

SET MENUS

MR. & MRS.

PP CLASSICS

L'ESSENTIEL

LE SPLURGE

LA FOLIE



SET MENUS			双人分享套餐			
FOR 2 GUESTS TO SHARE						
MR. & MRS. Mr. & Mrs. Bund Classics			450 ¥ Per Guest	家庭 餐厅经典套餐	每位人民币 450 元	
		PICNIC CHICKEN AILLOLI Char-grilled Cold Hainan Chicken Breast, Butter Lettuce		野餐鸡肉佐蒜泥蛋黄酱 炭烤冷鸡胸肉, 生菜		
		TOMATO MOZZA SALAD Fresh Tomato Salad, Mozzarella Di Bufala		番茄水牛芝士色拉 新鲜番茄, 马苏里拉芝士		
		SEARED TURBOT – LEMON & CAPERS “Grenobloise” – Lemon, Croûtons, Asiate & Capers, Spinach Garlic		香煎多宝鱼佐柠檬与西瓜榴 格勒诺布尔 – 柠檬, 面包丁, 亚洲汁和西瓜榴蒜味菠菜		
		MASH TRADITION Mashed Potato & Butter		传统土豆泥 土豆泥及黄油		
		RHUM & RAISINS VANILLA MILK RICE Panacotta Vanilla Rice Milk, Caramel Rice Crispies & Raisins		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		
		CHILLED GRAPEFRUIT & POMELO Orange–Grenadine Broth, Granité & Orange Sugar		西柚香柚香橙冷汤 葡萄柚, 柚子, 橙汁汤和冰沙, 及香橙糖		
OR ANY DESSERTS OF YOUR CHOICE One Choice per Person			或者任选一甜品 每人一份			
PP CLASSICS Paul Pairet Signatures			700 ¥ Per Guest	主厨经典 主厨精选招牌套餐	每位人民币 700 元	
		ARUGULA MUSHROOM TRUFFLE Soy Dressing, Truffle & Paris Mushrooms, Parmesan		芝麻叶菌菇松露色拉 酱油, 松露及巴黎菌菇, 帕尔玛干酪片		
		“MEUNIÈRE TRUFFLE BREAD” ^{PP} Toasted Bread, Light Meunière, Truffle		主厨独创松露原味面包 烤面包, 柠檬奶油汁, 松露		
JUMBO SHRIMP “IN CITRUS JAR” ^{PP} Citrus, Lemongrass & Vanilla, 2 pieces			主厨独创 “柑橘罐蒸” 大虾 柑橘, 柠檬草和香草, 两只			
		“LONG SHORT RIB TERIYAKI” ^{PP} Roasted Whole Rib, Teriyaki & Orange Reduction		主厨独创酱烧牛长小肋排 香煎牛肋排, 照烧酱, 橙汁酱		
		SPINACH GARLIC ASIATE Garlic Butter & Soy		蒜香亚洲风味菠菜 香蒜黄油和酱油		
				传统土豆泥 土豆泥及黄油		
MASH TRADITION Mashed Potato & Butter						
		“LEMON & LEMON TART” ^{PP} Candied Whole Lemon, Lemon Sorbet & Curd, Vanilla Chantilly, Sablé		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		
		MANGO LIQUORICE SABLÉ ^{PP} Mango, Passion, Liquorice & Dill, Sablé		芒果甘草脆饼 芒果, 热情果, 甘草及鼠尾草, 脆饼		
OR ANY DESSERTS OF YOUR CHOICE One Choice per Person			或者任选一甜品 每人一份			

SET MENUS
FOR 2 GUESTS TO SHARE

双人分享套餐

L' ESSENTIEL
Simple and Straightforward Dishes

800 ¥ Per Guest

简约
简约套餐

每位人民币 800 元

- 

DUCK FOIE GRAS TERRINE NATURAL
Homemade Duck Foie Gras, Herb Salad
- 

6 OYSTERS ANCELIN N2 TRADITION
Lemon, Shallot Vinegar

- 原味鸭肝酱**
自制鸭肝酱, 草本色拉
- 法国安芝莲生蚝 2 号, 传统风味 6 只**
柠檬, 红葱醋

- 

AUSTRALIAN MS 4-5 WAGYU RIBEYE (450g)
Béarnaise, Ailloli or “Au Poivre”, Herb Salad, Butter Mash
- 

ASPARAGUS ESSENTIAL PARMESAN
Olive Oil, Lemon & Parmesan

- 伯那西酱汁澳洲 4 到 5 级肉眼牛排 (450g)**
伯纳西酱, 蒜味蛋黄酱, 胡椒酱, 草本色拉, 黄油土豆泥
- 芦笋配帕尔玛奶酪**
橄榄油, 柠檬, 帕尔玛奶酪

- 

“LEMON & LEMON TART” 
Candied Whole Lemon, Lemon Sorbet & Curd,
Vanilla Chantilly, Sablé
- 

BABA AU RHUM
Citrus Syrup Soaked Roasted Brioche - Chantilly - Rum Flambé
- OR ANY DESSERTS OF YOUR CHOICE**
One Choice per Person

- 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
- 朗姆酒软糕**
柑橘浸渍黄油面包, 香蒂邑, 火焰朗姆酒
- 或者任选一甜品**
每人一份

SPLURGE
Luxury Indulgence

1500 ¥ Per Guest

奢华
奢华套餐

每位人民币 1500 元

- 

IBERICO DE BELLOTA 5J HAM
Hand-sliced, 40g
- 

6 OYSTERS ANCELIN N2 TRADITION
Lemon, Shallot Vinegar

- 5J 伊比利亚火腿**
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

- 

GRILLED LOBSTER BÉARNAISE
Béarnaise Emulsion, Herb Salad

- 烤龙虾佐伯纳西酱**
伯纳西酱, 草本色拉

- 

WAGYU RIBEYE STEAK - TAJIMA (450g)
Australian Wagyu Ribeye MS 9+ - Béarnaise or “Au Poivre” -
Butter Mash
- 

ASPARAGUS ESSENTIAL PARMESAN
Olive Oil, Lemon & Parmesan

- 澳洲田岛和牛肉眼牛排 (450克)**
澳大利亚 9 级以上纯种田岛和牛肉眼牛排, 伯那西酱或胡椒汁
土豆泥
- 芦笋配帕尔玛奶酪**
橄榄油, 柠檬, 帕尔玛奶酪

- 

“LEMON & LEMON TART” 
Candied Whole Lemon, Lemon Sorbet & Curd,
Vanilla Chantilly, Sablé
- 

BABA AU RHUM
Citrus Syrup Soaked Roasted Brioche -
Vanilla Chantilly - Rum Flambé
- OR ANY DESSERTS OF YOUR CHOICE**
One Choice per Person

- 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
- 朗姆酒软糕**
柑橘浸渍黄油面包, 香蒂邑, 火焰朗姆酒
- 或者任选一甜品**
每人一份

LA FOLIE
Splurge Menu + Caviar & Champagne

- 3400 ¥**
Per Guest

Splurge Menu with “Caviar Tradition 50g” & Champagne
Laurent-Perrier Grande Cuvée Rosé Alexandra 2004
- 5200 ¥**
Per Guest

Splurge Menu with “Caviar Tradition 50g” & Champagne
Dom Pérignon P2 2000

顶级
奢华套餐加鱼子酱和香槟

- 奢华套餐加鱼子酱传统式 50 克和香槟**
罗兰百悦特酿亚历山大桃红香槟 2004
- 奢华套餐加鱼子酱传统式 50 克和香槟**
唐培里依香槟 P2 系列 2000

SET MENUS DESSERT SELECTION
1 Choice per Person

- 

“LEMON & LEMON TART”^{PP}

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

MANGO LIQUORICE SABLÉ^{PP}

Mango, Passion, Liquorice & Dill, Sablé
- 

STRAWBERRY CHANTILLY

Strawberries, Strawberry Sorbet, Vanilla Chantilly
- 

CHILLED GRAPEFRUIT & POMELO

Orange-Grenadine Broth, Granité & Orange Sugar
- 

UNE ÎLE FLOTTANTE

“Floating Island” Meringue, Vanilla Anglaise, Dark Caramel
- 

BABA AU RHUM

Citrus Syrup Soaked Roasted Brioche – Vanilla Chantilly – Rum Flambé
- 

CHOCOLAT LIÉGEOIS

Chocolate Ice Cream, Chocolate Sauce, Vanilla Chantilly, Toasted Almond
- 

MELTING TOFFEE LAVA CAKE

Coconut Toffee Melting Cake, Crème Fraîche Ice Cream
- 

CRÈME CARAMEL

Vanilla Custard, Caramel Sauce & Caramel Crystal
- 

RHUM & RAISINS VANILLA MILK RICE

Panacotta Vanilla Rice Milk, Caramel Rice Crispies & Raisins

套餐备选甜品
每人一份

- 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
- 芒果甘草脆饼

芒果，热情果，甘草及鼠尾草，脆饼
- 草莓香蒂邑

草莓，草莓雪酪及香蒂邑鲜奶油
- 西柚香柚香橙冷汤

葡萄柚，柚子，橙汁汤和冰沙，及香橙糖
- 一漂流岛

漂流岛蛋白糖霜，英式香草奶油，浓厚焦糖汁
- 朗姆酒软糕

柑橘浸渍黄油面包，香蒂邑，火焰朗姆酒
- 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
- 太妃熔岩蛋糕

椰子太妃熔岩蛋糕，鲜奶油冰激凌
- 法式焦糖奶冻

香草奶冻，焦糖酱及焦糖薄脆
- 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

Glass/Bottle CHAMPAGNE SELECTION

- 100 ¥/600 ¥

LAURENT-PERRIER BRUT
- 175 ¥/1000 ¥

LAURENT-PERRIER VINTAGE BRUT 2007
- 160 ¥/1000 ¥

LAURENT-PERRIER BRUT ROSÉ
- 150 ¥/950 ¥

MOËT & CHANDON BRUT IMPERIAL
- 175 ¥/1000 ¥

PERRIER JOUËT GRAND BRUT

杯卖香槟

- 罗兰百悦香槟
- 罗兰百悦年份香槟 2007
- 罗兰百悦特酿桃红香槟
- 酩悦香槟
- 巴黎之花香槟

CARTE

COLD STARTERS

**HOT STARTERS
& SIDES**

SEAFOOD

GRILL

MEAT

DESSERTS





Charcuterie Tray



Iberico De Bellota 5J Ham



Smoked Salmon Essential



Picnic Chicken Giltoli



6 Oysters Ancelin N2 Tradition



Grugula Mushroom Truffle



Caviar Tradition



Beef Tartare Tradition



Duck Foie Gras Terrine Natural



Egg "Mimosa"



Gazpacho Bread Catalane



Tomato Mozza Salad



Tartelletta Pissaladière Niçoise



Fresh French Macédoine

COLD STARTERS

350 ¥		IBERICO DE BELLOTA 5J HAM Hand-sliced, 40g
80 ¥		PÂTÉ DE CAMPAGNE Homemade Country Pâté, Cornichons
150 ¥		DUCK FOIE GRAS TERRINE NATURAL Homemade Duck Foie Gras, Herb Salad
140 ¥	&	FOIE GRAS LIGHT CRUMBLE Light Duck Foie Gras Mousse, Raisin Hazelnut Crumble
250 ¥		CHARCUTERIE TRAY Serrano, Duck Pepper, Ham, Chorizo, Foie Gras <i>2 to 3 Guests Recommended</i>
130 ¥	&	PICNIC CHICKEN AILLOLI Char-grilled Cold Hainan Chicken Breast, Butter Lettuce
125 ¥		BEEF CARPACCIO VENISE Hand Thick-cut Beef Fillet, Olive Oil, Lemon Juice, Pesto, Arugula, Parmesan
110/160 ¥		BEEF TARTARE TRADITION Hand-cut Beef Fillet, French Fried Cubes <i>Starter / Main</i>
130 ¥		MUSTARD TUNA TARTARE Ahi Tuna*, Mustard Sorbet, French Fries
140 ¥		SMOKED SALMON ESSENTIAL In House Smoked Salmon / 100g
300 ¥		6 OYSTERS GILLARDEAU N5 TRADITION Lemon, Shallot Vinegar
480 ¥		6 OYSTERS ANCELIN N2 TRADITION Lemon, Shallot Vinegar
1800 ¥		CAVIAR TRADITION 50g Lemon, Sour Cream, Condiments, Blinis & Brioche
90 ¥		EGG “MIMOSA” Tuna-Egg-Mayo, Herbs
75 ¥		FRESH FRENCH MACÉDOINE Vegetable Macédoine, Mayo & Soft Boiled Egg
90 ¥	&	TARTELETTE PISSALADIÈRE NIÇOISE Poached-Grilled Egg, Thin-crust Tartlet, Piquillos Onion & Tomato Jam, Boquerones & Anchovies
80 ¥		ARUGULA PARMESAN Soy Dressing, Parmesan
120 ¥		ARUGULA MUSHROOM TRUFFLE Soy Dressing, Truffle & Paris Mushrooms, Parmesan
110 ¥		LITTLE CAESAR “BACON” or “CHICKEN” Wet Traditional Caesar Salad with Bacon or Chicken
120 ¥		TOMATO MOZZA SALAD Fresh Tomato Salad, Mozzarella Di Bufala
70 ¥		CHAR-GRILLED EGGPLANT & SESAME PASTE Cumin & Coriander
80 ¥		ESCALIVADA Grilled Capsicum & Zucchini, Charred Eggplant, Roasted Tomatoes, Olive Oil
100 ¥		GAZPACHO BREAD CATALANE Gazpacho Toast, Roasted Capsicum, Poached Egg, Anchovies

冷前菜

5J 伊比利亚火腿	伊比利亚 5J 手切火腿 /40 克
乡村肉派	自制乡村肉派, 腌制黄瓜
原味鸭肝酱	自制鸭肝酱, 草本色拉
鸭肝清淡奶酥糕	轻质鸭肝慕斯, 葡萄干配榛果奶酥糕
冷切肉拼盘	塞拉诺火腿, 胡椒鸭胸肉薄片, 西班牙香肠, 鸭肝酱 建议 2 到 3 人享用
野餐鸡肉佐蒜泥蛋黄酱	炭烤冷鸡胸肉, 生菜
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, 帕玛森芝士
传统手切生牛肉塔塔	手切菲力牛肉, 小薯块 前菜或者主菜
芥末金枪鱼塔塔	金枪鱼, 芥末冰沙, 炸薯条
原味烟熏三文鱼	自制烟熏三文鱼 /100 克
法国吉拉朵生蚝 5 号, 传统风味 6 只	柠檬, 红葱醋
法国安芝莲生蚝 2 号, 传统风味 6 只	柠檬, 红葱醋
鱼子酱传统式 50 克	柠檬, 酸奶油, 传统薄煎饼和黄油吐司面包
迷莫萨鸡蛋	金枪鱼蛋黄酱, 香料, 嫩煮蛋
法式蔬菜色拉	混合蔬菜, 蛋黄酱及嫩煮蛋
法国尼斯洋葱酥	薄脆挞, 地中海式洋葱番茄酱, 油醋银鱼柳
帕玛森芝麻叶色拉	酱油, 帕玛森芝士
芝麻叶菌菇松露色拉	酱油, 松露及巴黎菌菇, 帕玛森芝士
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
番茄水牛芝士色拉	新鲜番茄, 马苏里拉芝士
碳烤茄子 中东芝麻酱	孜然, 香菜
碳烤新鲜蔬菜	碳烤茄子, 甜椒, 节瓜, 番茄, 橄榄油
加泰罗尼式西班牙冷汤面包	番茄汁烤面包, 芝麻叶, 烤甜椒, 糖心蛋, 油醋银鱼柳

HOT STARTERS & SIDES

150 ¥	 	“MEUNIÈRE TRUFFLE BREAD” ^{PP} Toasted Bread, Light Meunière, Truffle
75 ¥		EGG “MEURETTE” Poached Egg, Red Wine, Bacon & Shallots
200 ¥		SEARED FOIE GRAS POMELO Seared Foie Gras, Lime Glaze, Pomelo
120 ¥		6 ESCARGOTS GARLIC PARSLEY French Style Snails, Garlic-Parsley
110 ¥		QUICHE LORRAINE MINUTE Crunchy Tartlet, Pancetta & Leeks
110 ¥		FROG LEGS GARLIC PARSLEY ^{PP} Seared Frog Legs, Garlic-Parsley Coulis, Aero Mash
90 ¥		MUSHROOM THAI CONSOMMÉ Mushroom Broth, Nam Jin, Coco Chantilly <i>2 Guests Recommended</i>
150 ¥		FISH SOUP Marseille Fish Soup, Tomato, Basil, Croûtons, Ailloli <i>2 Guests Recommended</i>
150 ¥	 	FRENCH ONION SOUP Traditional Onion Soup, Cheese & Bread Gratin <i>2 Guests Recommended</i>
120 ¥	 	ASPARAGUS ESSENTIAL PARMESAN Olive Oil, Lemon & Parmesan
120 ¥		ASPARAGUS BÉARNAISE Steamed “À La Serviette”, Béarnaise Émulsion
60 ¥		SPINACH GARLIC ASIATE Garlic Butter & Soy
60 ¥	 	STEAMED GREENS ESSENTIAL Green Pea Purée, Olive Oil
90 ¥		MUSHROOMS ESSENTIAL GARLIC Soy, Parsley, Cream
125 ¥		CEPS ESSENTIAL GARLIC Fricassée of Ceps, Shallots
70 ¥		MASH TRADITION Mashed Potato & Butter
60 ¥		HAND-CUT FRENCH FRIES ALLUMETTES Home Slim French Fries
70 ¥		POTATO GRATIN SAVOYARD Creamy Sliced Potato Gratin
90 ¥	 	COQUILLETES HAM & CHEESE Paris Ham, Parmesan & Gruyère
130 ¥		CONCHIGLIE & CEPS Foie Gras Sauce, Gruyère

热前菜 & 配菜

主厨独创松露原味面包 烤面包, 柠檬奶油汁, 松露
米雷特鸡蛋 溏心蛋, 红酒汁, 培根及小洋葱
香煎鸭肝配泰国柚子 香煎鸭肝, 青柠菠萝汁, 香柚
法式蜗牛, 大蒜, 意大利芹 6 只 法式焗蜗牛, 大蒜, 意大利芹
现制洛林乳蛋糕 松脆馅饼, 烟肉和京葱
蒜味荷兰芹牛蛙腿 香煎牛蛙腿, 蒜味荷兰芹酱, 淡味土豆泥
泰式蘑菇清汤 菌菇高汤, 泰式鱼露酱汁, 椰子鲜奶油 建议 2 人享用
鱼汤 法国马赛鱼汤, 番茄, 罗勒, 面包丁, 蒜味蛋黄酱 建议 2 人享用
法式洋葱汤 传统法式洋葱汤, 奶酪及焦黄面包 建议 2 人享用
芦笋配帕玛森芝士 橄榄油, 柠檬, 帕玛森芝士
芦笋配伯纳西酱汁 “布巾盘蒸” 芦笋, 伯纳西酱汁
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
原味香蒜菌菇 酱油, 意大利芹, 黄油
原味香蒜牛肝菌 烩牛肝菌, 红葱
传统土豆泥 土豆泥及黄油
手切火柴薯条 自制手切薯条
法国萨瓦式奶油土豆片 奶油焗土豆片
火腿芝士通心粉 巴黎火腿, 帕玛森芝士和古老耶芝士
贝壳式风味面佐牛肝菌 鸭肝酱汁, 古老耶芝士



6 Escargots Garlic Parsley



"Meunière Truffle Bread" ©



Fish Soup



French Onion Soup



Coquillettes Ham & Cheese



Steamed Greens Essential



Asparagus Essential Parmesan



Grilled Sea Bass Vierge Basil Lemon



Black Cod Essential Soy



Grilled Lobster Béarnaise



Seared Turbot - Lemon & Capers



Clams Garlic Parsley



Black Cod "In The Bag" ©

SEAFOOD

110 ¥		&	CLAMS CLAMS GARLIC PARSLEY Flower Clams “Au Vert”
190 ¥		&	SCALLOPS SCALLOPS LEMON-GINGER Seared Scallops, Olive Oil, Lemon, Soy, Garlic, Ginger
180 ¥			JUMBO SHRIMP (175g per piece Average) JUMBO SHRIMP “IN CITRUS JAR” ^{PP} Citrus, Lemongrass & Vanilla
550 ¥			BOSTON LOBSTER (600g per piece Average) GRILLED LOBSTER BÉARNAISE Béarnaise Émulsion, Herb Salad
200 ¥		&	AHI TUNA GRILLED TUNA BABAGANOUSH Grilled Ahi Tuna Steak – Lebanese Chunky Charred Eggplant
160 ¥			HAINAN SEA BASS GRILLED SEA BASS VIERGE BASIL LEMON Pastis Ailloli
380 ¥			SEA SALT SEA BASS Garlic Mash, Lemon Olive Oil <i>2 Guests Recommended</i>
360 ¥			CHILEAN BLACK COD BLACK COD “IN THE BAG” ^{PP} Simmered in Heat Proof Bag with Cantonese Sauce
330 ¥		&	BLACK COD ESSENTIAL SOY Seared Black Cod, Olive Oil, Lemon, Soy
380 ¥		&	TURBOT SEARED TURBOT – LEMON & CAPERS “Grenobloise” – Lemon, Croûtons, Asiate & Capers <i>2 Guests Recommended</i>

海鲜

蛤蜊 西芹蒜味蛤蜊 欧夫蛤蜊, 大蒜和意大利芹
扇贝 柠檬佐姜扇贝 香煎扇贝, 橄榄油, 柠檬酱, 酱油, 蒜片, 姜
大虾 (每只平均 175 克) 主厨独创 “柑橘罐蒸” 大虾 柑橘, 柠檬草和香草
波士顿龙虾 (每只平均 600 克) 烤龙虾佐伯纳西酱 伯纳西酱, 草本色拉
金枪鱼 中东式巴巴柑露西碳烤金枪鱼 碳烤金枪鱼排 – 黎巴嫩碳烤茄茄子
炭烤海鲈鱼 炭烤海鲈鱼, 微吉罗酱汁, 罗勒, 柠檬 茴香蒜味蛋黄酱
盐焗海鲈鱼 蒜味土豆泥, 柠檬橄榄油 建议 2 人享用
智利黑鳕鱼 主厨独创 “袋蒸黑鳕鱼” 防热袋文火蒸黑鳕鱼佐粤式酱汁
原味酱油汁黑鳕鱼 香煎黑鳕鱼, 橄榄油, 柠檬, 亚洲调味汁
多宝鱼 香煎多宝鱼佐柠檬与西瓜榴 格勒诺布尔酱汁——柠檬汁, 面包丁, 亚洲汁及西瓜榴 建议 2 人享用

The following selection is served with 2 side dishes of your choice:
Spinach Garlic Asiate, Mushroom Essential Garlic,
Mash Tradition or French Fries
A sauce of your choice:
Bearnaise, Ailloli, Échalote , Blue Cheese or Red Wine

700 ¥	BEEF RIBEYE (450g) RIBEYE – USA ANGUS USDA Prime <i>2 Guests Recommended</i>
1000 ¥	RIBEYE – AUSTRALIAN WAGYU Marbling Score 4–5 <i>2 Guests Recommended</i>
2500 ¥	RIBEYE – AUSTRALIAN WAGYU Marbling Score 9+ <i>2 Guests Recommended</i>
1500 ¥	BEEF SIRLOIN (450g) SIRLOIN – AUSTRALIAN WAGYU Marbling Score 9+ <i>2 Guests Recommended</i>
1200 ¥ 	BEEF BONE-IN RIBEYE (1Kg Average) CÔTE DE BOEUF – USA ANGUS USDA Prime <i>2 Guests Recommended</i>
1800 ¥	CÔTE DE BOEUF – AUSTRALIAN WAGYU Marbling Score 4–5 <i>2 Guests Recommended</i>
2000 ¥	BEEF PORTERHOUSE (1.5Kg Average) PORTERHOUSE – USA ANGUS USDA Prime <i>4 Guests Recommended</i>
3500 ¥	PORTERHOUSE – AUSTRALIAN WAGYU Marbling Score 4–5 <i>4 Guests Recommended</i>

Served with 2 side dishes

600 ¥ 

XL BEEF SHORT RIB*

“LONG SHORT RIB TERIYAKI” ^{PP}

Roasted Whole Rib, Teriyaki & Orange Reduction
2 Guests Recommended

1400 ¥

BEEF TENDERLOIN (750g)

TENDERLOIN ROASTBEEF – USDA PRIME

Beef Jus, Butter Mash
4 Guests Recommended

350 ¥ 

CHICKEN

CHICKEN TRUFFLE “DEMI-DEUIL”

Roasted “Skin-Truffled” Chicken Breast
2 Guests Recommended

580 ¥ **&**

LAMB

RACK OF LAMB PROVENÇALE

Bread Crusted, Olive, Tomato, Anchovy, Basil
2 to 3 Guests Recommended

以下肉类可任选 2 个配菜：
亚洲风味蒜味菠菜，原味香蒜菌菇，传统土豆泥或薯条
可任选一款酱汁：
伯纳西酱，蒜味蛋黄酱，小洋葱酱，蓝纹芝士酱汁，红酒汁

肉眼 (450 克)

肉眼-美国安格斯
美国农业部优选
建议 2 人享用

肉眼-澳大利亚和牛
大理石纹评分 4-5 级
建议 2 人享用

肉眼-澳大利亚和牛
大理石纹评分 9+
建议 2 人享用

西冷 (450 克)

西冷-澳大利亚和牛
大理石纹评分 9+
建议 2 人享用

带骨牛肉眼 (平均 1 公斤)

带骨牛肉眼-美国安格斯
美国农业部优选
建议 2 人享用

带骨牛肉眼-澳大利亚和牛
大理石纹评分 4-5 级
建议 2 人享用

带骨牛腰肉 (平均 1.5 公斤)

上等带骨牛腰肉-美国安格斯
美国农业部优选
建议 4 人享用

上等带骨牛腰肉-澳大利亚和牛
大理石纹评分 4-5 级
建议 4 人享用

搭配2个配菜

超大牛长小肋排

主厨独创酱烧牛长小肋排
焙烤牛肋排，照烧酱，橙汁酱，香蒜薄脆
建议2人享用

菲力牛排（750克）

焙烤菲力牛排—美国农业部优选
牛肉汁，土豆泥
建议4人享用

鸡肉

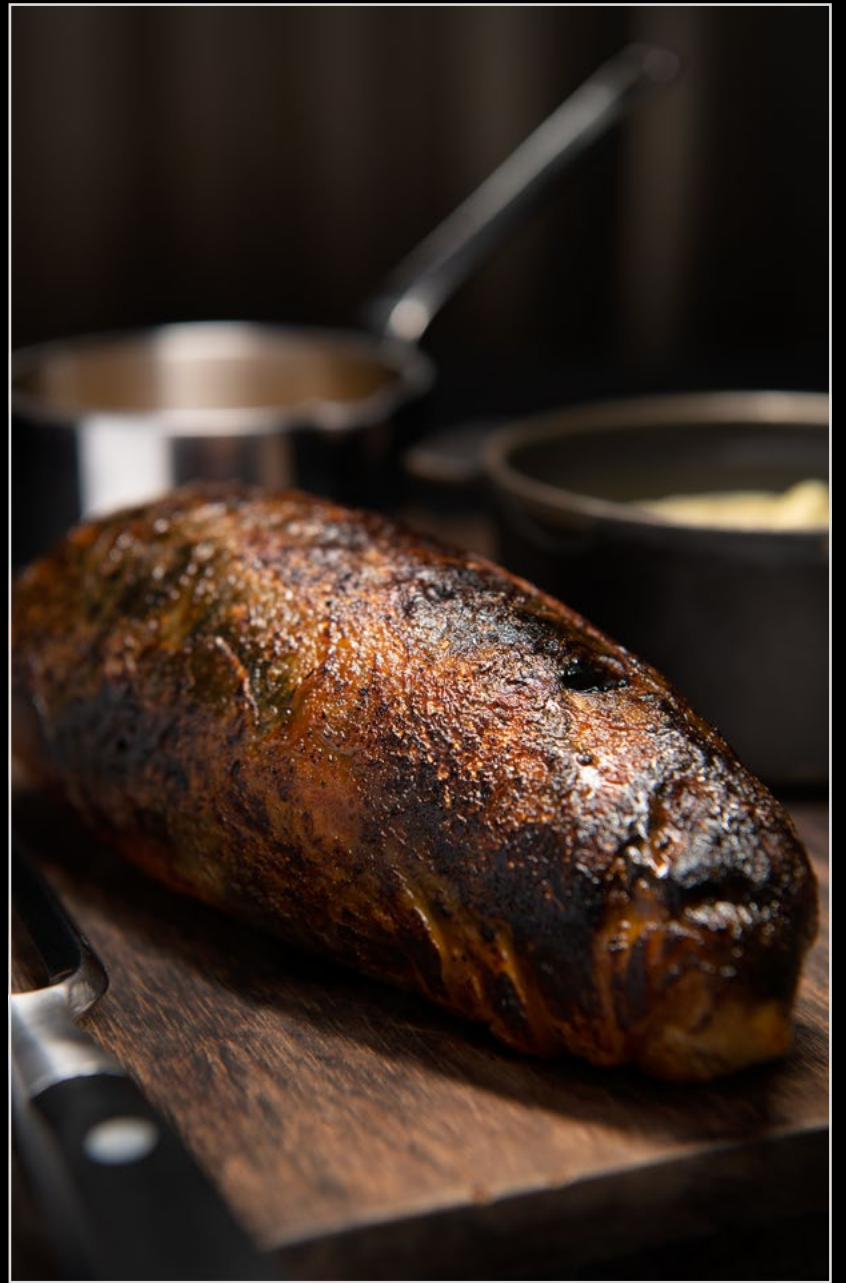
黑松露馅鸡胸
脆烤松露皮鸡胸肉
建议2人享用

羊排

普罗旺斯式羊排
烤羊排（整片），面包碎，橄榄，番茄，小
建议2-3人享用



Côte De Boeuf - USDA Prime



Chicken Truffle "Demi-Deuil"



Long Short Rib Teriyaki" ®



Le Beau Chicken Vol-Au-Vent



Tournedos "Pepper Steak"



Golden Pork Grenobloise



Lamb Shank Istanbul

MEAT

FRENCH TRADITION			
170 ¥	&	BOEUF BOURGUIGNON Beef Cheeks & Tendon Braised in Red Wine, Butter Mash	
170 ¥	&	IBERICO PIGGY’S DAUBE NIÇOISE Tender–Braised Iberico Pork Cheeks, Roasted Tomatoes, Smooth Polenta	
170 ¥		DUCK CONFIT, TRUFFLE HERB SALAD Crispy Duck Leg Confit, Truffle Duck Jus	
220 ¥	 &	LE BEAU CHICKEN VOL–AU–VENT Crunchy Puff Pastry, Chicken & Foie Gras Mushroom Fricassée <i>2 Guests Recommended</i>	
180 ¥		BEEF FLANK STEAK (160g) STEAK FRITES – AUSTRALIAN WAGYU French Fries, Béarnaise Émulsion	
380 ¥	&	BEEF TENDERLOIN (200g) TOURNEDOS BÉARNAISE – USDA PRIME Béarnaise Émulsion, Herb Salad	
380 ¥		US PRIME BEEF FILLET TOURNEDOS (French Cut – 200g) TOURNEDOS “PEPPER STEAK” Seared Pepper Crusted Steak, Sauce “Au Poivre”	
420 ¥		TOURNEDOS ROSSINI Seared Foie Gras, Truffle Périgueux Red Wine Sauce	
CHICKEN			
220 ¥		CHICKEN “CORDON BLEU” Fry–Breaded Chicken Breast, Paris Ham & Prosciutto, Melting Cheese <i>2 Guests Recommended</i>	
160 ¥		GRILLED CHICKEN AMERICAINE & DIABLE Mustard & Crumb Crusted Grilled Chicken, Sour–Sauce Diable	
VEAL CHOP			
330 ¥		VEAL CHOP TRUFFLE NORMANDE Pan Roasted Veal Chop, Truffle & Mushroom Cream Sauce	
LAMB			
160 ¥	 &	LAMB SHANK ISTANBUL Roasted Lamb Shank, Grilled Eggplant, Sesame and Herbs	
280 ¥		GARLIC LAMB CHOPS Garlic Mayonnaise, Herb Salad	
PORK CHOP			
170 ¥	 &	GOLDEN PORK GRENOBLOISE Roasted Pork Chop, Golden Butter, Lemon, Capers, Croûtons	

肉类

法式传统	
红酒烩牛颊肉 红酒烩牛腱及牛颊肉, 土豆泥	
南法烩伊比利亚小猪肉 慢炖伊比利亚猪颊肉, 烤番茄, 玉米糊	
油封鸭腿佐松露草本色拉 脆皮油封鸭腿, 黑松露鸭肉汁	
鸡肉芙罗旺 泡芙面包, 鸡肉鸭肝烩蘑菇 建议2人享用	
牛腩肉 (160克) 牛排薯条–澳大利亚和牛 薯条, 传统法国龙蒿叶–黄油乳	
牛脊肉 (200克) 伯那西酱汁夏多布利昂牛菲力 伯纳西酱, 草本色拉	
美国牛菲力 (法式切克 – 200克) 胡椒酱牛菲力 香煎胡椒牛排, 胡椒奶油酱	
罗西尼酱菲力 香煎鸭肝, 松露佩里格红酒汁	
鸡肉	
法式蓝带鸡胸肉 脆皮鸡胸肉, 火腿, 熔岩芝士 建议2人享用	
魔鬼烤鸡 碳烤芥末面包碎裹鸡胸肉, 特制魔鬼烤鸡汁	
小牛排	
诺曼底式松露小牛排 香煎小牛排, 松露菌菇醇厚奶油汁	
羊排	
伊斯坦布小羊腿 烤小羊腿, 碳烤茄子, 芝麻酱, 新鲜香料	
蒜香羊排 蒜味蛋黄酱, 草本色拉	
猪排	
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

CHEESE

110 ¥

🌱

TRUFFLE PETIT CAMEMBERT
Steamed Truffle Camembert – Toasted Raisin Bread

TARTS & GATEAUX

110 ¥

📷🌱

“LEMON & LEMON TART” ^{PP}
Candied Whole Lemon, Lemon Sorbet & Curd, Vanilla Chantilly, Sablé

90 ¥

📷🌱

TART CHOCO
Bitter Smooth Chocolate Tartlet, Toffee Ice Cream

80 ¥

📷🌱

MANGO LIQUORICE SABLÉ ^{PP}
Mango, Passion, Liquorice & Dill, Sablé

90 ¥

🌱

TARTE TATIN
Caramelized Apple on Fillo Tart, Toffee, Vanilla Ice Cream

85 ¥

🌱🍷

MELTING TOFFEE LAVA CAKE
Coconut Toffee Melting Cake, Crème Fraîche Ice Cream

240 ¥

🌱

GÂTEAU AU CHOCOLAT
Chocolate Cake to Order at the Beginning of the Meal
4 Guests Recommended

ENTREMETS

80 ¥

📷🌱🍷

UNE ÎLE FLOTTANTE
“Floating Island” Meringue, Vanilla Anglaise, Dark Caramel

110 ¥

🌱🍷

BABA AU RHUM
Citrus Syrup Soaked Roasted Brioche – Vanilla Chantilly – Rum Flambé

90 ¥

📷🌱🍷

REAL FRENCH TOAST
Caramelized “Pain Perdu”, Vanilla Ice Cream

70 ¥

🌱🍷

CRÈME CARAMEL
Vanilla Custard, Caramel Sauce & Caramel Crystal

70 ¥

🌱🍷

RHUM & RAISINS VANILLA MILK RICE
Panacotta Vanilla Rice Milk, Caramel Rice Crispies & Raisins

90 ¥

📷🌱🍷

MOUSSE AU CHOCOLAT MMB
Chocolate Mousse & Sorbet, Rum, Hazelnut

HOMEMADE ICE CREAM & SORBETS

40 ¥
/Scoop

🌱

ICE CREAM SCOOP
Vanilla, Chocolate, Panacotta or Nutella Ice Cream Cup, Tuile Sablé

40 ¥
/Scoop

🌱

SORBET SCOOP
Strawberry, Orange, Pineapple or Coca-Cola Sorbet Cup, Tuile Sablé

80 ¥

🌱🍷

CHOCOLAT LIÉGEOIS
Chocolate Ice Cream, Chocolate Sauce, Vanilla Chantilly, Toasted Almond

80 ¥

🌱🍷

STRAWBERRY & VANILLA TRIFLE
Strawberries, Light Vanilla Chantilly, Strawberry Coulis & Foam, Vanilla Ice Cream

FRUITS

90 ¥

🌱

TROPICAL FRUIT SALAD
Thai Syrup, Lime Sugar, Mint & Lemon Balm

90 ¥

🌱

STRAWBERRY CHANTILLY
Strawberries, Strawberry Sorbet, Vanilla Chantilly

90 ¥

🌱

CHILLED STRAWBERRY & STRAWBERRY
Strawberries, Strawberry Broth, Granité & Lime Sugar

80 ¥

🌱🍷

CHILLED GRAPEFRUIT & POMELO
Orange-Grenadine Broth, Granité & Orange Sugar

甜点

芝士

松露卡门贝芝士
松露卡门贝芝士，配葡萄干土司面包

塔 & 蛋糕

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

巧克力塔
苦甜巧克力塔，太妃糖冰淇淋

芒果甘草脆饼
芒果，热情果，甘草及鼠尾草，脆饼

焦糖苹果塔
焦糖苹果酥塔，太妃糖，香草冰淇淋

太妃熔岩蛋糕
椰子太妃熔岩蛋糕，鲜奶油冰激凌

巧克力蛋糕
需于餐前点的巧克力蛋糕
建议4人享用

餐后甜点

一漂流岛
漂流岛蛋白糖霜，英式香草奶油，浓厚焦糖汁

朗姆酒软糕
柑橘浸渍黄油面包，香蒂邑，火焰朗姆酒

法式传统吐司
焦糖法国吐司，香草冰激凌

法式焦糖奶冻
香草奶冻，焦糖酱及焦糖薄脆

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

MMB 巧克力慕斯
巧克力慕斯及冰沙，朗姆，榛子

冰淇淋 & 雪酪

冰淇淋杯
香草，或巧克力，或杏仁奶油，或榛果巧克力，佐酥饼

雪酪杯
草莓，或香橙，或菠萝，或可口可乐，佐酥饼

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

千层草莓雪糕
草莓，清淡香草鲜奶油，草莓酱及草莓泡，香草冰淇淋

水果

热带水果色拉
泰式糖浆，薄荷,青柠叶，青柠糖

草莓香蒂邑
草莓，草莓雪酪及香蒂邑鲜奶油

浓情草莓冷汤
草莓，草莓汤，草莓冰沙及青柠糖

西柚香柚香橙冷汤
葡萄柚，柚子，橙汁汤和冰沙，及香橙糖





Mango Liquorice Sablé[®]



Real French Toast



Mousse Au Chocolat MMB



Une Île Flottante



Tart Choco

BEST OF WINE LIST

CHAMPAGNE

600 ¥	LAURENT-PERRIER Brut	France	Champagne	Pinot Noir, Pinot Meunier, Chardonnay	NV
1000 ¥	LAURENT-PERRIER Rosé	France	Champagne	Pinot Noir	NV
2100 ¥	DUVAL-LEROY Femme de Champagne Brut	France	Champagne	Chardonnay, Pinot Noir	2000
2900 ¥	DOM PERIGNON Brut	France	Champagne	Pinot Noir, Chardonnay	2008

WHITE WINES

460 ¥	FATTORI Valparadiso	Italy	Veneto	Pinot Grigio	2017
480 ¥	LAVAU	France	Côtes du Rhone	Viognier, Grenache Blanc	2017
590 ¥	WAIRAU RIVER	New Zealand	Marlborough	Sauvignon Blanc	2018
680 ¥	DOMAINE ROUGEOT Les Grandes Gouttes	France	Bourgogne	Chardonnay	2014
750 ¥	LOUIS LATOUR Chablis	France	Chablis, Bourgogne	Chardonnay	2017
750 ¥	HENRI BOURGEOIS Les Baronnes	France	Sancerre, Loire Valley	Sauvignon Blanc	2017
890 ¥	LEEWIN ESTATE Prelude	Australia	Margaret River	Chardonnay	2017
1280 ¥	DOMAINE THIERRY ET PASCALE MATROT Meursault	France	Meursault, Bourgogne	Chardonnay	2016
1300 ¥	RIDGE ESTATE	USA	California, Santa Cruz Mountains	Chardonnay	2016
1380 ¥	DOMAINE REMI JOBARD Les Chevaliers	France	Meursault, Bourgogne	Chardonnay	2016
1600 ¥	CHATEAU DE FIEUZAL	France	Pessac Leognan, Bordeaux	Semillon, Sauvignon Blanc	1997

ROSÉ WINES

500 ¥	M DE MINUTY	France	Côtes de Provence	Cinsault, Grenache, Tibouren	2018
680 ¥	MIRAVAL	France	Côtes de Provence	Cinsault, Grenache	2018

RED WINES

480 ¥	LAVAU	France	Côtes du Rhone	Grenache, Syrah, Mourvèdre	2016
510 ¥	ETIENNE GUIGAL	France	Côtes du Rhone	Syrah, Grenache, Mourvedre	2015
560 ¥	LEEWIN ESTATE Siblings	Australia	Margaret River, Western Australia	Shiraz	2017
590 ¥	GNARLY HEAD	USA	California	Cabernet Sauvignon	2016
690 ¥	DOMAINE THIERRY ET PASCALE MATROT Maranges	France	Côte de Beaune, Bourgogne	Pinot Noir	2014
720 ¥	DOMINIO DEL PLATA Susana Balbo Signature	Argentina	Mendoza	Malbec	2016
760 ¥	MAXIME MAGNON Rozeta	France	Languedoc Roussillon	Carignan, Cinsault, Grenache	2016
800 ¥	BODEGAS ALTO MONCAYO Veraton	Spain	Aragon	Garnacha	2015
830 ¥	MOULINS DE CITRAN	France	Haut Medoc, Bordeaux	Cabernet Sauvignon, Merlot	2012
880 ¥	ALTAIR Sideral	Chile	Central Valley	Cabernet Sauvignon, Syrah, Carmenere	2016
1080 ¥	HESS COLLECTION Allomi	USA	Napa Valley, California	Cabernet Sauvignon	2016
1100 ¥	FELTON ROAD Bannockburn	New Zealand	Central Otago	Pinot Noir	2017
1180 ¥	FERRER BOBET Vinyes Velles	Spain	Priorat	Garnacha	2015
1490 ¥	GAJA Sito Moresco	Italy	Langhe, Piedmont	Nebbiolo, Merlot, Cabernet Sauvignon	2015
1500 ¥	SAINT ESTEPHE DE COS D'ESTOURNEL	France	Saint-Estephe, Bordeaux	Cabernet, Merlot	2011
1880 ¥	RIDGE ESTATE Monte Bello	USA	Santa Cruz, California	Cabernet Sauvignon	2015
1980 ¥	PAUILLAC DE LATOUR	France	Pauillac, Bordeaux	Cabernet, Merlot	2011

SWEET WINES

640 ¥	PIERRE CHAINIER Clos de Nouys Demi Sec	France	Vouvray, Loire Valley	Chenin Blanc	2017
950 ¥	DENIS DUBOURDIEU Chateau Cantegril 500ml	France	Sauternes, Bordeaux	Semillon, Sauvignon Blanc	2014

MR. & MRS. BUND strives to acquire the finest products available within China. Imported or local, here are a few examples.

ANCHOVIES
Escala, Anchovies in Olive Oil / Spain

TRUFFLES
Yunnan Mountains, China

CAVIAR SUPERIOR OSCIETRA
Caviar From Hybrid Kaluga & Schrenki Siberian Sturgeon

GILLARDEAU OYSTERS
Marennes Oléron (France)

ANCELIN OYSTERS
Marennes Oléron (France)

JUMBO SHRIMPS
South East Asian Tiger Shrimps / Gulf of Thailand

SCALLOPS
Live Sea Scallops / Dalian, Yellow Sea or Korea, Sea of Japan

BOSTON LOBSTER
Live Boston Lobster / Dalian, Yellow Sea

AHI TUNA
Fresh Ahi Tuna Loin / Sea of Japan

SALMON
Norway, Norwegian Sea

SEVEN STAR SEA BASS
Hainan, South China Sea

CHILEAN BLACK COD
South Pacific Ocean

TURBOT
Dalian, Yellow Sea

FROGS
Jiangsu, China

FOIE GRAS
Jiangsu Province, China

DUCK
Jiangsu Province, China

CHICKEN
Hainan, China

BEEF SHORT RIB
New South Wales, Australia

BEEF CHEEK
New South Wales, Australia

VEAL CUTLET
New South Wales, Australia

LAMB
Premium Pasture Fed Lamb / Victoria, Australia

PORK
Premium Export Quality / Shang Dong, China

EGGS
Prosper Green Egg / China

PLATES DESIGNED BY PAUL PAIRET
By Legle with Home Base Shanghai / www.legle.asia / www.homebase.com.cn

GERMAN KITCHENWARE
By Fissler / www.fissler.com

A ROCKING SOUND SYSTEM
By K-Array / www.k-array.com

FANTASTIC APPLIANCES
By Miele / www.miele.cn

A DOUBLE SOLID AMERICAN STOVE
By Garland-Manitovoc / www.manitowocfoodservice.com

BEAUTIFUL STEELS FROM POLYTEK
By Polytek / www.polytek.com.cn

SINGLE ORIGIN COFFEE BY NESPRESSO
By Nespresso / www.nespresso.com

PROVENÇAL TOILETRIES
By L'Occitane / www.loccitane.com

PHOTOS
By Scott Wright / www.limelightstudio.cn

FOOTWEAR
By Feiyue / www.feiyue-shoes.com

MR. & MRS. BUND 致力于使用中国境内所能得到的最佳食材。无论进口或者本地，以下举例说明。

凤尾鱼
欧特兹，橄榄油浸凤尾鱼/西班牙

黑松露
云南山区，中国

(优选)奥西特拉鲟鱼子酱
云南卡卢加西伯利亚鲟鱼混种鱼子酱

吉拉朵生蚝
马雷纳海域，法国

安芝莲生蚝
马雷纳海域，法国

大虾
产于亚洲东南部虎虾/泰国湾

扇贝
鲜活扇贝/大连，黄海，韩国，日本海域

波士顿龙虾
鲜活波士顿龙虾/大连, 黄海

金枪鱼
新鲜金枪鱼/日本海

三文鱼
挪威，挪威海

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南太平洋

多宝鱼
大连，黄海

牛蛙
江苏，中国

鸭肝
江苏，中国

鸭
江苏，中国

鸡
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