



A Drink to Begin

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

Free flow packages are available, please ask your waiter

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*

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

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*

*7/F, No.5 The Bund, 20 Guangdong Road, Shanghai
上海市广东路20号外滩五号7楼
(86 21) 6350 9988*

www.m-restaurantgroup.com



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
饮料畅饮套餐, 请询问服务员

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

腌三文鱼片配土豆饼, 水瓜榴蛋黄酱和芝麻菜

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



关注米氏西餐厅官方微信
了解更多美食及活动资讯

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