

M's Winter 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 Mulled Wine or Hot Spiced Apple Cider

To Start

Rich Chestnut Soup

finished with truffle shavings & good olive oil **78**

A Silky Soup of Greens ~

Celtuse, leeks, celeriac & celery,
scented with lemon grass, galangal & curry leaves **78**

Chef Hamish's Pork & Foie Gras Pate

with cranberry jam & almond toasts **98**

Salmon Gravlax

on crunchy potato latkes with peppery rocket & caper aioli **98**

Beef Carpaccio

Rokin' rocket, Lilliput capers, aioli & truffle dressing,
finished with lashings of Parmesan **98**

Sweet Potato Gnocchi ~

Smoked & lightly curried... vegan of course!
cashew nut butter with olives & purple rice salt **98**

Crunchy Cod Fritters

on a red bed of tomatoes & radishes with a hot pot of curry sauce **88**

M's House Salad ~

Fiery rocket, mixed leaves, pretty petals, pinoli & Parmesan **78**

For Your Main

Classic Pork Schnitzel

with Hamish's potato salad & crisp iceberg lettuce wedge **188**

Roasted Ballontine of Turkey ~

Boned, rolled & stuffed with herbed apricot Brioche,
served with sweet potato & sweet corn fritters
cranberry sauce & plenty of good gravy **188**

Pan Seared Sea Bass

Gay's tart parsley & white anchovy salad, fat cut chips & a pot tartare sauce **188**

M's Steak Diane ~

Best fillet of beef, French beans, creamy mashed potato
with rich brandy & mustard gravy **208**

A Pretty Fishy Fry-up

Crispy fried goujons, prawns, calamari, mussels, soft shell crab,
with French fries, tamarind sauce & a salad aside **188**

Festive Eggs ~

Two Happy Eggs atop ham & potato hash,
sauced with a spicy hollandaise **168**

Eggplant Fesenjan

A classic Iranian dish of eggplant braised with walnuts & pomegranate
served with crispy rice and a cucumber & dill salad **168**

A Classic Spaghetti Bolognese

not only for the kids... grown ups love it too **178**

Dessert

M's Very Famous Pavlova **98**

Red Dragon Fruit, Pink Pomelo & Fresh Mint
topped with honey toasted pumpkin seeds **58**

Citrus, Citrus, Citrus ...

Luscious lemon cake with a pot of lemon posset
& a scoop of tangy lemon sorbet **78**

Chocolate Yule Log with fresh strawberries & chocolate ice cream **68**

Fresh Raspberry Tart with a dollop of vanilla cream **78**

Turkish Coffee with home-made Turkish delight & baklava **68**

另加收10%服务费 | 10% service charge applies



米氏西餐廳冬季午餐菜單

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** 可选热红酒或热香料苹果酒

前菜

香浓栗子汤配黑松露片及橄榄油 **78**

莴笋西芹汤配香茅草和咖喱叶 **78**

主厨鹅肝杂肉冻配蔓越莓酱及杏仁薄脆 **98**

腌三文鱼片配土豆饼, 水瓜榴蛋黄酱和芝麻菜 **98**

牛肉薄片配芝麻菜, 酸豆, 黑松露蛋黄酱及帕玛森芝士片 **98**

咖喱甜薯团配腰果泥及橄榄紫米碎 **98**

炸鳕鱼球配番茄, 水萝卜及咖喱酱 **88**

米氏经典色拉~ 什锦生菜, 花瓣, 松仁及芝士 **78**

主食

炸猪排配主厨土豆色拉及球生菜 **188**

杏脯及香料黄油面包填馅火鸡卷
配炸红薯甜玉米配蔓越莓酱及浓汁 **188**

香煎海鲈鱼配凤尾鱼欧芹色拉, 土豆条和他他酱 **188**

牛菲力配四季豆, 奶油土豆泥及白兰地芥末浓汁 **208**

炸海鲜鱼薯条~ 鱼块, 大虾, 鱿鱼, 青口贝, 软壳蟹
配薯条, 罗望子汁和小色拉 **188**

嫩煮鸡蛋配火腿土豆饼及辣味荷兰沙司 **168**

经典伊朗核桃石榴炖茄子配脆米和黄瓜莴笋 **168**

肉酱意面配芝士 (无关年龄, 老少咸宜!) **178**

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米氏名点 PAVLOVA~

烤蛋白饼搭配淡奶油及新鲜水果丁并淋上激情果沙司 **98**

(若想获得最佳口感, 请将以上所有配料层层叠加送入口中...
澳大利亚国民甜品, 奶香浓郁, 酸甜不腻!)

红火龙果, 粉柚配新鲜薄荷和蜂蜜烤南瓜籽 **58**

清香柠檬蛋糕配柠檬奶油和柠檬雪芭 **78**

黄油草莓巧克力蛋糕卷配巧克力冰淇淋 **68**

新鲜树莓挞配香草奶油 **78**

土耳其咖啡配自制软糖及核桃千层酥 **68**

🌿 = 素食 Vegetarian

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