

Mr & Mrs Bund
MODERN EATERY BY PAUL PAIRET

MENU RMB 500
MENU RMB 700
MENU RMB 888
MENU RMB 1288

500RMB MENU

HORS D'OEUVRE

For 4 Guests To Share

PICNIC CHICKEN AILLOLI

Char-grilled Cold Hainan Chicken Breast & Garlic Mayonnaise, Butter Lettuce

TOMATO MOZZA SALAD

Fresh Tomato Salad, Mozzarella Di Bufala

SMOKED SALMON ESSENTIAL

In House Smoked Salmon Seasoned At The Table / 100g

ARUGULA MUSHROOM TRUFFLE

Arugula Salad, Soy Dressing, Truffle & Paris Mushrooms, Parmesan

MAINS

For 2 Guests To Share

BOEUF BOURGUIGNON

Beef Cheeks & Tendon Braised in Red Wine, Garlic, Onions, Carrots, Leeks

GRILLED SEABASS VIERGE BASIL LEMON

Grilled Seabass, Black Olive, Olive Oil, Fresh Cheese, Tomato, Basil, Vierge Infusion

SIDES

For 4 Guests To Share

MUSHROOMS ESSENTIAL GARLIC

Mushroom Selection Fricassée, Olive Oil, Garlic

STEAMED GREENS ESSENTIAL

Steamed Seasonal Greens Selection, Olive Oil

DESSERTS

For 4 Guests To Share

TARTE TATIN

Caramelized Apple on Fillo Tart, Toffee, Vanilla Ice Cream

For 2 Guests To Share

TROPICAL FRUIT SALAD

Fruit Selection, Thai Syrup, Lime Sugar, Mint & Lemon Balm

ALTERNATIVE OPTIONS

HORS D'OEUVRE / For 4 Guests To Share : SERRANO HAM / PATÉ DE CAMPAGNE

MAINS / For 2 Guests To Share : GRILLED SALMON BÉARNAISE / BEEF CHEEKS STEAK BORDELAISE

DESSERT / Individual : CHEESECAKE / STRAWBERRY CHANTILLY (SEASONAL, SUBJECT TO AVAILABILITY)

700RMB MENU

HORS D'OEUVRE

For 4 Guests To Share

PICNIC CHICKEN AILLOLI

Char-grilled Cold Hainan Chicken Breast & Garlic Mayonnaise, Butter Lettuce

TOMATO MOZZA SALAD

Fresh Tomato Salad, Mozzarella Di Bufala

SMOKED SALMON ESSENTIAL

In House Smoked Salmon Seasoned At The Table / 100g

ARUGULA MUSHROOM TRUFFLE

Arugula Salad, Soy Dressing, Truffle & Paris Mushrooms, Parmesan

MAINS

For 2 Guests To Share

BLACK COD ESSENTIAL SOY

Seared Black Cod, Olive Oil, Lemon, Soy

For 4 Guests To Share

"LONG SHORT RIB TERIYAKI" PP

Roasted Whole Rib, Teriyaki & Orange Reduction

SIDES

For 4 Guests To Share

SPINACH GARLIC ASIATE

Garlic Butter, Sesame Oil & Soy

MUSHROOMS ESSENTIAL GARLIC

Mushroom Selection Fricassée, Olive Oil, Garlic

DESSERTS

For 2 Guests To Share

STRAWBERRY CHANTILLY (Seasonal, Subject to availability)

Strawberries, Strawberry Sorbet, Vanilla Chantilly

For 4 Guests To Share

TART CHOCO

Bitter Smooth Chocolate Tartelette, Toffee Ice Cream

ALTERNATIVE OPTIONS

HORS D'OEUVRE / For 4 Guests To Share : SERRANO HAM / DUCK FOIE GRAS TERRINE NATURAL / ARUGULA PARMESAN

MAINS / For 2 Guests To Share : GRILLED SEABASS VIERGE BASIL LEMON

DESSERT / Individual : TROPICAL FRUIT SALAD / TARTE TATIN

888RMB MENU

HORS D'OEUVRE

For 4 Guests To Share

PICNIC CHICKEN AILLOLI

Char-grilled Cold Hainan Chicken Breast & Garlic Mayonnaise, Butter Lettuce

FOIE GRAS LIGHT CRUMBLE

Light Duck Foie Gras Mousse, Raisin Hazelnut Crumble

SMOKED SALMON ESSENTIAL

In House Smoked Salmon Seasoned At The Table / 100g

ARUGULA MUSHROOM TRUFFLE

Arugula Salad, Soy Dressing, Truffle & Paris Mushrooms, Parmesan

APPETIZERS & SHELLFISH

For 2 Guests To Share

"MEUNIÈRE TRUFFLE BREAD" PP

Toasted Bread, Light Meunière, Truffle

JUMBO SHRIMP "IN CITRUS JAR" PP

Steamed Jumbo Shrimp in a Glass Jar with Citrus, Lemongrass & Vanilla

MAIN

For 2 Guests To Share

"BLACK COD IN THE BAG" PP

Black Cod Fish Simmered in Heat Proof Bag with Cantonese Sauce

For 4 Guests To Share

"LONG SHORT RIB TERIYAKI" PP

Roasted Whole Rib, Teriyaki & Orange Reduction

SIDES

For 4 Guests To Share

SPINACH GARLIC ASIATE

Garlic Butter, Sesame Oil & Soy

CEPS ESSENTIAL GARLIC

Fricassée of Ceps, Shallots, Garlic

MASH TRADITION

Mashed Potato & Butter

DESSERTS

For 2 Guests To Share

"LEMON & LEMON TART" PP

Candied Whole Lemon, Lemon Sorbet & Curd, Vanilla Chantilly, Sablé

For 4 Guests To Share

MANGO LIQUORICE SABLÉ

Mango, Passion, Liquorice & Dill, Sablé

ALTERNATIVE OPTIONS

HORS D'OEUVRE / For 4 Guests To Share : 4 WILD FRENCH OYSTERS (SUP. ¥100) / TOMATO MOZZA SALAD / SERRANO HAM

APPETIZER & SHELLFISH / For 2 Guests To Share : SCALLOPS LEMON-GINGER (SEASONAL, SUBJECT TO AVAILABILITY)

MAINS / For 2 Guests To Share : GRILLED SEABASS VIERGE LEMON BASIL

DESSERT : TART CHOCO

1288RMB MENU

HORS D'OEUVRE

For 4 Guests To Share

4 OYSTERS GILLARDEAU TRADITION

Lemon, Shallot Vinegar – 4 Pieces

DUCK FOIE GRAS TERRINE NATURAL

Homemade Duck Foie Gras, Herb Salad

IBERICO DE BELLOTA 5J HAM

Finest Spanish Iberico Cured Ham, Hand-sliced, 40g

ARUGULA MUSHROOM TRUFFLE

Arugula Salad, Soy Dressing, Truffle & Paris Mushrooms, Parmesan

APPETIZERS & SHELLFISH

For 2 Guests To Share

BOSTON LOBSTER "IN CITRUS JAR" PP

Steamed Whole Lobster in a Glass Jar with Citrus, Lemongrass & Vanilla

"MEUNIÈRE TRUFFLE BREAD" PP

Toasted Bread, Light Meunière, Truffle

MAINS

For 4 Guests To Share

SEARED TURBOT – LEMON & CAPERS

Plancha Seared Turbot "Grenobloise" – Lemon, Croutons, Asiate & Capers

WAGYU RIBEYE BÉARNAISE

Béarnaise Émulsion, Herb Salad

SIDES

For 4 Guests To Share

CEPS ESSENTIAL GARLIC

Fricassée of Ceps, Shallots, Garlic

MASH TRADITION

Mashed Potato & Butter

SPINACH GARLIC ASIATE

Garlic Butter, Sesame Oil & Soy

DESSERTS

Individual

"LEMON & LEMON TART" PP

Candied Whole Lemon, Lemon Sorbet & Curd, Vanilla Chantilly, Sablé

ALTERNATIVE OPTIONS

HORS D'OEUVRE / For 4 Guests To Share : SMOKED SALMON ESSENTIAL / FOIE GRAS LIGHT CRUMBLE / 4 WILD FRENCH OYSTERS (SUP. ¥100)

APPETIZER & SHELLFISH / For 2 Guests To Share : SCALLOPS LEMON-GINGER (SEASONAL, SUBJECT TO AVAILABILITY)

MAINS / For 2 Guests To Share : GRILLED SEABASS VIERGE BASIL LEMON For 4 Guests To Share : "LONG SHORT RIB TERIYAKI" PP

DESSERT / Individual : MANGO LIQUORICE SABLÉ

* ALL PRICES ARE SUBJECT TO 10% SERVICE CHARGE