



A Drink to Begin

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

**FREE FLOW PACKAGES are available,
please ask your waiter...**

Starters & Salads

Rich Chestnut Soup
finished with truffle shavings & good olive oil

A Silky Soup of Greens ~
Celtuce, Leeks, Celeriac & Celery
scented with lemon grass, galangal & curry leaves

Salmon Gravlax
on crunchy potato latkes with peppery rocket & caper aioli

Chef Hamish's Pork & Foie Gras Pate
with cranberry jam & almond toasts

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

Blueberry Pancakes
topped with crispy bacon & Canadian maple syrup

Beef Carpaccio
Rokin' rocket, Lilliput capers, aioli & truffle dressing,
finished with lashings of Parmesan

Sweet Potato Gnocchi ~
Smoked & lightly curried... vegan of course!
cashew nut butter with olive & purple rice salt

M's House Salad ~
Fiery rocket, mixed leaves, pretty petals, pinoli & Parmesan

with Mains to follow...

Classic Pork Schnitzel
with Hamish's potato salad & crisp iceberg lettuce wedge

Roasted Ballontine of Turkey ~
Boned, rolled & stuffed with herbed apricot Brioche,
served with sweet potato & sweet corn fritters
cranberry sauce & plenty of good gravy

Iranian Eggplant Fesenjan
braised with walnuts & pomegranate
served with crispy rice and a cucumber & dill salad

M's Steak Diane ~
Best fillet of beef, French beans, creamy mashed potato
with rich brandy & mustard gravy

Fish & Chips ~
Crispy fried goujons, prawns, calamari, mussels, soft shell crab,
with French fries, tamarind sauce & a salad aside

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

Pan Seared Sea Bass
Gay's tart parsley & white anchovy salad,
fat cut chips & a pot of tartare sauce

A Classic Spaghetti Bolognese
not only for the kids... grown ups love it too!

Eggs, Eggs, Eggs

Festive Eggs ~
Two Happy Eggs atop ham & potato hash,
sauced with a spicy hollandaise

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 or both on English muffins,
Hollandaise sauce... spicy if you like!

Add our hard-to-resist Garlic'd French Fries +38rmb

and then to Finish...

M's Very Famous Pavlova ~ mmm, perfect!

A Very Traditional Tiramisu

Fresh Raspberry Tart
with a dollop of vanilla cream

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

Chocolate Yule Log
with fresh strawberries & chocolate ice cream

Citrus, Citrus, Citrus ...
Luscious lemon cake served with a pot of lemon posset
& a scoop of tangy lemon sorbet

Ice Creams & Sorbets ~
Our own ice creams & sorbets
... made with the best seasonal produce

Turkish Coffee
with home-made Turkish delight & baklava

M's Winter Brunch 2021

2 Courses - 298 RMB
including a cocktail & a tea or coffee

3 Courses - 328 RMB
including a cocktail & a tea or coffee

* 10% service charge applies

= 素食 Vegetarian = 素食不含奶制品 Vegan

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

热红酒, 热香料苹果酒,
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, 请问服务员...

前菜及色拉

🌿 香浓栗子汤配黑松露片及橄榄油

🌿🌿 莴笋西芹汤配香茅草和咖喱叶

腌三文鱼片
配土豆饼, 水瓜榴蛋黄酱和芝麻菜

主厨鹅肝杂肉冻配蔓越莓酱及杏仁薄脆

炸鳕鱼球配番茄, 水萝卜及咖喱酱

蓝莓煎饼配脆培根及加拿大枫糖浆

牛肉薄片配芝麻菜, 酸豆,
黑松露蛋黄酱及帕玛森芝士片

🌿🌿 咖喱甜薯团配腰果泥及橄榄紫米碎

🌿 米氏经典色拉~
什锦生菜, 花瓣, 松仁及芝士

主食

炸猪排配主厨土豆色拉及球生菜

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

🌿🌿 经典伊朗核桃石榴炖茄子
配脆米和黄瓜莴笋

牛菲力配四季豆, 奶油土豆泥
及白兰地芥末浓汁

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

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

香煎海鲈鱼配凤尾鱼欧芹色拉, 土豆条和他他酱

肉酱意面配芝士 (无关年龄, 老少咸宜!)

蛋类主食

嫩煮鸡蛋配火腿土豆饼及辣味荷兰沙司

蟹肉莴笋配脆吐司, 水煮蛋及黄油汁

米氏经典嫩煮鸡蛋和英式松饼
配脆培根或菠菜或两样都选
及荷兰沙司 (可选辣味)

另加美味蒜香薯条 +38元

🌿 = 素食 Vegetarian 🌿🌿 = 素食不含奶制品 Vegan

甜品

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
(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!)

经典提拉米苏

新鲜树莓挞配香草奶油

🌿🌿 红火龙果, 粉柚配新鲜薄荷和蜂蜜烤南瓜籽

黄油草莓巧克力蛋糕卷配巧克力冰淇淋

清香柠檬蛋糕配柠檬奶油和柠檬雪芭

冰淇淋和雪芭~ 时令新鲜, 多种口味可选

土耳其咖啡配自制软糖及核桃千层酥

米氏二〇二一冬季早午餐

兩道菜 - 298元/位

含一杯餐前酒及一壶茶或咖啡

三道菜 - 328元/位

含一杯餐前酒及一壶茶或咖啡

* 另加收10%服务费



关注米氏西餐厅官方微信
FOLLOW US ON WECHAT