

# BRUNCH

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**SET MENU**

**3 COURSES**

**300 ¥**

**400 ¥**

**BEVERAGES**



## FREE FLOWS

Last Refill 2:30 PM

- 200 ¥ **MR BUND FREE FLOW**  
House White or Red, Classic Cocktail,  
Soft Drink and Fruit Juices
- 300 ¥ **MRS BUND FREE FLOW**  
MR BUND + Champagne Laurent Perrier Brut

## CAFÉ & VIENNOISERIES

- 75 ¥ **VIENNOISERIES BAKER'S BASKET**  
2 Pains Au Chocolat, 2 Croissants Au beurre & 2 Pains Au Lait
- 100 ¥ **VIENNOISERIES BAKER'S BASKET & COFFEE OR TEA**  
Served With Choice of French Coffee Press or Hot Tea Selection

## 畅饮

最后点单下午 2:30

- 男士畅饮  
精选白酒或红酒，经典鸡尾酒  
软饮和果汁
- 女士畅饮  
男士畅饮加罗兰百悦香槟

## 咖啡和面包

- 精选早餐面包篮  
自制巧克力面包，羊角面包，牛奶面包
- 精选早餐面包篮 & 咖啡或茶  
搭配法式咖啡或热茶







Egg, Good Mushrooms & Duck Confit



Egg Bénédict



Egg, Caviar & Dill



Sesame Lacquered Pork Ribs



Arugula Mushroom Truffle



Black Cod "In The Bag" ©

## 300 ¥ / 3 COURSES: STARTER / MAIN / DESSERT

## 300元/3道菜：前菜/主菜/甜品

### STARTERS 90 ¥

- EGG BÉNÉDICTE**  
Poached Egg on Bun, Prosciutto Crudo & Paris White Ham, Béarnaise Sauce
- EGG, GOOD MUSHROOMS & DUCK CONFIT**  
Poached-Grilled Egg, Duck Confit & Mushrooms Fricassée, Garlic-Parsley, Herbs
- EGG & TRIPES “ PIQUANTE”**  
Poached Egg, French-Braised Tomato & Capers Beef Tripes
- HAM & CHEESE OMELETTE**  
Paris White Ham & Prosciutto Crudo, Taleggio & Gruyère Omelette
- PÂTÉ DE CAMPAGNE**  
Homemade Country Pâté, Cornichons
- ARUGULA MUSHROOM TRUFFLE**  
Soy Dressing, Truffle & Paris Mushrooms, Parmesan
- LITTLE CAESAR “BACON” or “CHICKEN”**  
Wet Traditional Caesar Salad with Bacon or Chicken

### 前菜90元

- 水波蛋**  
溏心水煮蛋, 意大利熏火腿, 巴黎白火腿, 伯纳西酱
- 糖心蛋, 鲜蘑菇, 油封鸭**  
溏心水煮煎蛋, 油封鸭, 烩蘑菇及大蒜荷兰芹
- 溏心蛋, 番茄甜椒烩牛肚**  
溏心水煮蛋, 法式番茄水瓜柳牛肚
- 火腿芝士煎蛋卷**  
巴黎白火腿, 意大利熏火腿, 塔雷吉欧和古老耶芝士
- 乡村肉派**  
自制乡村肉派, 腌制黄瓜
- 芝麻叶菌菇松露色拉**  
酱油, 松露及巴黎菌菇, 帕尔玛干酪片
- 凯撒沙拉配培根或鸡肉**  
多汁凯撒传统沙拉配培根串或鸡肉串

### MAINS 150 ¥ (INCLUDING SIDE DISH)

- GRILLED SEA BASS VIERGE BASIL LEMON**  
Pastis Ailloli
- “FISH & FRITES”**  
Crunchy Battered Black Cod, Tartare Dip, French Frites
- PICNIC CHICKEN AILLOLI**  
Char-grilled Cold Hainan Chicken Breast, Butter Lettuce
- BEEF TARTARE TRADITION**  
Hand-cut Beef Fillet, French Fried Cubes
- MUSTARD & CHEESE “STEAK-HACHÉ-PURÉE”**  
Bun-less Beef Burger, Mustard & Cheese, Potato Mash and Beef Jus
- CONCHIGLIE & CEPS**  
Foie Gras Sauce, Gruyère

### 主菜150元(包含一份配菜)

- 炭烤海鲈鱼, 微吉罗酱汁, 罗勒, 柠檬**  
茴香蒜味蛋黄酱
- 鱼 & 薯条**  
脆炸黑鳕鱼, 塔塔酱, 薯条
- 野餐鸡肉佐蒜泥蛋黄酱**  
炭烤冷鸡胸肉, 生菜
- 传统手切生牛肉塔塔**  
手切菲力牛肉, 小薯块
- 芥末芝士牛肉饼**  
牛肉饼, 芥末芝士, 土豆泥和牛肉汁
- 贝壳式风味面佐牛肝菌**  
鸭肝酱汁, 古老耶芝士

### DESSERTS 80 ¥

#### ONE CHOICE FROM EITHER MENU

- YOGURT STRAWBERRY COULIS**  
House Vanilla Yogurt, Strawberry Coulis
- MOUSSE AU CHOCOLAT MMB**  
Chocolate Mousse & Sorbet, Rum, Hazelnut
- CHOCOLAT LIÉGEOIS**  
Chocolate Ice Cream, Chocolate Sauce, Vanilla Chantilly, Toasted Almond
- ICE CREAM SCOOP**  
2 Scoops of Vanilla, Chocolate, Panacotta or Nutella Ice Cream Cup - Tuile Sablé
- SORBET SCOOP**  
2 Scoops of Strawberry, Orange, Pineapple or Coca Cola Sorbet Cup - Tuile Sablé

### 甜品80元

#### 甜品任选一款

- 草莓酱酸奶**  
自制香草酸奶及草莓酱
- MMB 巧克力慕斯**  
巧克力慕斯及冰沙, 朗姆, 榛子
- 法式巧克力雪糕**  
巧克力冰淇淋, 巧克力酱, 香蒂邑香草鲜奶油, 烤杏仁
- 冰淇淋杯, 两种风味**  
香草, 或巧克力, 或杏仁奶油, 或榛果巧克力, 佐酥饼
- 雪酪杯, 两种风味**  
草莓, 或香橙, 或菠萝, 或可口可乐, 佐酥饼



## 400 ¥ / 3 COURSES: STARTER / MAIN / DESSERT

## 400元/3道菜：前菜/主菜/甜品

### STARTERS 120 ¥

-  **EGG, CAVIAR & DILL**  
Poached Egg, Caviar, Crème Fraîche, Dill Oil
- EGG, IBERICO & FRIES**  
Poached-Fried Egg, Iberico Ham, Rosemary-Garlic French Fries
- SCRAMBLED EGG - TRUFFLE**  
Black Truffles, Parmesan
- & FOIE GRAS LIGHT CRUMBLE**  
Light Duck Foie Gras Mousse, Raisin Hazelnut Crumble
- BEEF CARPACCIO VENISE**  
Hand Thick-cut Beef Fillet, Olive Oil, Lemon Juice, Pesto, Arugula, Parmesan
- SMOKED SALMON ESSENTIAL**  
In House Smoked Salmon / 100g
-  **TOMATO MOZZA SALAD**  
Fresh Tomato Salad, Mozzarella Di Bufala

### 前菜 120元

- 鱼子酱莼萝溏心蛋**  
溏心水煮蛋, 鱼子酱, 鲜奶油, 莼萝油
- 糖心蛋, 伊比利亚火腿, 薯条**  
溏心水煮蛋, 伊比利亚火腿, 迷迭香蒜味薯条
- 松露炒蛋**  
黑松露, 帕玛森芝士
- 鸭肝清淡奶酥糕**  
轻质鸭肝慕斯, 葡萄干配榛果奶酥糕
- 意式手切厚生牛肉片**  
手切菲力牛肉, 橄榄油, 柠檬汁, 罗勒青酱, 芝麻叶, 帕尔玛干酪
- 原味烟熏三文鱼**  
自制烟熏三文鱼 / 100克
- 番茄水牛芝士色拉**  
新鲜番茄, 马苏里拉芝士

### MAINS 200 ¥ (INCLUDING SIDE DISH)

- GRILLED SALMON BÉARNAISE**  
Grilled Salmon, Spinach & Asparagus, Béarnaise Émulsion
- GRILLED TUNA & BALSAMICO**  
Grilled Ahi Tuna Steak, Citrus, Balsamico Syrup
- LE BEAU CHICKEN VOL-AU-VENT**  
Crunchy Puff Pastry, Chicken & Foie Gras Mushroom Fricassée
-  **SESAME LACQUERED PORK RIBS**  
Lacquered Pork Ribs, Salted lime Sesame Dip, Citrus, Spices, Fresh Herbs
- & IBERICO PIGGY'S DAUBE NIÇOISE**  
Tender-Braised Iberico Pork Cheeks, Roasted Tomatoes, Smooth Polenta
- & LAMB SHANK ISTANBUL**  
Roasted Lamb Shank, Grilled Eggplant, Sesame and Herbs
- & GOLDEN PORK GRENOBLOISE**  
Roasted Pork Chop, Golden Butter, Lemon, Capers, Croûtons

### 主菜 200元 (包含一份配菜)

- 伯那西酱汁 碳烤三文鱼**  
烤三文鱼, 菠菜和芦笋, 传统法国龙蒿叶-黄油乳
- 意式香醋汁金枪鱼**  
烤金枪鱼, 意式香醋浆, 青柠, 柠檬
- 鸡肉芙罗旺**  
泡芙面包, 鸡肉鸭肝烩蘑菇
- 芝麻亮光猪肋排**  
亮光猪肋排, 青柠芝麻蘸酱, 柑橘, 香料, 新鲜草本香料
- 南法烩伊比利亚小猪肉**  
慢炖伊比利亚猪肉, 烤番茄, 玉米糊
- 伊斯坦布小羊腿**  
烤小羊腿, 碳烤茄子, 芝麻酱, 新鲜香料
- 格勒诺布尔酱猪排**  
香煎猪排, 焦味黄油, 柠檬汁, 香脆面包粒, 水瓜榴

### DESSERTS 80 ¥

#### ONE CHOICE FROM EITHER MENU

-   **REAL FRENCH TOAST**  
Caramelized French Toast/ "Pain Perdu", Vanilla Ice Cream
-  **UNE ÎLE FLOTTANTE**  
"Floating Island" Meringue, Vanilla Anglaise, Dark Caramel
-  **RHUM & RAISINS VANILLA MILK RICE**  
Panacotta Vanilla Rice Milk, Caramel Rice Crispies & Raisins
-  **BABA AU RHUM**  
Citrus Syrup Soaked Roasted Brioche - Vanilla Chantilly - Rum Flambé  
**Supplement +30 ¥**
-  **"LEMON & LEMON TART" <sup>PP</sup>**  
Candied Whole Lemon, Lemon Sorbet & Curd, Vanilla Chantilly, Sablé  
**Supplement +30 ¥**

### 甜品 80元

#### 甜品任选一款

- 法式传统吐司**  
焦糖法国吐司, 香草冰激凌
- 一漂流岛**  
漂流岛蛋白糖霜, 英式香草奶油, 浓厚焦糖汁
- 朗姆干提香草牛奶饭**  
杏仁香草牛奶饭, 焦糖米饭脆粒及葡萄干
- 朗姆酒软糕**  
柑橘浸渍黄油面包, 香蒂邑, 火焰朗姆酒  
外加30元
- 主厨独创“香浓柠檬塔”**  
整颗甜渍柠檬, 柠檬雪酪与凝乳, 香蒂邑香草鲜奶油加柠檬脆饼  
外加30元

## A LA CARTE

- 350 ¥ **IBERICO DE BELLOTA 5J HAM**  
Hand-sliced, 40g
- 480 ¥ **6 OYSTERS ANCELIN\* N2 TRADITION**  
Lemon, Shallot Vinegar – 6 Pieces
- 150 ¥  **“MEUNIÈRE TRUFFLE BREAD”** <sup>PP</sup>  
Toasted Bread, Light Meunière, Truffle
- 180 ¥ **JUMBO SHRIMP “IN CITRUS JAR”** <sup>PP</sup>  
Citrus, Lemongrass & Vanilla
- 360 ¥ **BLACK COD “IN THE BAG”** <sup>PP</sup>  
Black Cod Fish Simmered in Heat Proof Bag with Cantonese Sauce
- 2500 ¥ **WAGYU RIBEYE STEAK –TAJIMA (450g)**  
Australian MB 9+ High Grade Tajima Full Blood Wagyu Ribeye –  
Béarnaise or “Au Poivre”
- 1000 ¥ **AUSTRALIAN MS 4–5 WAGYU RIBEYE\* (450g)**  
Béarnaise Émulsion, Herb Salad
- 600 ¥ **“LONG SHORT RIB TERIYAKI”** <sup>PP</sup>  
Roasted Whole Rib, Teriyaki & Orange Reduction  
Served with 2 side Dishes  
*2 Guests Recommended*

## XTRA SIDES 60 ¥

-  **SPINACH GARLIC ASIATE**  
Garlic Butter & Soy
-  **STEAMED GREENS ESSENTIAL**  
Green Pea Purée, Olive Oil
-  **MASH TRADITION**  
Mashed Potato & Butter
-  **MUSHROOMS ESSENTIAL GARLIC**  
Soy, Parsley, Cream
-  **HAND-CUT FRENCH FRIES ALLUMETTES**  
Home Slim French Fries

## BAKERY

- 75 ¥ **MMB VIENNOISERIES BAKER'S BASKET**  
Homemade 2 Pains Au Chocolat,  
2 Croissants Au Beurre, 2 Pains Au Lait
- 100 ¥ **VIENNOISERIES BAKER'S BASKET & COFFEE OR TEA**  
Served With Choice of French Coffee Press or Hot Tea Selection

## 零点

- 5J 伊比利亚火腿**  
西班牙伊比利亚 5J 手切火腿 40克
- 法国安芝莲生蚝2号, 传统风味 6只**  
柠檬, 红葱醋
- 主厨独创松露原味面包**  
烤面包, 柠檬奶油汁, 松露
- 主厨独创 “柑橘罐蒸” 大虾**  
柑橘, 柠檬草和香草
- 主厨独创 “袋蒸黑鳕鱼”**  
防热袋文火蒸黑鳕鱼佐粤式酱汁
- 白金澳洲和牛肉眼牛排 (450克)**  
澳洲9级以上纯种田岛和牛肉眼牛排, 伯那西酱或胡椒汁
- 伯那西酱汁澳洲4到5级肉眼牛排 (450克)**  
伯那西酱, 草本色拉
- 主厨独创酱烧牛长小肋排**  
香煎牛肋排, 照烧酱, 橙汁酱  
包含2个配菜  
建议2人享用

## 配菜 60 元

- 蒜香亚洲风味菠菜**  
香蒜黄油和酱油
- 原味蒸绿色蔬菜**  
青豆泥, 橄榄油
- 传统土豆泥**  
土豆泥和黄油
- 原味香蒜菌菇**  
酱油, 意大利芹, 黄油
- 手切火柴薯条**  
自制手切薯条

## 烘焙

- 精选早餐面包篮**  
自制巧克力面包, 羊角面包, 牛奶面包 – 各2个
- 精选早餐面包篮 & 咖啡或茶**  
搭配法式咖啡或热茶

## COFFEE & TEA

**FRENCH PRESS** (2 Guests Recommended) 50 ¥

### COFFEE BY NESPRESSO 50 ¥

**RISTRETTO** Origin India  
**ESPRESSO** Origin Brazil  
**REGULAR** Origin Guatemala  
**LATTE**  
**CAPPUCCINO**  
**DECAF**

**LIQUEUR COFFEE** 100 ¥

**FRENCH COFFEE** Cointreau  
**IRISH COFFEE** Jameson  
**SPANISH COFFEE** Tia Maria  
**AMERICAN COFFEE** Bourbon  
**ITALIAN COFFEE** Amaretto

**ICED COFFEE** 60 ¥

**CLASSIC ICED COFFEE**  
 Espresso Double Shot, Sugar Syrup  
 双份浓缩咖啡, 糖浆

**ICED LATTE**  
 Espresso Double Shot, Milk, Sugar Syrup  
 双份浓缩咖啡, 牛奶, 糖浆

## MINERAL WATER & SOFT

**WATER** Small (33Cl) / Large (75Cl) 45 ¥ / 80 ¥

**EVIAN** Still  
**BADOIT** Sparkling

## COCKTAILS

**VIRGIN** Glass (25Cl) / Jug (1L) 50 ¥ / 150 ¥

**ELECTRIC LEMONADE**  
 Lime Juice, Lemon Juice, Brown Sugar, Soda Water  
 青柠汁, 黄柠汁, 黄糖, 苏打水

**BUBBLE PINEAPPLE**  
 Fresh Pineapple, Pineapple Juice, Fresh Ginger, Ginger Ale  
 新鲜菠萝, 菠萝汁, 生姜, 干姜水

**BERRIES SENSATION**  
 Cranberry Juice, Strawberry, Blueberry, Cherry, Apple Juice  
 蔓越莓汁, 草莓, 蓝莓, 樱桃, 苹果汁

**DIABOLO GRENADINE or LEMON**  
 Grenadine Or Lemon syrup, Lemongrass & Soda  
 柠檬糖油, 柠檬草和苏打水

**COCKTAIL** Glass (25Cl) / Jug (1L) 50 ¥ / 150 ¥

**PIMM'S CUP**  
 Pimm's No1, Fresh Orange & Cucumber, Citrus, Sprite  
 飘仙1号, 鲜橙, 黄瓜, 柠檬, 青柠檬 & 雪碧

**MOJITO**  
 Havana 3 years, Syrup, Sparkling Water, Fresh Mint, Lime  
 哈瓦那3年, 黄糖, 气泡水, 薄荷叶 & 青柠檬

**SPRITZER**  
 White Wine, Sparkling Water, Lemon Syrup, Citrus  
 白葡萄酒, 气泡水, 柠檬糖浆, 青柠檬

**MAURESQUE**  
 Ricard, Orgeat, Water  
 茴香酒, 杏仁糖浆, 水

## 咖啡和茶

**HOT TEA** 50 ¥

**ESTATE DARJEELING**  
**EARL GREY**  
**ENGLISH BREAKFAST**  
**JASMINE**  
**BI LOU CHUN**  
**TIE GUAN YING**  
**OOLONG**  
**PU ER**

**INFUSION** 50 ¥

**CITRUS MINT**  
**GINGER LEMONGRASS**  
**CHAMOMILE CITRON**

**ICED TEA** Glass (25Cl) / Jug (1L) 50 ¥ / 150 ¥

**THAI**  
 Jasmine Tea, Lime, Lemongrass, Chili Syrup, Mint leaves  
 茉莉花茶, 青柠, 柠檬草, 辣椒糖浆, 薄荷叶

**GREEN BASIL**  
 Jasmine Tea, Lime, Lemongrass, Basil Syrup, Basil Leaves  
 茉莉花茶, 青柠, 柠檬草, 罗勒糖浆, 罗勒叶

## 矿泉水和软饮料

**FRESH JUICE** Glass (25 Cl) 50 ¥

**ORANGE**  
**PINK GRAPEFRUIT**  
**WATERMELON**

## 鸡尾酒

**CLASSIC COCKTAILS** 60 ¥

**OLD FASHIONED** 90 ¥  
 Jim Beam Bourbon, Brown Sugar, Candied & Burnt Orange Skin, Bitter  
 占边威士忌, 黄糖, 甜橙皮, 苦精  
 Maker's Mark

**MANHATTAN**  
 Jim Beam Bourbon, Dolin Rouge, Orange Twist, Bitter  
 占边威士忌, 甜苦艾酒, 橙皮, 苦精  
 Sazerac Rye

**BLOODY MARY**  
 Absolut Vodka, Tomato Juice, Lemon Juice, Tabasco, Pepper, Worcestershire Sauce  
 绝对伏特加, 番茄汁, 柠檬汁, 美国辣椒仔, 胡椒, 李派林急汁  
 Grey Goose

**VODKA MARTINI**  
 Absolut Vodka, Lillet, Olives  
 绝对伏特加, 苦艾酒, 黑橄榄  
 Grey Goose

**GIN TONIC**  
 Beafeater Gin, Tonic Water, Lemon Skin  
 必富达金酒, 汤力水, 柠檬皮  
 London No1

**GIN FIZZ RAMOS**  
 Beefeater Gin, Orange Blossom Sugar, Egg White, Lemon, Soda  
 必富达金酒, 橙花水, 蛋白, 柠檬汁, 苏打水  
 Tanqueray

**GIN SLING**  
 Beefeater Gin, Cherry Brandy, DOM, Cointreau, Pineapple Juice, Grenadine  
 茉莉花茶, 青柠, 柠檬草, 辣椒糖浆, 薄荷叶  
 Tanqueray

**TI PUNCH**  
 Damoiseau Rhum, Lime, Sugar Cane Syrup  
 瓜特罗普岛兰姆酒, 青柠檬, 甘蔗糖浆

**MIMOSA** Add 60 ¥ - Not included in standard free flow  
 Laurent Perrier Champagne, Fresh Orange Juice, Candied Orange Skin  
 沙龙贝尔香槟, 新鲜橙汁, 甜橙皮

