

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

Octopus Carpaccio

Thinly sliced Octopus with a simple salad of rocket,
tomatoes, olives & preserved lemon

or

A Green, Green Minestrone...

Green Beans, spinach, broad beans, asparagus,
zucchini, sweet peas with crunchy fire bread

or

Warm Chicken Liver Salad

Seared chicken livers with curly endive, pickled baby beetroots,
toasted quinoa & juicy orange supremes

or

Salmon Gravlax on a crunchy potato latkes
with tart caper mayo & peppery rocket

or

Artichoke Pastella with smacked cucumber & sauce Romesco

or

M's House Salad ~

rocket, mixed leaves, pretty petals, pinoli & Parmesan

For Your Main

Flame Grilled Argentinian Beef Fillet (160g)
on sautéed green peas & ribbons of zucchini
finished with cep butter & horseradish jus

or

Pan Seared Sea Bass

with steam pot clams and mussels
tossed with garlic, white wine butter & lots of lovely herbs

or

New Spring Chicken

Roasted on the bone with orzo, olives,
roasted artichokes, lemon & parsley

or

Crab Benedict ~

Flaked jumbo crab tossed with dill & chili on crunchy toast,
topped with two happy eggs & rich paprika sabayon

or

Asparagus & Mushroom Tart

Puffy flakey pastry tart filled with sautéed wild mushrooms,
seasons best asparagus, truffl'd polenta & a fistful of herbs

or

Gorgeously Green Risotto ~

Arborio rice cooked with green beans, spinach,
broad beans, sweet peas, sugar snaps,
crowned with a soft boiled egg, rocket & lashings of Parmesan

Dessert

Sicilian Chocolate Croccante

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

or

M's Classic Pavlova

or

Citrus, Citrus, Citrus....

Luscious Lemon cake served with a pot of lemon posset
and a scoop of tangy lemon sorbet

or

Turkish Coffee with home-made Turkish delight & baklava

or

A good chunk of Parmesan Reggiano served with local honey comb

or

3 scoops of our delicious Sorbets & Ice Creams

10% service charge applies



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

慢煮八爪鱼薄片配芝麻菜番茄色拉, 橄榄和腌柠檬

或

绿色时令蔬菜汤

刀豆, 菠菜, 蚕豆, 青芦笋, 节瓜, 甜豆配辣味面包

或

热鸡肝色拉配苦叶生菜, 腌小红菜头, 藜麦和橙汁

或

腌三文鱼片配土豆饼, 水瓜榴蛋黄酱和芝麻菜

或

炸洋蓟配腌黄瓜和杏仁红椒酱

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)配青豆, 节瓜和黄油辣根汁

或

香煎海鲈鱼配酒蒸青口, 蛤蜊和新鲜香料

或

柠檬香料烤春鸡配橄榄洋蓟米粒面

或

蟹肉莼萝配脆吐司, 两个水煮蛋及黄油汁

或

青芦笋蘑菇泡芙塔配黑松露玉米糊和新鲜香料

或

绿色意大利烩饭~

刀豆, 菠菜, 蚕豆, 甜豆, 荷兰豆配慢煮鸡蛋和芝麻菜, 芝士片

甜品

西西里坚果巧克力冻糕配浓郁马斯卡彭奶酪冰淇淋

或

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

香甜柠檬蛋糕配柠檬雪芭

或

土耳其咖啡配自制软糖及核桃千层酥

或

帕玛森芝士配蜂巢

或

冰淇淋和雪芭~ 时令新鲜, 口味自选

另加收10%服务费