



Starters

*Gazpacho in two styles ~
the original 'ajo blanco' and a modern 'Sevillian' red one too 78.00*
西班牙冷汤 ~ 杏仁冷汤及番茄冷汤

*A fresh and light Scallop Broth
flavoured with ginger, lime & chilli 92.00*
夏威夷贝海鲜清汤配以生姜, 青柠及红椒

*Truffle-scented White Asparagus
a poached happy egg and Gruyère crackers 112.00*
松露白芦笋配水煮蛋及芝士薄脆

*Walnut and Gorgonzola Crostini
topped with warm figs and a salad of summer leaves 88.00*
意大利风味吐司配以蓝纹芝士, 核桃仁及夏日无花果沙拉

*M's Gravlax ~
fresh salmon cured with Aquavit and dill
served with Espen's mustard sauce and Melba's thin toasts 118.00*
米氏酒渍三文鱼配刁草, 芥末沙司及面包脆

*Vitello Tonnato ~
thinly sliced roast veal in a rich tuna mayonnaise
topped with crispy capers...and anchovies on the side 126.00*
美味乳牛肉配以金枪鱼蛋黄酱, 水瓜柳及凤尾鱼柳

*A vegetarian Platter of Lebanese Meze ~
Muchammara, Hummus, Labneh, Falafels and Dolma
with Fattoush, pickled vegetables & flat bread 112.00*
中东风味素食拼盘 ~ 石榴蜜糖甜椒核桃酱, 芝麻鹰嘴豆泥, 薄荷
酸奶酱汁, 鸡豆素饼, 葡萄叶卷, 素菜沙拉, 醋渍时蔬及囊饼

*Torchon of Foie Gras
with toasted brioche, dressed cress and a sweet muscat jelly 148.00*
法式鸭肝批伴配黄油面包, 水芹及甜酒果冻

*Phoebe's Green Green Risotto
with peas & beans & creamy cheese & lots of summer greens 98.00/178.00*
绿色时蔬意大利烩饭配以青豆, 奶油芝士, 蚕豆及新鲜香草

*A pretty Fishy Fry-up
prawns, whitebait, flounder, squid and soft shell crab
with aioli and a tart parsley salad 124.00*
干炸明虾, 银鱼, 鲷鱼, 鱿鱼及软壳蟹配蒜味蛋黄酱和欧芹沙拉

*Mandarin Beluga Caviar (30g)
on a warm Crêpe Parmentier with a pot of sour cream 398.00*
黑河鱼子酱配热土豆饼及酸奶油

Mains

Birds Birds Birds ~
spiced, spiced and oven roasted
sitting on a fennel, orange & hazelnut salad 212.00
烤春鸡, 乳鸽, 慢炖鸭腿配香橙茴香榛子沙拉

Turbot 'Beurre Noisette' ~
pan-fried fillets of Turbot with salty capers, burn't butter,
baby carrots, new potatoes and heaps of parsley 228.00
香煎多宝鱼配焦黄油水瓜柳, 小胡萝卜, 土豆及法香

Crab Tortelli
sitting on a rich and thick Crab Bisque 188.00
意大利蟹肉饺配蟹味海鲜浓汤

M's hot house-smoked Salmon
served in the Scandinavian style ~ with celeriac purée,
sautéed spinach and a poached happy egg 248.00
米氏自制烟熏三文鱼配芹根泥, 菠菜及水煮蛋

A Moroccan Platter from Fez ~
aubergine & mushroom Bisteeya, pumpkin & black olive Tagine,
with spiced almond couscous, orange & radish salad
& marinated cucumbers too 218.00

摩洛哥风味拼盘 ~ 茄子蘑菇酥皮派, 慢炖南瓜及黑橄榄配杏仁中东米, 橙肉萝卜沙拉及腌黄瓜

La Salade de Tante Annabelle ~
a warm salad of sautéed chicken livers, confit'd duck gizzards,
soft quail eggs, frisè, lardons & crunchy croûtons 188.00
香煎鸡肝, 慢炖鸭胗, 鹌鹑蛋, 莴苣沙拉, 培根及脆面包

M's Crispy Suckling Pig
on a toss of spring peas, broad beans & summer greens
and topped with our good pig sauce 258.00
米氏脆皮乳猪配青豆, 蚕豆, 夏日时蔬及乳猪酱汁

Zarzuela ~ a Rich Catalan Seafood Stew
of fishes, crustaceans, molluscs & cephalopods with rovell & crostons 268.00
西班牙多汁烩海鲜配海鲜蛋黄酱及脆面包

Slowly baked salt-encased selected Leg of Lamb,
with fresh summer vegetables, minted yoghurt, black olives
and a little spinach pie 258.00
米氏盐烤羊腿配新鲜时蔬, 薄荷酸奶, 黑橄榄及菠菜派

Char-grilled Fillet of Beef
with a sauté of Yunnan chanterelles & spring garlic,
young onions and a heap of fresh herbs 268.00
炭烤菲力牛排配云南鸡油菌, 香蒜, 甘葱及新鲜香草

Desserts

Hot Apricot Soufflé with apricot sauce and almond ice cream 98.00
杏味蛋奶酥配杏肉酱及杏仁冰激凌

Nisha's Mille Feuille
layered with baked cream, butterscotch and praline 88.00
奶油, 太妃糖及果仁千层酥

A brûlée'd Lemon Tart 68.00
焦糖柠檬挞

Croccante Cioccolata ~
a Sicilian chocolate terrine with candied fruits and crunchy nuts
served with marscarpone ice cream 98.00
意大利巧克力批伴配果冻, 糖衣果仁及芝士冰激凌

It takes Two to Mango ~
a jelly and a fool... 76.00
芒果拼盘 ~ 芒果果冻, 芒果果肉和芒果奶油

Liquorice, Turkish coffee and malted chocolate ~
all churned into ice creams 86.00
干草, 土耳其咖啡及巧克力冰激凌

Rob's Summer Trifle
layered with fruits & berries, thick cream
and a good splash of Sherry of course 82.00
夏日奶油水果杯 ~ 混合浆果, 香浓奶油及雪利酒

M's Pavlova ~ 20 years on and still going strong! 98.00
米氏名点 ~ 奶油蛋白饼

Our Charming Sweet Terrines ~
Coffee brûlé, chocolate mousse and a cold passion fruit soufflé 78.00
迷你甜食杯 ~ 烘烤咖啡奶油冻, 巧克力慕斯, 热情果蛋奶酥

M's Truly Grand Dessert Platter ~
Apricot Soufflé, Nisha's Mille Feuille, a Mango Fool, Croccante Cioccolata,
Summer Trifle, Lemon Tart, our famous Pavlova & ice creams too
108.00 per person [minimum two people]
甜食拼盘 ~ (每人108元, 至少二人)

The best Cheese we can find, please ask for today's selection 128.00
米氏精选法国芝士 ~ 请向服务员询问今日特选

Turkish Coffee with home made Turkish Delight & Baklava 68.00
土耳其咖啡配自制糖果及核桃酥