



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

Starters & Salads

Rich Chestnut Soup
finished with truffle shavings & good olive oil

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

Chef Hamish's Pork & Foie Gras Pate
with pineapple compote & 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

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

Cassoulet ~
Confit of duck, sausages from Toulouse, smoked bacon,
braised beef cheeks & white beans, all slowly braised...

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

PPP- Pumpkin, Pesto & Parmesan Pasta
... and a handful of herbs

Eggs, Eggs, Eggs
Crab Benedict ~
Flaked jumbo crab tossed with dill & chilli 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

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 Lunch & Brunch 2022

2 Courses for 328 RMB
including a tea or coffee

3 Courses for 388 RMB
including a tea or coffee

* 10% service charge applies

= Vegetarian = Vegan

7/F, No.5 The Bund, 20 Guangdong Road, Shanghai
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www.m-restaurantgroup.com



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

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

🌿 经典伊朗核桃石榴炖茄子
配脆米和黄瓜莴苣

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

油浸鸭腿配法式香肠, 培根, 牛颊肉和白豆

香煎海鲈鱼
配凤尾鱼欧芹色拉, 土豆条和他他酱

🌿 南瓜罗勒酱意面
配帕玛森芝士及香草料

蛋类主食

蟹肉莴苣配脆吐司, 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

🌿 = 素食不含奶制品

甜品

米氏名点 PAVLOVA~
烤蛋白饼搭配淡奶油, 新鲜水果丁及激情果沙司

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

清香柠檬蛋糕
配柠檬奶冻和柠檬雪芭

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2022午餐及早午餐

两道菜, 每位328元

含一壶茶或咖啡

三道菜, 每位388元

含一壶茶或咖啡

* 另加收10%服务费



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