



A Drink to Begin

Bloody Mary, Champagne Cocktail, Bellini,
Tsingtao Beer, Warm Spiced Apple, Virgin Mary
Fresh Orange Juice, Fruity Lemonades or Iced Teas

Starters & Salads

A Green, Green Minestrone...
green beans, spinach, broad beans, asparagus,
zucchini, sweet peas with crunchy fire bread

Springs Best Asparagus Spears
topped with a soft happy egg sauced & a citrus sabayon

Warm Chicken Liver Salad~
seared chicken livers with curly endive, pickled baby beetroots,
toasted quinoa & juicy orange supremes

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

M's House Salad~
fiery rocket, mixed leaves, pretty petals, pinoli & Parmesan
~ simple but delicious!

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

Artichoke Pastella
crunchy fried artichoke hearts
with smacked cucumber & Romesco

with Mains to follow...

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

Pan Seared Sea Bass
with whitebait royal a tart parsley salad
and a tartare dressing

Eggplant Fesenjan~
a rich Persian stew of eggplants
cooked with pomegranate molasses
& walnuts piled onto spiced pilaf

New Spring Chicken
roasted on the bone with orzo, olives,
roasted artichokes, lemon & parsley

A Classic Spaghetti Bolognese
served with a bowl of Parmesan

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

Steam Pot Clams & Mussels
Cloudy Bay diamond clams and little sweet clams with mussels
all steamed and tossed with a white wine and herb butter
finished with some crunchy croutons

Eggs, Eggs, Eggs

Eggs Royal
soft scrambled eggs tossed with cured salmon & chives
served with buttery brioche toast

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

Add our hard-to-resist Garlic'd French Fries **+38rmb**

and then to Finish...

Sicilian Chocolate Croccante
a rich and unctuous chocolate terrine
served with a smooth mascarpone ice cream

M's Very Famous Pavlova
be warned... it's for the sweet toothed

Citrus, Citrus, Citrus...
luscious lemon cake served with a pot of lemon posset
& a scoop of tangy lemon sorbet

Blueberry Pancakes
topped with berry compote & a side of vanilla cream

A good chunk of Parmesan Reggiano
served with local honey comb

Turkish Coffee with home-made Turkish delight & baklava

Ice Creams & Sorbets
our own ice creams & sorbets
made with the best seasonal produce
... you pick and choose!

*2 courses including a cocktail
and limitless tea or coffee 298 rmb*

*3 courses including a cocktail
and limitless tea or coffee 328 rmb*

M's Spring Brunch 2021

* 10% service charge applies

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餐前飲料

香槟鸡尾酒, 贝利尼鸡尾酒,
血腥玛丽鸡尾酒 (可选无酒精)
青岛啤酒, 热苹果汁, 鲜榨橙汁, 果味柠檬汽水, 冰茶

前菜及色拉

翡翠蔬菜汤~
刀豆, 菠菜, 蚕豆, 青芦笋, 节瓜, 甜豆配辣味面包

当季芦笋配嫩煮鸡蛋及柠檬蛋黄酱

热鸡肝色拉配苦叶生菜, 腌小红菜头, 藜麦和橙肉

炸鳕鱼球配番茄, 水萝卜及咖喱酱

米氏经典色拉~
什锦生菜, 花瓣, 松仁及芝士

慢煮八爪鱼薄片
配芝麻菜番茄色拉, 橄榄和腌柠檬

炸洋葱配腌黄瓜和杏仁红椒酱

主食

火扒阿根廷牛菲力 (160克)
配青豆, 节瓜和黄油辣根汁

香煎海鲈鱼
配小银鱼蛋饼, 欧芹色拉及他他酱

慢炖茄子配石榴, 核桃仁及小香米

柠檬香料烤春鸡配橄榄洋葱米粒面

肉酱意面配芝士

青芦笋蘑菇泡芙塔
配黑松露玉米糊和新鲜香料

白葡萄酒黄油香料浓汁
烩新西兰蛤蜊青口配面包粒

蛋类主食

嫩炒鸡蛋
配烟熏三文鱼, 葱花及黄油面包

蟹肉莼萝
配脆吐司, 两个水煮蛋及黄油汁

另加美味蒜香薯条 +38元



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甜品

西西里坚果巧克力冻糕
配浓郁马斯卡彭奶酪冰淇淋

米氏名点~
烤蛋白饼配奶油, 新鲜水果丁
及激情果沙司 (口味偏甜)

香甜柠檬蛋糕配柠檬雪芭

蓝莓煎饼配莓果酱和香草奶油

帕玛森芝士配蜂巢

土耳其咖啡配自制软糖及核桃千层酥

冰淇淋和雪芭~
时令新鲜, 口味自选

“米氏二〇二一春季早午餐”

兩道菜配雞尾酒
及可續杯的茶或咖啡
每位298元

三道菜配雞尾酒
及可續杯的茶或咖啡
每位328元

* 另加收10%服务费