

M's Luncheon Menu

Choose any **2 Courses** from our Luncheon Menu
plus tea or coffee - **228rmb** per person
Choose **3 Courses** plus tea or coffee - **288rmb** per person
+55rmb for a glass of Rosé or White Wine Spritzer

To Start

A Cold Summer Soup

Rich red tomatoes topped with fresh burrata cheese & torn basil
Vegan upon request!

Artichoke Pastella

Crunchy fried artichoke hearts with smacked cucumber & Romesco

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

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

M's House Salad

fiery rocket, mixed leaves, pretty petals, pinoli & Parmesan

Octopus Carpaccio

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

For Your Main

A Not So Classic Salade Nicoise

Sesame-crusted Tuna (no no, no not bluefin...)

served on a salad of raddicchio, heirloom tomatoes, fresh green beans & new potatoes, topped with soft quails eggs & olive mayo

Linguine with Zucchini

tossed with shredded zucchini, preserved lemon, fresh lemon & toasted pine nuts & plenty of Parmesan ... *Vegan upon request!*

Macanese Sardines

sitting on sliced tomatoes & onions served with crunchy potato fries

A Tuscan Beef Salad ~

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

Crab Benedict ~

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

Roasted Spring Chicken

with orzo, olives & artichokes, topped with a tower of rocket

Pan Seared Sea Bass

whitebait fritters, tart parsley salad & tartare sauce

Dessert

Fresh Watermelon with Lime sorbet,
mint leaves & candied ginger

A Very Traditional Tiramisu

Sicilian Chocolate Croccante

A rich & unctuous chocolate terrine
served with a smooth mascarpone ice cream

M's Classic Pavlova

Citrus, Citrus, Citrus...

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

Turkish Coffee with home-made Turkish delight & baklava

A good chunk of Parmesan Reggiano served with local honey comb

10% service charge applies



米氏西餐廳午餐菜單

两道菜每位 **228元**

三道菜每位 **288元**

以上套餐均包含一杯茶或咖啡
另加55元可选一杯桃红或白葡萄酒

前菜

番茄冷汤

配新鲜水牛芝士及罗勒酱 (可选做纯素)

炸洋蓟配腌黄瓜和杏仁红椒酱

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

腌三文鱼片配土豆饼, 水瓜榴蛋黄酱和芝麻菜

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

主食

尼斯色拉配芝麻金枪鱼, 番茄,
四季豆, 土豆, 橄榄蛋黄酱, 鹌鹑蛋

意大利细扁面配节瓜丝,
樱桃番茄, 腌制柠檬, 松仁, 帕尔马干酪 (可选做纯素)

沙丁鱼配番茄, 洋葱色拉及薯条

托斯卡纳牛肉薄片
配芝麻菜, 橄榄, 番茄, 柠檬, 大蒜及香料

蟹肉茼蒿配脆吐司, 水煮蛋及黄油汁

柠檬香料烤春鸡配橄榄洋蓟米粒面

香煎海鲈鱼配小银鱼蛋饼, 欧芹色拉及他他酱

甜點

新鲜西瓜配青柠雪芭, 蜜渍姜丝及薄荷

经典提拉米苏

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 PAVLOVA~

烤蛋白饼配奶油, 水果丁及激情果沙司 (口味偏甜)

香甜柠檬蛋糕配柠檬雪芭

土耳其咖啡配自制软糖及核桃千层酥

帕玛森芝士配蜂巢

以上价格需加收10%服务费