



M's Weekend Brunch

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| <i>2 courses including a cocktail
and limitless tea or coffee</i> | <i>218</i> |
| 二道菜配鸡尾酒和茶或咖啡 | |
| <i>3 courses including a cocktail
and limitless tea or coffee</i> | <i>258</i> |
| 三道菜配鸡尾酒和茶或咖啡 | |

A Drink to Begin

Bloody Mary, Sunday Pimm's, Raspberry Mojito,
Campari Soda, Champagne Cocktail, Mimosa or Screwdriver
~ or your choice of Fresh Juices, Fruity Ice Teas or Lemonades

To Start

Blueberry Pancakes with maple syrup
served with crispy bacon or red berry compôte ~ your choice
蓝莓芝士薄饼可选配培根或糖渍浆果

Lichees, berries and summer fruits
with a scoop of yoghurt & honey sorbet
荔枝, 浆果及夏日鲜果配酸奶蜂蜜冰激凌

Walnut and Gorgonzola Crostini
sitting under a salad of summer leaves and warm roasted figs
意大利风味吐司配以蓝芝士, 核桃仁及夏日无花果沙拉

Classic Prawn Cocktail
鲜虾配传统鸡尾酒酱汁

Poached Asparagus
with a poached happy egg and lashings of Parmesan
新鲜芦笋配煮水蛋及意大利芝士片

Salmon Tartar with capers and shallots
生食腌渍三文鱼配水瓜柳, 甘葱, 柠檬及辣椒

Gazpacho in two styles ~
an original "ajo blanco" and a modern Sevillian red
两种西班牙风味蔬菜冷汤

M's house salad of summer leaves,
toasted pine nuts and parmesan shavings
米氏夏日蔬菜沙拉配松仁及帕玛臣干酪

Country style Pork Terrine studded with pistachios
served with 'petit cornichons', green tomato chutney
and grilled farm bread
乡村风味开心果猪肉批伴配酸味小黄瓜, 绿宝石番茄酱及面包

Battered Baby Squid
served with Jay's parsley salad & a tartare sauce
油炸鱿鱼仔配法香柠檬沙拉及蒜味蛋黄酱

Phoebe's Green Green Risotto
with peas & beans & creamy cheese & lots of summer greens
绿色时蔬意大利烩饭配以青豆, 奶油芝士, 蚕豆及新鲜香草

Mains

M's Big Sunday Fry-up
minute steak, lamb chop, grilled sausage, crispy bacon, "boudin noir,"
grilled tomato, sautéed onions, mashed potatoes
~ all topped with a fried egg
烤肉拼盘 ~ 牛排, 羊排, 香肠, 培根, 猪血肠, 烤番茄, 土豆泥, 煎蛋及洋葱汁

Eggs Benedict or Florentine
poached eggs with crispy bacon or sautéed spinach (or both)
sitting on toasted muffins topped with Hollandaise sauce
嫩煮鸡蛋配烤松饼及荷兰沙司 (可选配培根或菠菜)

A Grand Seafood Salad
of fishes, crustaceans, molluscs & cephalopods
dressed with butter lettuce, oven dried tomatoes & Kalamata olives
海鲜拼盘配以碟鱼片, 甜虾仔, 蛤蜊, 鱿鱼仔及慢烤番茄, 卡拉玛挞橄榄, 沙拉

Danish Smørrebrød ~ Please see today's selection
丹麦三明治 ~ 请查询当日精选

Grilled Halibut with a good olive oil and herb dressing,
lovely artichokes, young leeks and baby carrots
香煎碟鱼柳配洋蓟, 青蒜, 小胡萝卜及香草汁

A fluffy puffy Beetroot Tart
topped with molten goats' cheese and soft herbs
红菜头素菜挞配以山羊芝士及新鲜香草

Our house-smoked Salmon with scrambled eggs, poached asparagus
and toasted brioche
米氏自制烟熏三文鱼配炒鸡蛋, 青笋及黄油面包

La Salade de Tante Annabelle ~
a warm salad of sautéed chicken livers, confit'd duck gizzards,
soft quail eggs, fresse, lardons & croutons
香煎鸡肝, 慢炖鸭胗, 鹌鹑蛋及苦菊咸肉沙拉

Linguine tossed with Clams,
Italian parsley, garlic cloves and mild chili
意大利面配香蒜欧芹及尖椒

Tender pork fillet with sweet smoked paprika
served with fennel salad & apple compote
香煎烟熏甜椒猪里脊配茴香沙拉及苹果酱

Desserts

*Our charming sweet Terrines ~
coffee brûlée, chocolate mousse & apricot pannacotta*
迷你甜食杯-烘烤咖啡奶油冻, 巧克力慕斯, 杏子奶油冻

*Cioccolata ~
a Sicilian chocolate terrine with candied fruits and crunchy nuts
served with Mascarpone ice cream*
意大利巧克力批伴配果冻, 糖衣果仁和意大利芝士冰激凌

*Semipreddo
of Chasteberry organic honey from Yunnan's Shangrila Farms*
香格里拉有机荆条蜜软式冰激凌配香草酥糖

Brûlée'd Lemon Tart
焦糖柠檬蛋挞

Nisha's Mille Feuille
layered with baked cream, butterscotch and praline
奶油, 太妃糖及果仁千层酥

Rob's Summer Trifle
*layered with berries & thick cream
and a good splash of Sherry of course*
夏日奶油水果杯混合梅子, 香浓奶油和樱桃味红酒

*It takes Two to Tango ~
a jelly and a fool...*
芒果拼盘 ~ 芒果果冻, 芒果果肉和芒果奶油

M's very famous Pavlova
米氏名点~奶油蛋白饼

*Ice Creams and Sorbets ~
we make all our own ice creams & sorbets...
you pick & choose*
自选冰淇淋及雪芭拼盘

Turkish coffee with Turkish delight and baklava
土耳其咖啡配自制糖果和核桃酥