殖鱼子酱~

Mandarin Beluga Caviar

(sustainably farmed from Qiandaoshu, Zhejiang)

15g ~ 328.00

30g ~ 528.00

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

*Served on potato latkes,
topped with Arctic Char & horseradish cream*

or

with Buckwheat Blinis, crème fraîche & fine chives

“宣字”牌宣威火腿

是火腿行业知名的中华老字号品牌,
拥有300多年的发展史,
深受国内外消费者的喜爱和认可。

Yun'nan Xuanwei Ham

*cured & air-dried in the ancient caves
of the Yun'nan mountains.*

*This special ham has nearly 300 years of history
and is China's only Time-Honored brand in the ham industry.*

36个月洞藏发酵宣字火腿 (现切)

3 year aged Yun'nan ham carved table-side...

30g ~ 238.00

60g ~ 400.00

搭配蜜瓜, 芝麻菜, 意大利黑醋及上好橄榄油

*served with sweet melon, peppery rocket,
an aged balsamic & and a drizzle of good olive oil*

可选搭一款雪莉酒

Add a glass of Nectar Pedro Ximénez Sherry

or

Don Nuno Oloroso classic rich Sherry 60.00 / gls

汤 & 色拉 & 前菜 Soups & Salads & Starters

蟹肉清汤配鲍鱼粒, 蟹肉, 金线菇, 黑枸杞及香菜
(可选小份茶杯装或大份碗装)

A Fragrant Crab Broth

*finished with jumbo Crab, Abalone pearls
golden needle Mushrooms & blue Goji berries
a bowlful 148.00 / or in M's teacup 88.00*

 时令绿色蔬菜汤

青豆, 菠菜, 蚕豆, 芦笋, 节瓜, 甜豆配辣味面包
(可选小份茶杯装或大份碗装)

A Green, Green Minestrone....

*Beans, spinach, broad beans, asparagus, zucchini, sweet peas
whizzed into a soup & served with crunchy fire bread
a bowlful 98.00 / or in M's teacup 58.00*

 春季色拉~

节瓜, 玉兰菜, 羽衣甘蓝, 糖渍橙肉, 扒苹果茴香菜, 蚕豆及榛子泥

A Salad for Spring

*Zucchini ribbons, Endive spears, shaved Fennel,
crispy Kale, Broad Beans, candied Oranges & grilled Apples,
on a pillow of hazelnut cream... and it's vegan to boot 108.00*

 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*

扒芦笋配咖喱橙味荷兰汁及香料
或配云南宣威火腿片 (15克) 上等橄榄油芝麻菜

Fresh Asparagus Spears

drapped with curried orange hollandaise 118.00

or

topped with slices of Yunnan Xuanwei Ham (15g) 188.00

腌三文鱼片配鱼子酱, 土豆饼, 珍珠洋葱,
红酸叶及辣根奶油 (可选大份)

Salmon Gravlox crowned with Caviar


*with crispy potato latkes, caper berries,
baby onions, red sorrel & horseradish cream 148.00 / 258.00*

前菜

Starters continued...

法式香煎鹅肝配焦糖苹果酒,
花菜泥及姜味白兰地脆糖片 (可选大份)

*Fancy French Seared Foie Gras
caramel apple cider glaze, cauliflower purée,
served with brandy snaps 158.00 / 288.00*

 香炸朝鲜蓟配辣椒黄瓜沙拉和红甜椒酱

*Crispy Globe Artichokes
on Romesco sauce with chili smacked cucumbers 112.00*

炭烤八爪鱼和腌鱿鱼圈配茄子泥,
炸茄子片及干葱尖椒汁 (可选大份)

*BBQ Octopus Leg & Pickled Squid
with spiced eggplant fritters,
Baba ganoush & light chili dressing 138.00 / 238.00*

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 (可选大份)

*Seared Canadian Scallops
cucumber rolls filled with apple, celery & pickled fish skin,
dressed with sesame ponzu & umeboshi mayo 148.00 / 288.00*

烤乳鸽配血肠,咖喱,辣椒酱 (可选大份)

*Plump Pigeon
twice cooked (so oh so juicy and crispy)
with boudin noir & hot & spicy cherry harissa 118.00 / 228.00*

炸鳕鱼球配番茄,水萝卜及咖喱酱 (可选大份)

*Crunchy Cod Fritters
on a red bed of tomatoes & radishes
with a hot pot of curry sauce 118.00 / 228.00*

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 ~
Organic New Zealand Mountain River Venison
finely sliced & topped with pickled black Princess mushrooms,
porcini aioli, Parmesan shavings & crispy shallots 168.00*

春季主食

Mains for Spring

米氏脆皮乳猪 (180克),猪肉香肠
配苹果醋卷心菜,咖喱南瓜及鼠尾草

*M's Crispy Suckling Pig (180g) & Pork Sausage M
with cider braised cabbage, curried pumpkin,
crispy sage... and a good pig sauce 388.00*

辣味摩洛哥烩春鸡~ 春鸡肉,鸡肝,中东小米,自制辣椒酱

*Spicy Moroccan Chicken M'qualli
braised on the bone with chicken livers,
purple olives, preserved lemons & fresh parsley
served with cous cous & a pot of harissa 288.00*

 慢炖茄子配石榴,核桃仁及小香米

*Persian Eggplant Fesenjan ~
A rich stew of purple eggplants
braised with pomegranate molasses & fresh walnuts
piled onto spiced pilaf 198.00*

烤新西兰牛柳配奶油云南蘑菇,自制土豆及松露牛骨汁

*Chef Selected New Zealand Beef Tenderloin M
with a medley of wild Yun'nan Mushrooms,
fondant potato chips, cep butter & a rich truffl'd jus 426.00*

香煎鲑鱼 (可持续发展供源)

配熬虾,青豆,香槟荷兰汁及鱼子酱

*Sustainably Sourced Icelandic Arctic Char M
with poached langoustine tails, sweet spring peas,
Champagne sabayon & a dollop of caviar 388.00*

烤新西兰羊排配他布里色拉,茄子酱,自制薄饼

*Stuffed Lamb Crepinette M
(from Pure South, New Zealand)
with tabouli salad, eggplant & raisin chutney,
labneh & flat bread 388.00*

香煎海鲈鱼配小银鱼蛋饼,欧芹色拉及他他酱

*Pan Seared Sea Bass & Royal Whitebait fritter
tart parsley salad & hand chopped tartare dressing 288.00*

M = 米氏经典招牌菜

M = M's classic signature dishes

春季主食 Mains for Spring

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 M
with fishes, crustaceans, mollusks & cephalopods
on fresh fettuccini and lots of lovely herbs 388.00

慢烤烟熏新西兰鹿肉配椰浆红薯泥

Smoked New Zealand Venison
(Free range, Mountain River, NZ)
Tri-tip slowly smoked with Chinese five spice
on a bed of coconut and sweet potato purée
with a fragrant coriander & ginger salad 378.00

烤加拿大波士顿龙虾

配黑松露奶油汁,帕玛森芝士和烟熏红椒粉

Lobster Thermidor

*Baked Canadian Lobster Tails cooked in a creamy truffle sauce
and gratinated with Parmesan & smokey paprika*

半只龙虾 500g Half Lobster ~ 458.00

整只龙虾 1kg Whole lobster ~ 888.00

M = 米氏经典招牌菜

M = M's classic signature dishes

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 or plain if you wish 48.00

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268元/瓶)

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

新西兰草饲带骨肉眼 (1公斤) 配辣根黑胡椒汁

New Zealand Prime Rib of Best Beef (1kg)
Grass-fed from Silver Fern Farm
with a black pepper & horseradish jus 1388.00

Add Reef to your Beef

另加半只波士顿龙虾 + 500g Half Lobster ~ 458.00

另加整只波士顿龙虾 + 1kg Whole lobster ~ 888.00

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 saffron 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

摩洛哥烩春鸡~ 慢炖春鸡肉,鸡肝,中东小米,自制辣椒酱

Moroccan Chicken M'qualli
Spring Chicken slowly braised on the bone
with chicken livers, purple olives, ginger & lemon
on fluffy herbed cous cous & a spicy pot of harissa 538.00

慢烤烟熏新西兰鹿肉配椰浆红薯泥

Slow Roasted Smoked New Zealand Venison
Free-range from Mountain River ~
Tri-Tips cooked in Chinese five spice
served with sweet potato & coconut purée 798.00

两款配菜选择, 请参看左页

Add your two sides, please see left page...