



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 Cold Summer Soup

Rich red tomatoes topped with fresh burrata cheese & torn basil
(Vegan upon request...)

A Classic Prawn Cocktail

Sweet Prawns tossed in Thousand Island dressing

A Stack of Buckwheat & Thyme Pancakes

topped with crispy bacon & Canadian Maple syrup

Crunchy Cod Fritters

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

Salad Lyonnaise

Frisée lettuce, red endive & pork lardons tossed in a red wine
vinaigrette, topped with a soft happy egg

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

M's House Salad

fiery rocket, mixed leaves, pretty petals, pinoli & Parmesan
~ simple but delicious!

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

with Mains to follow...

Macanese Sardines
sitting on sliced tomatoes & onions
served with crunchy potato fries

Fans of Roasted Cauliflower with Fennel & Citrus Salad ~
ruby grapefruit, fennel slivers, endive spears, oranges & lemons
toasted almonds & soft herbs

A Tuscan Beef Salad ~

Seared slices of marinated beef dressed with arugula,
black olives, red tomatoes, lemon, garlic

Steam-pot Clams & Mussels

Cloudy Bay Diamond Clams, little sweet Clams & Chilean Mussels
tossed with herbed butter, white wine & crunchy croutons

Pan Seared Sea Bass

whitebait fritters, tart parsley salad & tartare sauce

New Spring Chicken

roasted on the bone served atop orzo, olives & roasted artichokes

A Classic Spaghetti Bolognese

not only for the kids... grown ups love it too

Hamish's Colossal Burger ~

Best Australian Lamb Pattie topped with fried egg, crispy bacon,
Gruyère cheese, NZ onion jam & American pickles,
served on a cumin scented sesame seed bun

Eggs, Eggs, Eggs

Eggs Royale

Soft scrambled eggs tossed with cured salmon & chives
served on toasted Brioche

Crab Benedict ~

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

Classic Eggs Benedict or Florentine ~

Poached free-range happy eggs
with crispy bacon or sautéed spinach
served on toasted sourdough topped with Hollandaise sauce
(choose a spicy hollandaise if you wish...)

and then to Finish...

M's very famous Pavlova ~ mmm, perfect!

A Tart for Summer ~

Raspberry Frangipane with a dollop of vanilla cream

Fresh Watermelon with Lime sorbet,
mint leaves & candied ginger

Citrus, Citrus, Citrus...

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

Blueberry Pancakes

topped with berry compote & a side of vanilla cream

Ice Creams & Sorbets ~

Our own ice creams & sorbets
made with the best seasonal produce ~

A good chunk of Parmesan Reggiano
served with local honey comb

Turkish Coffee with home-made Turkish delight & baklava

M's Summer Brunch 2021

**2 courses including a cocktail
& limitless tea or coffee 298 RMB**

**3 courses including a cocktail
& limitless tea or coffee 328 RMB**

** 10% service charge applies*

7/F, No.5 The Bund, 20 Guangdong Road, Shanghai
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Add our hard-to-resist Garlic'd French Fries +38rmb

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

本餐厅提供畅饮套餐, 请询问服务员...

前菜及色拉

番茄冷汤
配新鲜水牛芝士及罗勒酱
(可选做纯素)

经典鸡尾酒杯甜虾
配千岛酱, 奶油生菜及柠檬

百里香荞麦煎饼配脆培根及加拿大枫糖浆

炸鳕鱼球配番茄, 水萝卜及咖喱酱

法式里昂色拉配红菊苣, 烟熏培根, 红酒醋及溏心蛋

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

米氏经典色拉~
什锦生菜, 花瓣, 松仁及芝士

腌三文鱼片
配土豆饼, 水瓜榴蛋黄酱和芝麻菜

主食

沙丁鱼配番茄, 洋葱色拉及薯条

烤花菜配色拉
拌茴香菜, 玉兰菜, 红柚, 橙肉, 烤杏仁片及香料

托斯卡纳牛肉薄片
配芝麻菜, 橄榄, 番茄, 柠檬, 大蒜及香料

汽锅蛤蜊及青口配白葡萄酒黄油汁及面包粒

香煎海鲈鱼
配小银鱼蛋饼, 欧芹色拉及他他酱

柠檬香料烤春鸡配橄榄洋葱米粒面

肉酱意面配芝士

总厨哈密什特制巨型汉堡
澳大利亚羊肉汉堡配煎蛋, 培根, 洋葱酱,
格鲁耶尔奶酪, 孜然芝麻面包

蛋类主食

嫩炒鸡蛋
配烟熏三文鱼, 葱花及黄油面包

蟹肉苜蓿配脆吐司, 水煮蛋及黄油汁

嫩煮鸡蛋配酸面包及荷兰沙司~
可选配培根或菠菜 (可选辣味荷兰汁)

另加美味蒜香薯条 +38元



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甜品

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)

夏季树莓杏仁挞配香草奶油

新鲜西瓜配青柠雪芭, 蜜渍姜丝及薄荷

香甜柠檬蛋糕配柠檬雪芭

蓝莓煎饼
配莓果酱和香草奶油

冰淇淋和雪芭~
时令新鲜, 多种口味可选

帕玛森芝士配蜂巢

土耳其咖啡配自制软糖及核桃千层酥

米氏二〇二一夏季早午餐

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