



## *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*

Wild Yun'nan Mushroom Cappuccino ~  
Chanterelles & Ceps & Princesses & Buttons  
& topped with truffl'd Porcini foam

M's Clam Chowder  
sustainably-sourced Diamond Clams (Cloudy Bay, NZ)  
laced with fragrant crab oil & spiced croutons

M's Famous Sweet Potato Gnocchi  
cashew-nut curds, olive crumbs & organic purple rice salt

Chef Hamish's Pork & Foie Gras Pate  
with pineapple compote and coconut brioche

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

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

Salmon Gravlax  
served on crispy potato latkes with caper berries, baby onions  
and red sorrel & horseradish cream

Blueberry Pancakes  
topped with berry compote and a side of vanilla cream

## *with Mains to follow...*

M's Steak Diane (150g)  
Best fillet of Beef cooked in a brandy and mustard sauce  
served with French beans & creamy mashed potato

Pan Seared Sea Bass  
with whitebait royal a tart parsley salad and a tartare dressing

Eggplant Fesenjan ~  
A rich Persian stew of eggplants  
cooked with pomegranate molasses  
& walnuts piled onto spiced pilaf

Slow Cooked Lamb Shank  
brushed with English Mustard  
served with creamed potato & pickled cabbage

Truffl'd Macaroni & Cheese Croquettes  
crumbed & fried then served with Serrano ham and peppery rocket  
on a bed of rich tomato and capsicum sauce

Fans of Roasted Cauliflower & Spicy Floret Fritters  
on Tahini Sauce scattered with toasted pistachios,  
pomegranate seeds, caperberries and lots of fresh herbs

A Classic Spaghetti Bolognese  
served with a bowl of Parmesan

## *Eggs, Eggs, Eggs*

Eggs Royal  
soft scrambled eggs tossed with smoked salmon and chives  
served with buttery brioche toast

Classic Eggs Benedict or Florentine ~  
poached free range happy eggs  
with crispy bacon or sautéed spinach  
served on toasted sourdough topped with Hollandaise sauce  
(choose a spicy hollandaise if you wish...)

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

## *and then to Finish...*

Molten Chocolate & Chestnut Pudding ~ *bonus, gluten free!*  
with a scoop of vanilla bean ice cream

M's Very Famous Pavlova  
be warned... it's for the sweet toothed

Cookies and Cream ~  
Hot fudge brownie coated with chocolate cookie crumbs,  
scattered with fresh berries and a scoop of vanilla ice cream

A very traditional Tiramisu

Nisha's Mille Feuille ~  
fine filo biscuits layered with sweet baked cream  
drizzled with butterscotch sauce then scattered with shards of praline

Turkish Coffee with home-made Turkish delight & baklava

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

*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 Winter Brunch 2021*

7/F, No.5 The Bund, 20 Guangdong Road, Shanghai  
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(86 21) 6350 9988

[www.m-restaurantgroup.com](http://www.m-restaurantgroup.com)



## 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

时令云南菌菇汤配黑松露牛肝菌泡沫

奶油蛤蜊浓汤配红蟹油及面包粒  
(可持续发展蛤蜊来自新西兰云雾湾)

咖喱烟熏甜薯团  
配松仁泥及橄榄紫米碎

主厨推荐~  
鹅肝杂肉冻配菠萝酱及香椰黄油吐司

炸鳕鱼球配番茄, 水萝卜及咖喱酱

米氏经典色拉~  
什锦生菜, 花瓣, 松仁及芝士

腌三文鱼片  
配土豆饼, 珍珠洋葱, 红酸叶及辣根奶油

蓝莓煎饼配莓果酱和香草奶油

## 主食

牛菲力 (150克)  
配四季豆, 土豆泥及白兰地芥末沙司

香煎海鲈鱼  
配小银鱼蛋饼, 欧芹色拉及塔塔酱

慢炖茄子配石榴, 核桃仁及小香米

慢炖羊棒骨  
配芥末, 奶油土豆泥及苹果醋卷心菜

香炸意大利松露, 芝士通心粉  
配塞拉诺火腿片, 芝麻菜及辣椒番茄酱

烤花菜配芝麻酱, 开心果,  
芥末石榴, 水瓜榴及香草料

肉酱意面配芝士

## 蛋类主食

嫩炒鸡蛋  
配烟熏三文鱼, 葱花及黄油面包

嫩煮鸡蛋配酸面包及荷兰沙司~  
可选配培根或菠菜 (可选辣味荷兰汁)

另加美味蒜香薯条 +38元



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## 甜品

巧克力栗子粉布丁配香草冰淇淋 (无麸质)

米氏名点~  
烤蛋白饼配奶油, 新鲜水果丁  
及激情果沙司 (口味偏甜)

热布朗尼蛋糕配巧克力饼干碎  
新鲜浆果及香草冰淇淋

经典提拉米苏

太妃糖奶油及果仁千层酥

土耳其咖啡配自制软糖及核桃千层酥

冰淇淋和雪芭~  
时令新鲜, 口味自选

## “米氏二〇二一冬季早午餐”

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