



A Drink to Begin

Bloody Mary, Champagne Cocktail, Bellini,
Tsingtao Beer, Warm Spiced Apple, Virgin Mary
Fresh Orange Juice, Fruity Lemonades or Iced Teas

Starters & Salads

Summer Tomato soup with Burrata cheese & Thai basil,
served hot or chilled

A Summer Salad ~
grilled artichokes, charred fennel,
chili roasted oranges & crunchy olive croutes
on a bed of crisp cucumber, red endive & white radish,
dressed with chimichurri verde (Vegan)

Chef Hamish's Pork and Foie Gras Pate
with fig jam and Melba's toasts

Chef Andy's Chilled Noodle Salad
tossed with yabbie tails, cherry tomatoes,
shredded snow peas and a good pinch of chilli

M's House Salad
fiery rocket, mixed leaves, pretty petals, pinoli & Parmesan
- simple but delicious!

Carpaccio of Free-range New Zealand Venison,
crispy capers, crunchy shallots, olive crumbs & Parmesan shavings,
dressed with a light truffle vinaigrette

A not-so-classic Tuna Nicoise
Lightly seared Tuna Fillet on a bed of green beans, olives,
chickpeas and tomatoes, topped with a happy egg

Crunchy Cod Fritters
on a red bed of tomatoes & radishes
with a hot pot of curry sauce

with Mains to follow...

Tuscan Beef ~
Seared slices of marinated beef & scalloped potatoes
topped with arugula, olives and tomato,
dressed with lemon, garlic and herbs

A rich stew of Surf Clams
cooked with tomatoes & chorizo, topped with olive croutons

Southern Fried Chicken coated in Cajun spices,
with red cabbage coleslaw & mustardy gravy

Pork Scaloppini ~
Crumbed pork chop served with creamy mashed potato,
wilted spinach and mushroom sauce

Fresh Fettucine tossed with sweet prawns,
tomatoes, a pinch of chili, white wine & dill

Sicilian Style Cauliflower
served with peperonata in the style of Trapani,
with parsley, caper, preserved lemon & raisin salad,
scattered with toasted almonds & olive crumbs (Vegan)

Lamb Tagine ~
Moroccan spiced lamb leg
simmered with chickpeas, pumpkin and olives,
served with cous cous, coriander and a pot of harissa

M's Bund Burger - you choose!
~ New Zealand Venison patty
topped with brie cheese, grilled tomato, onion jam and rocket
~ Chickpea & Lentil patty, topped with avocado, rocket & pickles
served on a sesame bun with French fries of course

Eggs, Eggs, Eggs

Shakshouka ~
A North African dish of spiced tomatoes, white beans & black olives
with poached happy eggs & toasted soldiers

Eggs Benedict or Florentine~
Poached free range happy eggs
with crispy bacon or sautéed spinach
served on toasted sourdough topped with Hollandaise sauce

Add our hard-to-resist Garlic'd French Fries **+38rmb**

and then to Finish...

Cold Lemon Soufflé with cat's tongues

Belgium waffles served with torched Banana,
salted caramel sauce and vanilla ice cream

M's very famous Pavlova - *mmm, perfect!*

Hot Fudge Brownie
coated with cookie crumbs and a scattering of fresh berries
topped with a scoop of vanilla ice cream

Ice Creams and Sorbets ~
our own ice creams and sorbets
made with the best seasonal produce ~
- you pick and choose!

Vegan Pineapple Tart & fresh coconut sorbet

A selection of Fresh Fruits
topped with your choice of sorbet and fresh honey comb

*2 courses including a cocktail
and limitless tea or coffee 298 rmb*

*3 courses including a cocktail
and limitless tea or coffee 328 rmb*

M's Summer Brunch 2020

* 10% service charge applies

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餐前飲料

香槟鸡尾酒, 贝利尼鸡尾酒, 血腥玛丽鸡尾酒(可选无酒精)
青岛啤酒, 热苹果汁, 鲜榨橙汁, 果味柠檬汽水, 冰茶

前菜及色拉

夏季番茄汤配水牛芝士及泰式罗勒酱
可选冷或热

夏季轻食色拉配煎洋蓍茴香, 橙肉,
黄瓜, 红菊苣, 小萝卜及橄榄面包 (纯素食)

主厨推荐~

鹅肝杂肉冻配无花果酱及黑麦脆面包

小龙虾冷面配番茄, 甜豆, 辣椒及黑芝麻

米氏经典色拉~
什锦生菜, 花瓣, 松仁及芝士

新西兰生鹿肉薄片
配水瓜榴, 小干葱, 橄榄碎, 芝士片及黑松露油醋汁

经典尼斯金枪鱼沙拉
嫩煎金枪鱼配刀豆, 橄榄三角豆和番茄沙拉及嫩煮鸡蛋

香炸鳕鱼球配番茄, 水萝卜及咖喱酱

主食

托斯卡纳牛肉配扇贝土豆, 芝麻菜, 橄榄,
小番茄, 柠檬, 大蒜和香料

西班牙香肠, 番茄浓汁烩蛤蜊配橄榄面包

南方炸鸡配卷心菜及芥末酱

黄油香煎带骨猪排配奶油土豆泥, 炒菠菜, 柠檬蘑菇汁

意式小宽面配鲜虾, 番茄, 辣椒, 白葡萄酒及莳萝

西西里风味烤花菜配欧芹水瓜榴,
柠檬葡萄干沙拉及烤杏仁和橄榄碎 (纯素食)

摩洛哥香料慢炖羊肉, 鹰嘴豆, 南瓜, 橄榄
配中东小米及辣椒酱

汉堡与薯条~

可选新西兰有机鹿肉汉堡配芝士, 番茄, 芝麻菜及洋葱酱
或鹰嘴豆小扁豆素食汉堡配牛油果, 芝麻菜及酸黄瓜

蛋类主食

萨苏卡慢炖鸡蛋, 香料番茄白豆及橄榄和香菜

嫩煮鸡蛋配酸面包及荷兰沙司,
可选配培根或菠菜

另加美味蒜香薯条 +38元



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甜品

冻柠檬蛋奶酥配小饼干

比利时华夫饼配烤香蕉,
咸味焦糖沙司及香草冰淇淋

米氏名点~ 水果奶油蛋白饼
配激情果冰淇淋及激情果沙司

热布朗尼蛋糕
配饼干碎, 新鲜浆果及香草冰淇淋

冰淇淋和雪芭~
时令新鲜, 口味自选

菠萝塔配新鲜椰子雪芭 (纯素食)

新鲜水果盘
配雪芭(口味自选)及新鲜蜂巢

“米氏二〇二〇夏季早午餐”

兩道菜配雞尾酒和茶或咖啡
每位298元

三道菜配雞尾酒和茶或咖啡
每位328元

* 另加收10%服务费