

Welcome to M on the Bund

欢迎来到米氏西餐厅



Priorities may have shifted in the last few months, but here at M on the Bund ours remain constant.

First everyone's health, safety and wellbeing~ every day all areas of M on the Bund are thoroughly cleaned and disinfected at regular intervals, whilst our entire team is monitored and temperature checked, and of course we are following all recommended precautions.

Excellent food starts with responsible & reliable sourcing, wholesome produce, careful handling and thorough preparation.

We closely monitor all our suppliers and if you'd like any information about our suppliers and procedures please don't hesitate to ask.

In devising our new Summer Menu we've chosen the best nutritious food and put our heart and soul into making sure it's truly delicious.

At M we very proudly make everything that goes onto your plates.
Happy dining!

在目前极具挑战性的形势下，米氏西餐厅一直严格把控所有的工作环节，保障食品安全的同时保持最高的卫生标准。


每天定时对餐厅所有区域进行消毒
并为所有工作人员测量体温，
安全防疫，绝不松懈。

经可靠渠道采购的高品质食材，
仔细地切配并精心地烹饪，以达到口味与营养的完美平衡。

从头至尾，亲力亲为，
将至臻品质的菜肴呈现给每位食客。
这是米氏对待食物的一贯精神。
祝您用餐愉快！

Soups & Salads


汤和色拉

 Summer Tomatoes, Burrata cheese & Thai basil, served in a soup, either hot or chilled 96.00
or in M's teacup 52.00


夏季番茄汤配水牛芝士及泰式罗勒酱,可选冷或热
(可选小份茶杯装)

King Crab & Golden Needle Mushrooms, sweet corn kernels & purple goji berries, finished with a fragrant seafood broth 128.00
or in M's teacup 68.00

姜味海鲜清汤配皇帝蟹,金丝菌,甜玉米粒及紫枸杞
(可选小份茶杯装)

 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 118.00

夏季轻食色拉配煎洋蓟茴香,橙肉,黄瓜,红菊苣,小萝卜及橄榄面包

 M's Classic House Salad
Fiery Rocket, Mixed leaves, Pretty Petals, Pinoli & Parmesan ~simple but delicious! 98.00

米氏经典色拉~ 什锦生菜,花瓣,松仁及芝士

 = Vegetarian 素食

 = Vegan 素食不含奶制品

10% service charge applies 另加收10%服务费

Starters

前菜

*Creamy Duck Liver Parfait & Crispy Buckwheat Waffles,
with Espresso Jelly & Cherry Jam 138.00*


奶油鸭肝冻配荞麦华夫饼,甜味咖啡果冻及樱桃酱

*Lightly Seared Tuna Fillet (no no no not blue fin)
on a salad of celery hearts, flowering cucumbers,
roasted sesame & shiso leaves,
garnished with soft quail eggs & umeboshi dressing 148.00*

嫩煎金枪鱼配西芹,黄瓜鹌鹑蛋及酸梅汁

*Crunchy Cod Fritters
on a red bed of tomatoes & radishes
with a hot pot of curry sauce 118.00*

香炸鳕鱼球配番茄,水萝卜及咖喱酱

 *Sweet Potato Gnocchi, vegan of course...
smoked & lightly curried on pine nut purée
with crispy olives & purple rice salt 128.00 / 248.00*

咖喱烟熏甜薯团配松仁泥及橄榄紫米碎

*Seared Hokkaido Scallops
dressed with mango & paw paw salsa & whipped avocado
topped with paprika pearls 138.00 / 268.00*

香煎北海道扇贝配青木瓜沙沙,牛油果泥及烟熏西米露

*New Zealand Venison Carpaccio
crunchy shallots, crispy capers, & Parmesan shavings,
dressed with a light truffle vinaigrette 158.00*

新西兰鹿肉薄片配水瓜榴炸小干葱,
橄榄碎芝士片及黑松露油醋汁

*Chef Andy's Chilled Noodle Salad
tossed with yabbie tails, cherry tomatoes,
shredded snow peas and a good pinch of chilli 128.00 / 238.00*

小龙虾冷面配番茄,甜豆,辣椒及黑芝麻

*Mandarin Beluga Caviar
(sustainably farmed from Qiandaoshu)
buckwheat blinis, crème fraîche & fine chives 30g / 488.00*

千岛湖人工养殖鱼子酱配自制黑麦饼,小葱及酸奶油

M Signature Dishes 招牌主食

*M's Crispy Suckling Pig & Porkloin Crepinette
with braised fennel, sweet green peas
& apple & horseradish gremolata 378.00*

米氏脆皮乳猪及猪里脊配慢炖茴香,甜豌豆苹果粒及欧芹色拉


*Chargrilled Fillet of Beef
(best Australian grass fed beef / 180g)
with garlic'd king mushrooms from Dali,
wilted broccolini and Tartar butter 398.00*

扒澳洲谷饲牛菲力(180克)配烤杏鲍菇,西兰花及黄油塔塔

*M's Summer Lamb
Salt-encased and slowly baked selected leg of lamb
with tabbouleh salad, roasted garlic corms,
labneh, aubergine & raisin chutney & grilled flatbread 358.00*

米氏夏季盐焗羊腿肉配番茄色拉,大蒜,茄子,葡萄干及扒薄饼

Other Mains 其它主食

 *Sicilian Style Cauliflower
served with peperonata in the style of Trapani,
with parsley, caper, preserved lemon & raisin salad,
scattered with toasted almonds & olive crumbs 228.00*

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

*Fillet of Arctic Char (sustainably sourced)
with crisp potato latkes, pearl onions,
sour cream & Beluga Caviar 388.00*

香煎鲑鱼(可持续发展供源)配土豆饼,珍珠洋葱及酸奶油鱼子酱

*A Rich Seafood Stew
with fishes, crustaceans, mollusks & cephalopods
on a bed of M's house made saffron fettuccini 348.00*

烩海鲜配米氏自制宽面及香料

*Crispy Duck Leg on smoky Duck Breast Salad
tossed with red and white endives, pink grapefruit,
oven-dried grapes & fried shallots 298.00*

油浸鸭腿配烟熏鸭胸肉及菊苣葡萄干西柚色拉

*Pan-fried Icelandic Halibut Sustainably Sourced
garnished with chargrilled octopus and a warm salad
of chickpeas, green beans, black olives & black sesame 338.00*

香煎冰岛比目鱼配烤八爪鱼,三角豆泥及橄榄青豆色拉

 = Vegetarian 素食

 = Vegan 素食不含奶制品

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M Platters to Share

分享美食拼盘

Our platters are designed to share with family and friends
choose one or more of our delicious selections
and add two side dishes of your choice per platter
(Please allow 40 minutes...)

适合分享的米氏主食大拼盘，与家人好友共享美味盛宴。
(每款可选两个配菜，需等候约40分钟)

The Mighty Tomahawk Steak (1.3kg) Grass-fed Australian Beef

served with a horseradish and black pepper jus 1358.00

Paired with a bottle of M's award winning Cab Sav 1558.00

澳洲草饲战斧牛排(1.3公斤)配辣根汁及黑胡椒汁

Whole Red Snapper (approx. 1.2kg)

Your choice of grilled or fried, dressed with cucumber,
chilli and lime, cooked on the bone... 688.00

Paired with a bottle of

M's award winning Australian Sav Blanc 888.00

新鲜整条红鲷鱼，可选香烤或香煎搭配黄瓜刁草色拉(约1.2公斤)

A Platter of M's Crispy Suckling Pig (450g)

Locally sourced from a small farmer in rural Anhui

...served with a good pig sauce 788.00

Paired with a bottle of M's award winning Cab Sav 998.00

米氏脆皮乳猪拼盘(450克)

And a Bit on the Side 配菜

Garlic'd & parsley'd French Fries ~ hard to resist 58.00

蒜香薯条~ 必点!

A bowl of good Greens tossed,
as they come or tossed with lemon & herb butter 48.00

炒时蔬

Truffle'd Mash 58.00

黑松露土豆泥

Roasted Chat Potatoes with rosemary and garlic 48.00

蒜味迷迭香烤土豆

Roasted Broccolini tossed with chilli and black beans 58.00

烤西兰花配香辣豆豉汁

M's House Salad 48.00

米氏小色拉

 = Vegetarian 素食

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Desserts 甜品

M's Truly Grand Dessert Platter ~
Hot Raspberry Soufflé & Cold Lemon Soufflé
Salted Caramel & Peanut Butter Semifreddo,
Cookies & Cream, Ice Cream & Sorbet ...
and that very famous Pavlova too!

148.00 per person (minimum two people)

甜食拼盘~ (每位148元, 两位起点)

Hot Raspberry Soufflé

a scoop of raspberry sorbet & almond fairy bread 108.00

树莓蛋奶酥配树莓雪芭及杏仁薄饼

Salted caramel & peanut butter Semifreddo

topped with baby banana fritters 92.00

海盐焦糖花生冻糕配炸香蕉

Nisha's Mille Feuille

fine filo biscuits layered with sweet baked cream
drizzled with butterscotch sauce then scattered with praline 96.00

太妃糖奶油及果仁千层酥



Vegan Pineapple Tart

& fresh coconut sorbet 88.00

菠萝塔配新鲜椰子雪芭

Cookies and Cream ~

Hot fudge brownie coated with chocolate cookie crumbs,
scattered with fresh berries

and a scoop of vanilla ice cream 98.00

热布朗尼蛋糕配巧克力饼干碎,新鲜浆果及香草冰淇淋

Cold Lemon Soufflé

served with lemongrass & black pepper crisps 92.00

冻柠檬酥配香茅黑椒味小饼干

M's Very Famous Pavlova 108.00

米氏名点~ 烤蛋白饼配奶油,激情果冰淇淋,水果丁及激情果沙司

M's Cheese Plate ~

A chunk of Parmigiano Reggiano served with real honey
from the comb, with crispy warm bread 188.00

米氏经典芝士拼盘~ 帕玛森芝士配蜂巢及薄脆饼干

Ice Creams & Sorbets ~

we have many flavours of ice cream and sorbet, you pick and choose
~one scoop 33.00 ~two scoops 66.00 ~three scoops 88.00

冰淇淋和雪芭,可任意搭配

Turkish Coffee with home-made Turkish delight & baklava 78.00

土耳其咖啡配自制软糖及核桃千层酥

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