

# Starters

Soft crab meat and fresh herbs in a tomato consommé 92.00  
番茄清汤配蟹肉及香料

Of peas and mint ~  
A summer soup served either hot or cold 78.00  
薄荷青豆汤 (可选冷热)

Two terrines ~  
Foie gras torchon with sauternes jelly,  
and a duck, orange and pistachio pâté 138.00  
鹅肝冻配甜酒啫喱; 果仁, 甜橙, 鸭肉冻

M's house salad with shavings of Pecorino 76.00  
蔬菜色拉配芝士片

Seared tuna [no no, not bluefin]  
served on a not so classic Salade Nicoise 128.00  
煎金枪鱼配尼斯色拉

An Elizabethan sallat ~  
Summer leaves and herbs layered with oranges, almonds, succory,  
rocket, sippets and frites ~ bacon upon request 98.00  
夏季色拉配橙肉, 杏仁, 菊苣, 面包及芝士泡芙 (可选配培根)

Steak Tartare ~  
hand chopped best fillet of beef with all the classic seasonings  
crowned with a quail's egg 108.00 / 198.00  
生拌牛菲力配鹌鹑蛋

A Turkish meze ~  
Sigara boregi, grilled hellim cheese, coban salatasi, dolma, humus,  
patlican salatasi and cacik all served with warm flat bread 98.00  
土耳其拼盘 ~ 菠菜芝士卷, 烤芝士, 时蔬色拉, 葡萄叶香米包,  
鹰嘴豆泥, 茄子泥, 黄瓜酸奶及自制薄饼

Seared scallops on cauliflower puree  
with spiced cauliflower florets, pine nuts & sultanas 118.00  
香煎鲜带子配花菜泥, 香料花菜粒, 松仁及葡萄干

Linguine and zucchini with lemon, almonds & Parmesan 92.00  
意大利面配节瓜, 杏仁及芝士

Mandarin beluga caviar [farmed]  
on a warm crepe Parmentier, which we like best,  
or with Helba toast and crème fraîche 398.00  
人工养殖鲟鱼子酱配热土豆饼或黑麦面包干及酸奶油

# Mains

Manti ~ Ottoman dumplings  
filled with minced lamb and drizzled with spiced yoghurt 198.00  
羊肉末馅饺配香料酸奶

Turbot 'Beurre Noisette' ~  
pan-fried fillets of Turbot with salty capers, burn't butter,  
turned carrots and parsiéd potatoes 268.00  
香煎多宝鱼配焦黄油水瓜柳, 小胡萝卜及欧芹土豆

Spiced, stuffed and roasted chicken  
wrapped in Parma ham served on soft polenta  
with a very spicy tomato sauce 228.00  
火腿裹猪肉香料填馅鸡肉卷配玉米糊及辣番茄沙司

Fried frog's legs on a spinach and lemon risotto  
with lots of fresh herbs 198.00  
意大利烩饭配菠菜, 香炸牛蛙腿及香草料

Salmon served in the Scandinavian style ~  
with creamed potatoes, pickled cucumbers,  
poached egg and rye crisps 268.00  
自制烟熏三文鱼配奶油土豆, 腌黄瓜, 脆面包及水煮蛋

A Moroccan Platter ~  
aubergine & mushroom bisteeya,  
pumpkin & olive tagine and an orange & radish salad 218.00  
摩洛哥拼盘 ~ 蘑菇茄子派, 慢炖南瓜及橄榄, 橙肉小萝卜色拉

Braised beef rib, grilled ox tongue and crispy sweetbreads  
served with broad beans, roasted shallots and baked garlic 258.00  
慢炖牛肋骨, 烤牛舌和胰腺配蚕豆, 烤干葱及大蒜

M's crispy suckling pig on sautéed potatoes  
and Suzhou peaches baked with slivered almonds 268.00  
米氏烤乳猪配炒土豆, 杏仁蜜桃

A Provencal fish stew ~  
Fishes, crustaceans, molluscs and cephalopods  
accompanied by croutons and aioli 288.00  
法式烩海鲜配面包及蒜味蛋黄酱

Slowly baked salt-encased selected leg of lamb,  
served with tabbouleh salad, grilled eggplants,  
tzatziki and a pot of harissa 268.00  
米氏盐焗羊腿配小麦色拉, 烤茄子, 酸奶及辣椒酱

Char grilled rib-eye of Australian beef  
crusted with peppercorns and served with sautéed greens,  
potato galette and an anchovy sauce 288.00  
炭烤澳洲肉眼牛排配胡椒, 炒绿色时蔬, 土豆饼及银鱼柳沙司

# Desserts

*Hot raspberry soufflé  
served with a cool raspberry swirl ice cream 98.00*  
树莓蛋奶酥配树莓冰淇淋

*Warm caramelised pineapple cake  
with a scoop of black pepper & vanilla ice cream 88.00*  
焦糖菠萝蛋糕配胡椒香草冰淇淋

*Chocolate crocante  
with macerated oranges, sliced almonds and sweet shortbread 98.00*  
果仁巧克力慕斯配橙肉, 杏仁及姜味饼干

*It takes two to mango  
A soufflé and a sorbet...  
& then there's a fool... so that makes three 92.00*  
芒果蛋奶酥, 芒果雪芭, 奶油芒果

*Walnut parfait topped with banana fritters,  
candied walnuts and caramel sauce 88.00*  
核桃仁冰淇淋配炸香蕉, 糖衣核桃及焦糖沙司

*A little tartlet filled with sweet cream  
and a pile of fresh summer berries 96.00*  
香甜奶油夏季浆果派

*Lemon delicious pudding  
with candied lemon and chantilly cream 88.00*  
柠檬布丁配糖渍柠檬及香草奶油

*Ice creams & Sorbets ~  
we make all our own ice creams and sorbets,  
you pick and choose 92.00*  
自制冰淇淋, 雪芭拼盘

*M's very famous Pavlova 98.00*  
米氏名点 ~ 奶油蛋白饼

*Turkish coffee with home made Turkish delight & baklava 74.00*  
土耳其咖啡配自制糖果及核桃千层酥

*The best cheeses we can find,  
please ask for today's selection*  
顶级芝士盆, 请查询每日精选

*M's truly Grand Dessert Platter ~  
Pineapple cake, chocolate crocante, a mango treat or two  
summer berry tart, lemon delicious,  
our very famous Pavlova and some ice creams too  
rmb 128.00 per person [minimum two people]*  
甜食拼盘 ~ (每人128元, 至少二人)