

A Drink to Begin

Bloody Mary, Virgin Mary, Champagne Cocktail,
Kir, Mimosa or Fresh Orange Juice.

To Start

A soup of white asparagus and fine herbs
白芦笋汤

A Plate of Fresh Seasonal Fruit
including melons, stone fruits and berries
with a pot of yoghurt, honey and pistachios
时令水果盆配酸奶, 蜂蜜和开心果

M's Brunch salad with tomatoes, cucumbers and radishes
dressed with our house vinaigrette
番茄黄瓜小萝卜色拉配油醋汁

Salmon Gravlox
with creamy dill potatoes and a sweet mustard sauce
腌三文鱼片配奶油土豆及甜芥末沙司

Endive salad with slices of pear, toasted walnuts
and a blue cheese dressing
梨, 核桃仁, 玉兰菜色拉配蓝纹芝士酱

Terrine de Campagne
served with cornichons, fig jam and crusty bread
家禽冻肉批伴配酸黄瓜, 无花果酱及面包

Mackerel tartare served with pickled cucumbers and beetroot
生切马鲛鱼配腌黄瓜及甜菜头

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

Fried Frog Legs with Kampot peppercorns and fresh lime
香炸牛蛙腿配胡椒及青柠

Mains

Fish and Chips ~ snapper fillets fried in a light beer batter with fat chips, tartare sauce & a tart parsley salad

香炸鱼柳配自制土豆块, 他他沙司及柠檬

A Moroccan tagine with tuna, preserved lemon and coriander served on spiced cous cous

摩洛哥风味金枪鱼配中东小米, 腌柠檬及香菜

Steak Tartare ~ hand chopped best fillet of beef with all the classic seasonings crowned with an egg

生拌牛菲力配蛋

Fresh pasta tossed with squid, peperoncini and garlic oil

自制意大利面配鱿鱼, 辣椒及蒜油

Eggs Benedict or Florentine ~ slow cooked happy eggs with crispy bacon or sautéed spinach [or both]

sitting on toasted muffins topped with Hollandaise sauce

If you like your eggs cooked the old fashioned way... please tell us

嫩煮鸡蛋配培根或菠菜和荷兰沙司及烤松饼, 如果你需要水煮蛋请告知

Danish Smorrebrod

Friterte Flyndrefileter ~ Crispy fried fillets of Turbot topped with Lumpfish roe and Remoulade sauce

Gammeldags Rullepølse ~ Danish Rolled Ham with lots of parsley and spices, served with Danish pickles of course

Smorrebrod med Rejer ~ rye bread with baby shrimps and dill mayonnaise

香脆多宝鱼菲力配圆鳍鱼籽及芹根蛋黄酱;
欧芹火腿卷配丹麦泡菜; 黑麦面包配小虾仁及蛋黄酱

Shredded confit duck leg in a risotto with sage and radicchio

意大利烩饭配鸭腿肉及落地球

Twice baked goat's cheese soufflé served with green asparagus

山羊芝士蛋奶酥配绿芦笋

M's Weekend Fryup ~ Minute steak, lamb chop, grilled sausage, crispy bacon, grilled tomato, sautéed onions and mashed potatoes and a fried egg, of course

烤肉拼盘 ~ 牛排, 羊排, 香肠和脆培根配烤番茄, 炒洋葱, 土豆泥和煎蛋

Desserts

A hazelnut cheesecake
榛仁芝士蛋糕

*Apples poached with ginger and star anise
served with cinnamon ice cream*
生姜,八角煮苹果配肉桂冰淇淋

M's very famous Pavlova
米氏名点 ~ 奶油蛋白饼

*Ice Creams and Sorbets ~
our own ice creams and sorbets made
with the best seasonal produce
~ you pick and choose*
自制冰淇淋及雪芭拼盘

Tete de Moine cheese served with fig jam and raisin bread
瑞士芝士配无花果酱及提子面包

Turkish coffee with Turkish delight and baklava
土耳其咖啡配土耳其糖果和核桃酥

*2 courses including a cocktail
and limitless tea or coffee 248 rmb*
二道菜配鸡尾酒和茶或咖啡

*3 courses including a cocktail
and limitless tea or coffee 288 rmb*
三道菜配鸡尾酒和茶或咖啡