

米氏春季赏味菜单

M's Spring Tasting Menu 2021

云南火腿片配脆面包及鱼子酱

"Jamon de Yunnan"

Hand carved from M's trolley
...topped with caviar, yum!

Taittinger Brut Réserve NV

To Start

时令菌菇汤配黑松露牛肝菌泡沫

Wild Yunnan Mushroom Cappuccino ~
Chanterelles & Ceps & Princesses & Buttons
all whipped up into a soup
& topped with truffl'd Porcini foam

and

炸鳕鱼球配番茄, 水萝卜及咖喱酱

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

And Then...

香煎加拿大扇贝配苹果西芹鱼皮黄瓜卷,
麻油寿司醋及酸梅蛋黄酱

Seared Canadian Scallops

cucumber rolls filled with pickled fish skin, apple and celery
dressed with sesame ponzu & umeboshi mayo

Gavi Michele Chiarlo, Piedmonte, 2017

For Your Main

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

Icelandic Arctic Char (sustainably sourced)
with crisp potato latkes, pearl onions,
sour cream & Beluga Caviar

Viognier Yalumba Y series, South Australia, 2019

or

新西兰草饲牛菲力配黄油面包, 鹅肝及黑松露片

Tournedos Rossini ~

Best Fillet of New Zealand grass-fed Beef
served on a Brioche croute, topped with a slab of Foie gras
& finished with Truffles & Madeira

Shiraz Delaire Graff, Stellenbosch, South Africa, 2016

Dessert

烤蛋白饼配奶油, 新鲜水果丁及激情果沙司

M's Very Famous Pavlova

6道式品鉴菜单, 每位688元, 另加388元可选配三款(杯)酒

6 courses at **688rmb** per person
and match our suggested wine pairings
3 tastings for **388rmb**

另加收10%服务费 | 10% service charge applies

M

1st

ON THE BUND

SHANGHAI

米氏西餐厅

始于1999年

Since 1999...

米氏西餐厅春季晚餐菜单

M's Spring Dinner Menu 2021



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汤和色拉

Soups & Salads

大厨托尼推荐~

奶油蛤蜊浓汤配红蟹油及面包粒

(新西兰可持续供源, 可选小份茶杯装或大份碗装)


M's Clam Chowder

sustainably-sourced Diamond Clams (Cloudy Bay, NZ)

laced with fragrant crab oil & spiced croutons

in a soup bowl 128.00

or in M's teacup 78.00

 云南野生菌菇汤配黑松露牛肝菌泡沫
(可选小份茶杯装或大份碗装)

Wild Yun'nan Mushroom Cappuccino ~

Chanterelles & Ceps & Princesses & Buttons

all whipped up into a soup

& topped with truffl'd Porcini foam

in a soup bowl 98.00

or in M's teacup 58.00

 米氏经典色拉~ 什锦生菜, 花瓣, 松仁及芝士

M's Classic House Salad

Fiery Rocket, Mixed leaves, Pretty Petals,

Parmesan peels and toasted Pinenuts

~simple but delicious! 88.00

千岛湖人工养殖鱼子酱~

Mandarin Beluga Caviar

(sustainably farmed from Qiandashu, Zhejiang)

15g ~ 328.00

30g ~ 528.00

可选配自制荞麦饼, 奶油及小葱
或香煎鲑鱼, 土豆饼及辣根酸奶油

Served with either ~

Buckwheat Blinis, crème fraîche & fine chives

or

Potato latkes, Arctic char, horseradish sour cream

前菜

Starters

炭烤八爪鱼配茄子泥,

炸茄子片及干葱尖椒汁 (可选大份)

BBQ Octopus Leg

On a bed of Baba Ganoush served with spiced eggplant fritters

and a light chili dressing 138.00 / 268.00

法式香煎鹅肝

配焦糖苹果酒, 花菜泥及姜味白兰地脆糖片

Fancy French Seared Foie Gras

glazed with caramel & apple cider

with cauliflower purée, and Brandy snaps 158.00

 咖喱烟熏甜薯团

配松仁泥及橄榄紫米碎 (可选大份)

M's Sweet Potato Gnocchi

cashew-nut curds, olive crumbs

& organic purple rice salt 128.00 / 248.00

香煎加拿大扇贝配苹果西芹鱼皮黄瓜卷,
麻油寿司醋及酸梅蛋黄酱 (可选大份)

Seared Canadian Scallops

cucumber rolls filled with pickled fish skin,

apple and celery

dressed with sesame ponzu & umeboshi mayo 148.00 / 288.00

炸鳕鱼球配番茄, 水萝卜及咖喱酱

Crunchy Cod Fritters

on a red bed of tomatoes & radishes

with a hot pot of curry sauce 118.00

主厨推荐~ 鹅肝杂肉冻配菠萝酱及香椰黄油吐司

Chef Hamish's Pork and Foie Gras Pate

with pineapple compote and coconut brioche 118.00

腌三文鱼片配土豆饼, 珍珠洋葱,
红酸叶及辣根奶油和鱼籽酱

Salmon Gravlox

served on crispy potato latkes with caper berries,

baby onions and red sorrel, horseradish cream & caviar 148.00

春季主食

Mains for Spring

米氏脆皮乳猪, 猪肉香肠
配苹果醋卷心菜, 咖喱南瓜及鼠尾草

M's Crispy Suckling Pig & Pork Sausage
With cider braised cabbage,
curried pumpkin,
crispy sage and a good pig sauce 398.00

新西兰草饲牛菲力 (180克)
配黄油面包, 鹅肝及黑松露片

Tournedos Rossini ~
Best Fillet of New Zealand
(grass-fed Beef 180g)
served on a brioche croute, topped with a slab of foie gras
& finished with truffles & Madeira 488.00

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

Seared Icelandic Arctic Char
(sustainably sourced)
with crisp potato latkes, pearl onions,
sour cream & Keluga Caviar 358.00



烤花菜配芝麻酱, 开心果,
芥末石榴, 水瓜榴及香草料

Fans of Roasted Cauliflower
& *Spicy Floret Fritters*
on tahini sauce scattered with toasted pistachios,
pomegranate seeds, caperberries and lots of lovely herbs 198.00

烩海鲜配米氏自制小宽面及香草料
明虾, 蛤蜊, 墨鱼, 软壳蟹, 海鱼, 青口

A Classic Rich Seafood Stew
with fishes, crustaceans, mollusks & cephalopods
with M's house made fettuccini 388.00

春季主食

Mains for Spring

慢炖五香味新西兰鹿肋排
配茴香泥, 石榴, 红心柚及干葱圈

New Zealand Venison Short Ribs
(Free range, Mountain River, NZ)
slow braised in Chinese five spice
served with fennel puree, pink grapefruit,
pomegranate seeds & crispy shallots 298.00

香煎海鲈鱼配小银鱼蛋饼,
欧芹色拉及他他酱

Pan Seared Sea Bass
with whitebait royale, a tart parsley salad
and a tartare dressing 288.00

配菜

And a Bit on the Side

蒜香薯条~ 必点!

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

炒时蔬 (可选配香料黄油)

A bowl of good Greens
tossed with lemon and herb butter 48.00

黑松露土豆泥

Truffle'd Mash 68.00

炒什锦菌菇

A medley of chefs selected Mushrooms 68.00

蒜味迷迭香烤土豆

Roasted Chat Potatoes with rosemary and garlic 58.00

米氏小色拉

M's House Salad 48.00

分享美食拼盘

M Platters to Share

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)

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

搭配米氏店红或店白葡萄酒 (优惠价228元/瓶)

*Pair with M's award-winning Ozzie Cab Sav or Sav Blanc
228.00 per bottle*

澳洲草饲战斧牛排 (1.3公斤)
配辣根汁及黑胡椒汁

*The Mighty Tomahawk Steak (1.3kg)
Grass-fed Australian Beef
served with a horseradish and black pepper jus 1388.00*

大份烩海鲜配米氏自制小宽面及香草料
明虾, 蛤蜊, 墨鱼, 软壳蟹, 海鱼, 青口

*A Rich Seafood Stew
with fishes, crustaceans, mollusks & cephalopods
on a tumeric fettuccini and lots of lovely herbs 688.00*

米氏脆皮乳猪拼盘 (450克)

*A Platter of M's delicious Crispy Suckling Pig (450g)
Locally sourced from a small sustainable farmer in rural Anhui
...served with a good pig sauce 788.00*

大份慢炖五香味新西兰鹿肋排
配茴香泥, 石榴籽及红心柚

*Slow braised New Zealand Venison
Free range from Mountain River ~
Short ribs slow cooked in Chinese five spice
served with fennel puree, pomegranates & pink grapefruit 598.00*

两款配菜选择, 请参看前页

Add your two sides, please see overleaf...

甜品

M's Fabulous Desserts

米氏双层甜食拼盘~ 每位158元, 两位起点

*M's Truly Grand Dessert Platter ~
Cherry Soufflé, Tiramisu,
Chocolate Pudding, Mille Jewlle, Baklara, Ice Cream & Sorbet...
and that very famous Pavlova too!
158.00 per person (minimum two people)*

樱桃热蛋奶酥配樱桃力娇酒奶油汁
及香草巧克力碎冰淇淋

*Cherry Soufflé
with kirsch crème Anglaise & a cold chocolate chip ice cream 106.00*

巧克力栗子粉布丁配香草冰淇淋 (无麸质)
Molten Chocolate & Chestnut Pudding ~
bonus, gluten free!
with a scoop of vanilla bean ice cream 98.00

经典提拉米苏

A very traditional Tiramisu 88.00

奶油夹心千层酥配太妃糖浆及果仁碎

*Nisha's Mille Feuille
fine filo biscuits layered with sweet baked cream
drizzled with butterscotch sauce
then scattered with shards of praline 96.00*

米氏名点 PAVLOVA

烤蛋白饼配奶油, 新鲜水果丁及激情果沙司 (口味偏甜)

*M's Very Famous Pavlova
...a treat for the sweet toothed 108.00*

冰淇淋和雪芭 (多种口味, 自选搭配)

*Ice Creams & Sorbets ~
We have many flavours of ice cream
and sorbet, you pick and choose
~one scoop 38.00 ~two scoops 68.00 ~three scoops 98.00*

土耳其咖啡配自制软糖及核桃千层酥

Turkish Coffee with home-made Turkish delight & baklava 68.00