

米氏西餐厅冬季晚餐菜单

M'S WINTER DINNER 2022

汤和色拉

Soups & Salads

新西兰奶油鲍鱼汤

可选大份碗装或小份茶杯装...

Fresh NZ Paua Soup (Paua = Abalone) 138 / 78

~ A bowl of soup or in M's teacup

香浓栗子汤

配橄榄油和云南黑松露

可选大份碗装或小份茶杯装...

A Creamy Chestnut Soup 108 / 68

Laced with olive oil & shaved Yunnan truffles

~ A bowl of soup or in M's teacup

米氏冬季色拉

配橙肉,杏仁,菊苣,芝麻菜,面包及芝士泡芙(可选配培根)

An Elizabethan Sallat ~ 128

Winter leaves & herbs layered with oranges, almonds, chicory, rocket, sippets & frites

~ bacon upon request

小青龙牛油果色拉配千岛汁

Lovely Little Lobster Tails 188

Avocado salad, chiffonade & 1,000 island dressing

现切云南火腿

Carved Yunnan Ham

36个月洞藏发酵宣字火腿(现切)

宣字牌宣威火腿是火腿行业知名的中华老字号品牌,拥有300多年的发展史,深受国内外消费者的喜爱和认可。搭配蜜瓜,芝麻菜,意大利黑醋及上好橄榄油

Yunnan Xuan'wei Ham carved at your table...

Cured & air-dried for 3 years in the ancient caves of the Yunnan mountains, served with sweet melon, peppery rocket, aged balsamic & good olive oil

30g / 60g 238 / 400

生蚝

Oysters

当日生蚝产地请向服务员查询。

The Freshest Seasonal Oysters Chef can muster
(Please ask our staff for today's oyster harvest region)

烤生蚝配水芹及茴香酒黄油

Freshly Shucked Natural Oysters

with Chardonnay vinegar, cracked pepper & lemon aside

或新鲜生蚝配白葡萄酒醋,黑胡椒及柠檬

Or... as Rich as Rockefeller

warmed on the half shell with watercress & Pernod butter

一只 Per Piece 52

半打 Half Dozen 298

一打 One Dozen 586

三文鱼和鱼子酱

Salmon & Caviar

10克鱼子酱配蜜渍三文鱼,土豆饼及辣根奶油 198

Honey Glazed Salmon & a big dollop of caviar (10g)
with potato latkes, horseradish cream

30克鱼子酱配荞麦饼及酸奶油 488

30g Keluga caviar with blinis & sour cream

前菜

Starters

澳洲M7和牛薄片

配凤尾鱼,酸豆,芝麻菜及白兰地蛋黄酱

Carpaccio of M7 Wagyu Beef 198

Fine slices of Australian Rangers Valley Wagyu Beef cross-hatched with anchovies, Lilliput capers, peppery rocket & Armagnac mayonnaise

蟹肉酥皮蛋奶酥配海鲜浓汁

Crab Soufflé light & fluffy... 168

baked in a flaky filo pastry, sitting on a rich shellfish bisque

鹅肝卷

配腌制樱桃,小酸瓜,水芹色拉,樱桃酱及脆杏仁吐司

Torchon of Foie-Gras 158

Pickled cherries, crisp cornichons, watercress salad, sweet cherry compote & crunchy almond toasts

香煎北海道扇贝

配羊肚菌,甜南瓜,风干五花肉脆片

Seared Hokkaido Scallops

Yunnan morel mushrooms, sweet pumpkin purée & crispy pancetta

3pcs / 6pcs 168 / 298

炸鳕鱼球配番茄,水萝卜及咖喱酱

Crunchy Cod Fritters 128

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

咖喱甜薯团配腰果泥及橄榄紫米碎

Sweet Potato Gnocchi 148

smoked & lightly curried on cashew nut butter with crispy olives & purple rice salt

炸小海鲜

鱼块,大虾,鱿鱼,青口贝,软壳蟹配欧芹色拉和他他酱

A Pretty Fishy Fry-up 148

Deep fried goujons, prawns, calamari, mussels & soft shell crab with tart parsley salad & tamarind sauce

 = 素食 Vegetarian  = 素食不含奶制品

另加收10%服务费 10% service charge applies

经典主食

M's Classic Mains

米氏自制盐焗羊腿肉

配慢炖茄子番茄西芹, 香料土豆, 罗勒酱及浓汁

Salt-encased-slowly-baked-selected-Leg-of-Lamb 388
Provençale bake of eggplant, celery & tomato
herb-roasted potatoes, basil pesto & good rich jus

米氏脆皮乳猪配老上海豆瓣酥

脆洋葱圈及辣椒腌柠檬汁

"Pearls from Swine" M's Crispy Suckling Pig 388
with Shanghainese speciality "Dou Ban Su"
fava beans mashed with pickled mustard greens,
crowned with crunchy onion rings

香烤酥皮三文鱼

配云南菌菇, 野生小米, 有机鸡蛋和新鲜香草料

Coulibiac of Salmon 398
A festive dish of salmon, mushrooms, wild rice,
fresh herbs, organic eggs, wrapped in flaky puffy pastry

油浸鸭腿配法式香肠, 培根, 牛颊肉和白豆

Not-so-classic Cassoulet 328
Toulouse sausages, confit of duck, smoked bacon,
braised beef cheeks & white beans

加泰罗尼亚烩海鲜

配西班牙红辣椒粉, 杏仁和胡椒

Zarzuela ~ A Catalan Seapod Stew 388
Fishes, Crustaceans, Mollusks & Cephalopods
flavoured with Spanish paprika, almonds & peppers

自制宽面配兔肉, 甜豆, 欧芹, 鼠尾草及芝士

Rabbit Pappardelle 298
Confit'd rabbit tossed with house-made pappardelle,
Pecorino, green peas, parsley & sage

香煎海鲈鱼

配小银鱼蛋饼, 欧芹色拉及他他酱

Pan Seared Sea Bass & Royal Whitebait Fritter 328
Gay's tart parsley & anchovy salad & Tartare sauce

摩洛哥慢炖时蔬

茄子, 大头菜, 番茄, 水萝卜, 西兰花, 鹰嘴豆, 西葫芦
配中东小米及辣椒酱

A Vegan Cous Cous Royale 268
Seven vegetables & seven spices
cooked in a Moroccan Tajine ~
aubergines, kohlrabi, tomatoes, heirloom carrots,
broccolini, chickpeas & marrow
served on spiced cous cous, spicy harissa if you'd like...

炙烤M5牛腹肋眼排

配烤迷迭香土豆, 紫甘蓝辣根黄油汁

Char-grilled Australian M5+ Flank Steak 458
(Rangers Valley) with rosemary roasted potatoes,
horseradish'd red cabbage,
Sauce Béarnaise & Shiraz Jus

分享美食拼盘

M Platters to Share

适合分享的米氏主食大拼盘, 与家人好友共享美味盛宴~
(每款可选两个配菜, 需等候约40分钟)

Our platters are designed to share with family & friends
Choose one or more of our delicious selections
and add two side dishes of your choice per platter
(Please allow 40 minutes...)

搭配米氏店红或店白葡萄酒

Pair with M's award-winning
Australian Cab Sav or Sav Blanc 335 / bottle

澳大利亚M5草饲带骨肉眼 (1公斤)

配紫甘蓝及辣根黄油红酒汁 1,588
Australian M5+ Prime Rib (1kg, Rangers Valley)
with horseradish'd red cabbage,
Sauce Béarnaise & Shiraz Jus

米氏脆皮乳猪配浓汁 (450克)

来自安徽可持续发展的本地农场 988
A Platter of M's Delicious Crispy Suckling Pig (450g)
Locally sourced from
a small sustainable farmer in rural Anhui
served with sauerkraut & a good pig sauce

配菜

And a Bit on the Side

老上海豆瓣酥~ 小时候的味道!

Shanghainese Speciality "Dou Ban Su" 48
fava beans mashed with
pickled mustard greens... nostalgia!

销魂蒜香薯条

Garlic'd & parsley'd French Fries, hard to resist! 48

炒时蔬

A bowl of sautéed Greens 48

黑松露土豆泥

Truffle'd Mash 68

炒什锦菌菇

A Medley of Mushrooms 68

粉色迷你土豆配粉盐

Pink Pontiac Potatoes with pink Himalayan salt 58

米氏经典小色拉

M's House Salad 48

🌿 = 素食 Vegetarian 🌿 = 素食不含奶制品

另加收10%服务费 10% service charge applies

M
1st
ON THE BUND
SHANGHAI
米氏西餐厅





M'S GIFT TO THE WORLD!

米氏名点 PAVLOVA 118
烤蛋白饼配奶油,新鲜水果丁及激情果沙司
M's Very Famous Pavlova



扫我 SCAN ME!

咖啡酒味舒芙蕾配香草伏特加雪芭 118
*A Warm White Russian Soufflé
spiked with Kahlua & a cool scoop of vanilla vodka sorbet*

生姜桑葚蛋奶冻 92
Ginger & Mulberry Crème Brûlée

熔岩巧克力布丁配双色巧克力及香草冰淇淋 108
*Warm Molten Chocolate Pudding
and marbled chocolate Eskimo pie... rich & unctuous!*

树莓杏仁挞配香草奶油 98
Raspberry Frangipane Tart with sweet Chantilly cream

太妃蜜枣布丁配焦糖汁和香草冰淇淋 98
*Sticky Toffee & Date Pudding sauced with rich caramel
served with a scoop of vanilla ice cream*

香甜柠檬蛋糕配柠檬奶冻和柠檬雪芭 98
*Citrus, Citrus, Citrus...
Luscious lemon cake, a pot of lemon posset & tangy lemon sorbet*

经典提拉米苏 96
A Very Traditional Tiramisu

冰淇淋和雪芭 (多种口味,自选搭配)
Ice Creams & Sorbets
We have many flavors... you pick and choose
单球 one scoop~ 38 双球 two scoops~ 68 三球 three scoops~ 98

土耳其咖啡配自制软糖及核桃千层酥 68
Turkish Coffee with home-made Turkish delight & baklava

米氏双层甜食拼盘 M's Truly Grand Dessert Platter

*M's Famous Pavlova,
Warm Molten Chocolate Pudding,
Raspberry Frangipane, Classic Tiramisu,
Lemon Cake & Lemon Posset
Ice creams & sorbets too...*

每位158元,两位起点
158rmb per person, minimum two people

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