

## 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*

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*

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](http://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 & 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 Gravlax 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

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

慢煮八爪鱼薄片

配芝麻菜番茄色拉,橄榄和腌柠檬

*Octopus Carpaccio*  
thinly sliced Octopus with a simple salad of rocket,  
tomatoes, olives & preserved lemon 138.00

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

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

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*   
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*   
with poached langoustine tails, sweet spring peas,  
Champagne sabayon & a dollop of caviar 388.00

有机新西兰鹿臀肉

配烤番茄,橄榄,苦叶,巧克力末及雪莉酒汁

*Free-range New Zealand Venison Rump*  
from Mountain River on a salad of roasted heirloom tomatoes,  
black olives and curly endives  
dressed with sherry and shaved bitter chocolate 298.00

 = 米氏经典招牌菜

 = M's classic signature dishes

## 春季主食 Mains for Spring

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

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

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*

## 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

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

两款配菜选择,请参看左页

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