



米氏春季赏味菜单

M's Tasting Menu - Spring 2021

腌三文鱼片配煎土豆饼和辣根奶油

Cured Salmon

potato latke & horse radish cream

Prosecco Extra Dry Torresella Veneto

Perle de Rosé Chateau Real Martin, Provence, 2017

汤 *To Start*

时令绿色蔬菜汤

青豆,菠菜,蚕豆,芦笋,节瓜,甜豆配辣味面包

A Green, Green Minestrone....

Beans, spinach, broad beans, asparagus, zucchini, sweet peas whizzed into a soup & served with crunchy fire bread

Grüner Veltliner Domäne Gobelburg, Austria, 2018

前菜 *Followed By...*

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

Viognier Yalumba Y series, South Australia, 2017

副菜 *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

主食 *For Your Main* (二选一)

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

Bourgogne Chardonnay Joseph Drouhin, Burgundy, 2019

or

米氏脆皮乳猪,猪肉香肠配苹果醋卷心菜,咖喱南瓜及鼠尾草

M's Crispy Suckling Pig & Pork Sausage

with cider braised cabbage, curried pumpkin, crispy sage... and a good pig sauce

Barbera d'Asti Bava, 'Libera' Piedmont, Italy, 2017

Shiraz Delaire Graff, Stellenbosch, South Africa, 2016

甜品 *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
Any 3 wines for **388rmb**

另加收10%服务费
10% service charge applies