

Oysters & Caviar

Fine de Claire Oysters no. 4 from Brittany, freshly shucked,
served with shallots & red wine vinegar and lemon wedges

新鲜法国生蚝配干葱红酒醋及柠檬角

Half dozen ~ 198.00 / One dozen ~ 388.00

Six Oysters, warmed with horseradish & chive cream, crowned with salmon roe 198.00

烤生蚝配自制辣根奶油及三文鱼籽

Mandarin Beluga Caviar sustainably farmed from Qiandaohu
with Melba's toast, chopped onions and crushed egg whites 428.00

千岛湖人工养殖鱼子酱

配黑麦面包,洋葱末及蛋白碎

Caviar & Oysters ~

freshly shucked Oysters topped with Mandarin Beluga Caviar 98.00 per piece

单个新鲜生蚝配鱼子酱

Soups & Salads

A Soup of Luscious Greens

leeks, snow peas & green peas flavoured with mint;
garnished with mini truffle'd cheese toastiest 96.00 / demi 48.00

薄荷绿色时蔬汤配黑菌芝士土司

Thick & creamy Shellfish Bisque spiked with Pernod 106.00 / demi 56.00

海鲜浓汤配茴香酒

A Salad for Spring

young and tender Leaves with Seville oranges, roasted beets,
soft goat's cheese and toasted hazelnuts 108.00

春季色拉配橙肉,烤甜菜头,山羊芝士及榛子

Roasted Eggplants & grilled zucchini & roasted red peppers,
topped with a tower of rocket, almonds & basil

... served with anchovies if you please 98.00

烤茄子,扒节瓜,烤红椒配杏仁罗勒芝麻菜(可选配凤尾鱼)

M's Mezze

Middle Eastern Mezze ~

Bessara ~ broad bean and coriander puree,
Falafel ~ chickpea patty, Borani ~ spinach and yoghurt
Baba Ghanoush and Hummus ~ eggplant and chickpea dip
all served with grilled haloumi, olives, pickles and warm flatbread 118.00 / 208.00
中东拼盘 ~ 香菜蚕豆泥,炸鹰嘴豆碎,菠菜及酸奶,
茄子泥,鹰嘴豆泥,芝士,橄榄,酸泡菜及自制面包

Starters

M's Aquavit Cured Salmon
with shaved fennel, pink peppercorns & pink grapefruit supremes 118.00
腌三文鱼片配茴香菜及西柚

Torchon of Foie Gras rolled in Sauternes jelly
with walnut and rose crunch and toasted brioche 158.00
甜酒啫喱鹅肝卷配玫瑰核桃碎及黄油面包

Crispy Soft Shell Crabs
served with a tamarind sauce and a carrot & coriander salad 138.00
炸软壳蟹配香菜胡萝卜及罗望子沙司

Ox Tongue thinly sliced over radishes, capers, dill and cornichons,
with an Armagnac and Mace mayonnaise 116.00
牛舌配小萝卜,水瓜榴,刁草,酸黄瓜及白兰地豆蔻蛋黄酱

Our hand-cut Tagliatelle
tossed with fresh Morel mushrooms
and new season's Asparagus 122.00 / 228.00
自制意大利宽面配新鲜羊肚菌及当季芦笋

Seared Hokkaido Scallops
with Cauliflower purée, spiced cauliflower florets,
toasted pine nuts & sweet Xinjiang sultanas 138.00
香煎鲜带子配花菜泥,香料花菜粒,松仁及葡萄干

Pigeon twice cooked, (so oh so juicy and crispy)
served with 'boudin noir' and hot harissa sauce 126.00
香脆多汁大王鸽配猪血肠及辣椒酱

M's Signature Dishes

Spring Lamb ~

Our famous Leg of Lamb,
slowly baked & salt encased
served with roasted garlic, crispy potatoes,
char-grilled vegetables and a pot of aioli 288.00
米氏特色盐焗羊腿肉配烤大蒜,土豆,炭烤时蔬及蒜味蛋黄酱

Hot house-smoked Salmon

celeriac puree, sautéed spinach, a poached happy egg
and a sprinkling of Baltic salmon eggs 278.00
自制热烟熏三文鱼配芹根泥,炒菠菜,水煮蛋及三文鱼籽

M's crispy suckling Pig

with a braised cabbage roll
stuffed with organic grains, currants and pine nuts
... and a good pig sauce 298.00
米氏脆皮乳猪配卷心菜卷填馅葡萄干,松仁及有机薏米

Best Fillet of grass-fed Australian Beef

served on scalloped potatoes and sautéed spinach
topped with foie gras, mushrooms and truffles 398.00
澳洲草饲牛菲力配鹅肝,菌菇,土豆,炒菠菜及黑松露

On the Side

M's House Salad 58.00

米氏蔬菜色拉

Sautéed Spring Greens with Ancient Grains 48.00

炒时蔬及谷物

Rocket, Pine nuts & Parmesan 38.00

松仁芝士芝麻菜色拉

Truffle'd Mash 68.00

黑松露土豆泥

French Fries 38.00

薯条

Cauliflower florets with Xinjiang spices 48.00

孜然花菜

Mains

A Fluffy Puffy Pastry Pie

filled with kale, spinach, Swiss chard, black olives and Persian feta
served with an endive, celery and apple salad 224.00
菠菜,甜菜,橄榄,芝士酥皮派配芹菜苹果玉兰菜色拉

Roasted Rump of organic New Zealand Venison
with a chocolate & green peppercorn sauce,
accompanied by glazed beetroots and spiced walnuts 276.00
烤新西兰有机鹿臀配甜菜头,核桃仁及巧克力青胡椒汁

Halibut Beurre Noisette ~

Pan-fried fillets of Halibut with burn't butter and salty capers,
served with baby carrots and parslie'd potatoes 272.00
香煎大比目鱼配小胡萝卜,欧芹土豆,水瓜榴及焦黄油

...Not Just a Spring Chicken

Boned, rolled, stuffed & truffle'd
served on a pile of orzo, artichokes & black olives 248.00
黑松露春鸡卷配洋蓍黑橄榄意式米粒面

A Provencal Fish Stew ~

Fishes, Crustaceans, Mollusks and Cephalopods
accompanied by croutons and aioli 294.00
法式烩海鲜配面包及蒜味蛋黄酱

"Fesenjan" ~

A classic Iranian stew of Duckling braised with walnuts and pomegranate
served on crispy saffron rice and a cucumber & dill salad 268.00
核桃石榴炖嫩鸭配藏红花香米及莳萝黄瓜

Seven different Vegetables cooked in a Moroccan Tagine
aubergines, kohlrabi, tomatoes, white radish, yam,
chickpeas & courgettes...served on spiced cous cous...
and harissa if you'd like... 218.00

摩洛哥香料慢炖时蔬~ 茄子,大头菜,番茄,白萝卜,
山芋,鹰嘴豆,节瓜配中东小米及辣椒酱

Beef Bourguignon

Beef short rib braised in a good red wine with mushrooms & bacon
served with potato galette 326.00
慢炖澳洲草饲牛肋排配土豆饼及蘑菇培根红酒汁

Desserts

Hot Raspberry Soufflé
with a scoop of white chocolate ice cream 108.00
热树莓蛋奶酥配白巧克力冰淇淋

Chocolate & Salted Caramel Mousse
with peanut butter crunch 106.00
咸味焦糖巧克力慕斯配花生黄油脆

Orange and Poppyseed Cake
with a scoop of vanilla bean ice cream and a poppyseed tuile 92.00
橙肉樱花仁蛋糕配香草冰淇淋及樱花仁薄片

An Old Fashioned Jelly
with soft Berries & crème Anglaise 88.00
水果啫喱配奶油香草汁

Crispy Coconut Biscuits layered with caramelized pineapple
served with two sorbets, one lime and the other coconut
& and a pineapple treat 96.00
椰子小饼干,菠萝奶冻,焦糖菠萝配青柠,椰子雪芭

M's very famous Pavlova 108.00
米氏名点~ 蛋白饼
配激情果冰淇淋,奶油,水果丁及激情果沙司

Ice creams & Sorbets ~
we make all our own ice creams and sorbets,
you pick and choose 96.00
自制冰淇淋,雪芭拼盘,可作选择

Turkish coffee with home-made Turkish delight & baklava 78.00
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
芝士拼盘,请查询每日精选

M's truly Grand Dessert Platter ~
Hot raspberry Soufflé, Coconut & pineapple Crunch,
Orange & poppyseed Cake, Jelly & Berries,
Chocolate & Salted caramel Mousse...and that famous Pavlova
served with ice cream & sorbet too
rmb 128.00 per person [minimum two people]
甜食拼盘~ (每人128元, 至少二人)