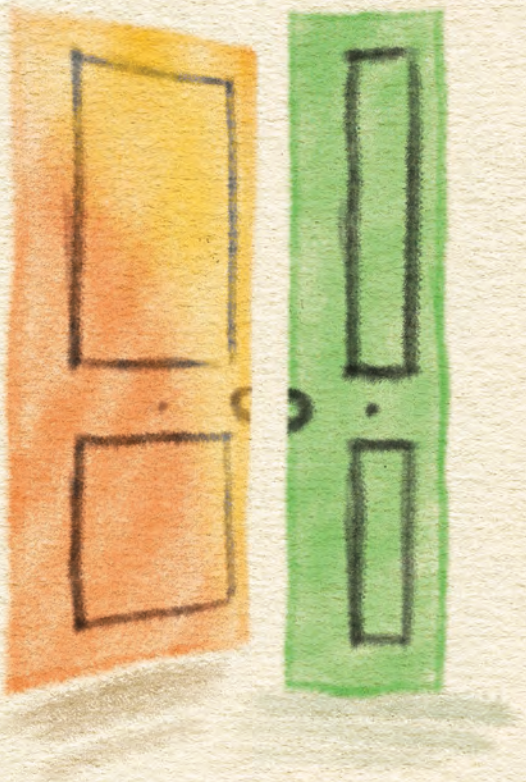
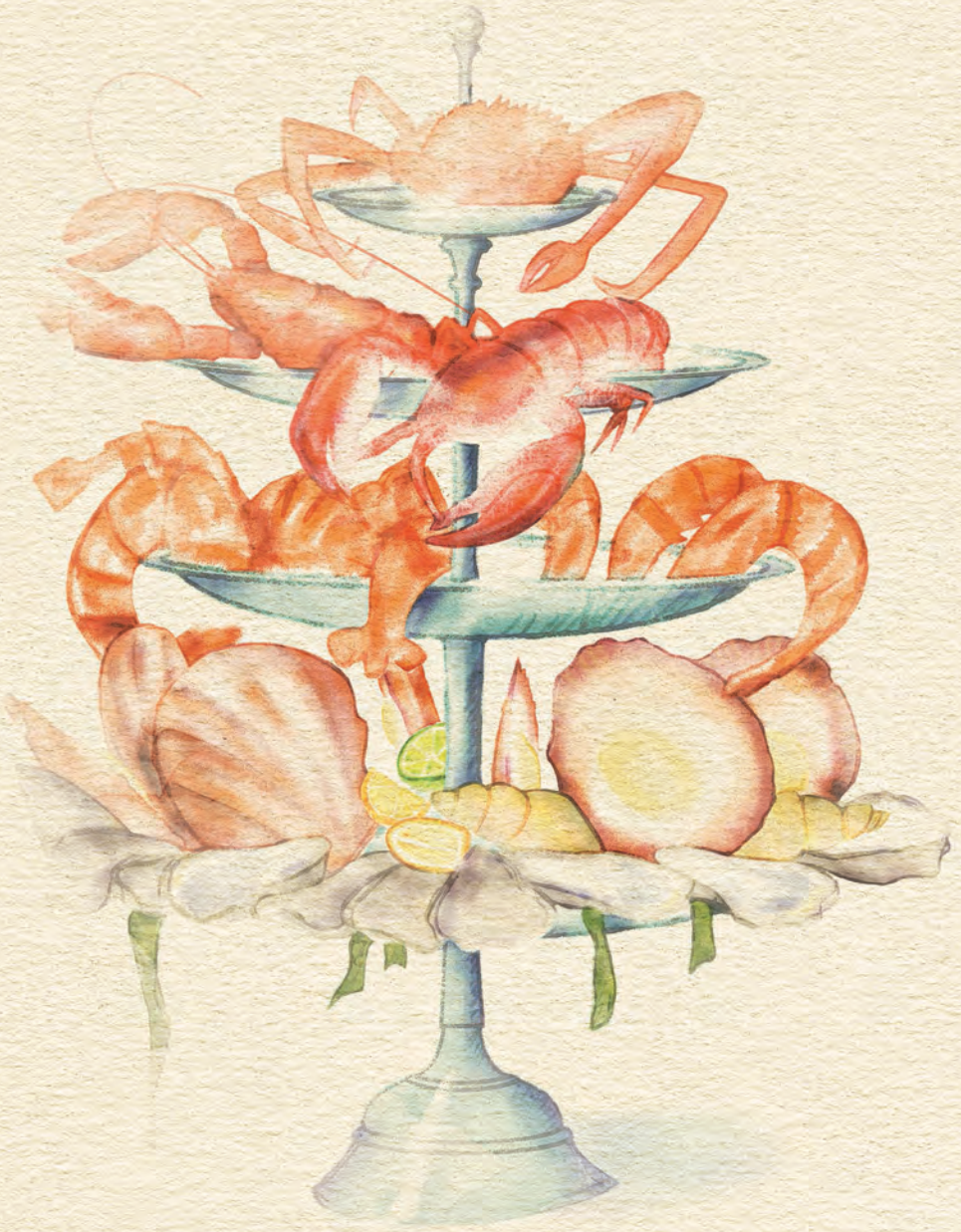
Mr & Mrs Bund

MODERN EATERY BY PAUL PAIRET



Carte 2020

SEAFOOD BAR



All Prices Are Subject to 10% Service Charge
所有价格需加收10%服务费

& MMB's Most Wanted - MMB 最受欢迎
Vegetarian - 素食菜品

All Seafoods Are Served with Tableside Condiments

SEAFOOD TOWERS

THE BUND TOWER.....588
From 1 to 2 Guests to Share as a Starter
8 Small Oysters + Shucked Clams + Poached Whelks
+ 6 Tiger Shrimps

MR & MRS TOWER.....1288
From 1 to 2 Guests to Share as Starter or Main
The Bund Tower + 6 Large Oysters
+ 4 half Shell Scallops

THE PEARL TOWER.....1888
From 2 Guests to Share
Mr & Mrs Tower + 2 Jumbo Tiger Prawns
+ 1 Red Swimmer Crab

THE ROYAL TOWER.....2888
From 2 to 4 Guests to Share
12 Large Oysters + 8 Small Oysters
+ 8 Tiger Shrimps + 4 Jumbo Tiger Prawns
+ 1 Snow Crab

THE EMPEROR.....4888
From 4 Guests to Share
16 Large Oysters + 16 Small Oysters
+ Shucked Clams + Poached Whelks
+ 12 Tiger Shrimps + 4 Jumbo Tiger Prawns
+ 1 Snow Crab + 2 Whole Boston Lobsters

THE MASTER OF THE WORLD.....8888
From 4 Guests to Share
24 Large Oysters + 24 Small Oysters
+ Poached Whelks + 8 half Shell Scallops
+ 8 Jumbo Tiger Prawns + 2 Whole Boston Lobsters
+ 1 Whole King Crab (2Kg+)

THE JEDI OF THE GALAXY.....12088
From 4 Guests to Share
The Master of the World
+ 1 Red Langouste (1kg +) + 100g Caviar

CAVIAR
Caviar Tradition & Condiments
50g.....1288 / 100g.....2488 / 250g.....5588 / 500g.....10888
Oysters & Caviar "La Folie".....888
Small Oysters 6pc & Caviar 30g

SMALL OYSTERS
La Bourriche Spéciale Grand Cru N°5 Marennes-Oléron
6pc.....228 / 8pc.....298 / 12pc.....398 / 24pc.....788
Black Pearl Spéciale N°4 Brittany
6pc.....288 / 8pc.....368 / 12pc.....488 / 24pc.....988

BIG OYSTERS
Utah Beach Spéciale N°2 Normandy
6pc.....468 / 8pc.....588 / 12pc.....888 / 24pc.....1688
Ancellin Spéciale N°2 Marennes-Oléron
6pc.....488 / 8pc.....648 / 12pc.....968 / 24pc.....1888

SHELLS
Shucked Clams Sashimi - Ponzu Lime.....88
Poached Whelks Mayo (1 Serve).....88

CRUSTACEANS - SIMPLY STEAMED
Boston Lobster, 500g+.....488
Red Langouste - Spiny Lobster, 1kg+.....1988

Red Swimmer Crab, 400g+.....438
Snow Crab, 1Kg+.....888
Whole King Crab, 2kg+.....3888
Whole King Crab, 3.5 KG+.....5888

所有海鲜均配有桌边调料

海鲜塔

外滩塔.....588
作为前菜 适合1-2人享用
8只小号生蚝 + 开壳蛤蜊 + 煮海螺
+ 6只虎虾

夫妇塔.....1288
作为前菜或主菜 适合1-2人享用
外滩塔 + 6只大号生蚝
+ 4只单壳扇贝

明珠塔.....1888
适合2人分享
夫妇塔 + 2只巨虎吓
+ 1只红花蟹

皇家塔.....2888
适合2-4人分享
12只大号生蚝 + 8只小号生蚝
+ 8只虎虾 + 4只巨虎虾
+ 1只雪蟹

帝王.....4888
适合4人或以上分享
16只大号生蚝 + 16只小号生蚝
+ 开壳蛤蜊 + 煮海螺
+ 12只虎虾 + 4只巨虎虾
+ 1只雪蟹 + 2只波士顿龙虾

世界的主人.....8888
适合4人或以上分享
24只大号生蚝 + 24只小号生蚝
+ 煮海螺 + 8只单壳扇贝
+ 8只巨虎虾 + 2只波士顿龙虾
+ 1只帝王蟹 (2公斤)

银河系的绝地武士.....12088
适合4人或以上分享
世界的主人
+ 1只大红龙虾（1公斤）+ 100克 鱼子酱

鱼子酱
鱼子酱传统式 & 配料
50克.....1288 / 100克.....2488 / 250克.....5588 / 500克.....10888
疯狂生蚝鱼子酱.....888
小号生蚝6只 & 鱼子酱30克

小号生蚝
布锐琪 特级5号 - 马雷讷奥莱宏
6只.....228 / 8只.....298 / 12只.....398 / 24只.....788
黑珍珠4号 - 布列塔尼
6只.....228 / 8只.....368 / 12只.....488 / 24只.....988

大号生蚝
犹他滩特选2号 - 诺曼底
6只.....468 / 8只.....588 / 12只.....888 / 24只.....1688
安芝莲2号 - 马雷讷奥莱宏
6只.....488 / 8只.....648 / 12只.....968 / 24只.....1888

壳类
开壳樱桃蛤蜊刺身 - 青柠橘醋汁.....88
煮海螺，蛋黄酱 (一人份).....88

甲壳类 - 清蒸
波士顿龙虾, 500克.....488
红龙虾 - 多刺龙虾 ,1公斤+.....1988

红花蟹, 400克+.....438
雪蟹, 1公斤+.....888
整只帝王蟹, 2公斤+.....3888
整只帝王蟹, 3.5公斤+.....5888

STARTERS

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Vegetarian - 素食菜品

HOUSE TIN

House Tin Sardines - Lemon & Tomato.....70
House Tin Octopus - Garlic & Oregano.....70
Smoked Salmon "Like a Herring" - Potato Salad.....130

CHARCUTERIE

Country Pâté en Croûte.....100
Duck Foie Gras Terrine Natural.....150
Iberico De Bellota 5J Spanish Ham
30G.....220 / 50G.....380
The Small Charcuterie - Recommended for 1 to 2.....180
Hams & Salumni (160G)
The Big Charcuterie - Recommended for 2+.....380
Hams & Salumni - Foie Gras & Pâté en Croûte (360G)

RAW

Smoked Salmon Essential.....140
Avocado - Tuna Tartare.....180
With Caviar 20G.....580
Scallops Tartare - Ponzu & Hazelnuts.....200

Beef Tartare & Croûtons.....120
As Main With Fries.....170
Small Carpaccio Venise - (Beef Wagyu 9+).....200

SALAD & HORS D'OEUVRE

La Caesar.....130
With Chicken.....150
La Niçoise.....120

Tomato Burrata.....120
Tomato Salad - Red Onions.....70
Butter Lettuce, Garlic & Croutons.....60
With Pancetta.....70
Chicory, Walnuts & Blue Cheese.....80
With Pancetta.....90
Arugula, Mushroom, Truffle.....120

Roasted Leeks Mimosas.....80
Rémoulade - Celeriac, Celery, Apple Truffle.....80
With Crab.....160

Tartelette Pissaladiere Niçoise.....100
Picnic Chicken Aïoli.....130

Shrimp Cocktail.....150
Crab Cocktail - Tomato.....250

HOT STARTERS & SOUPS

Crustacean Bisque - Hazelnuts.....130
French Onion Soup.....150
"La VGE" - Truffle & Foie Gras Broth (20 Min).....250
Inspired By Mr Paul Bocuse

Meunière Truffle Bread PP.....150
Torch-Charred Shitake.....100
Asparagus Essential.....100

Cheese Soufflé (20 Min).....120
Escargots Garlic Parsley (6pc).....100
French Frogs' Nuggets - Yogurt & Celery.....100
Charred Octopus - Lemon, Pastis.....120

HOT OYSTERS & SHELLS

Grilled Oysters: Garlic / or Crême Mousseline / or Rockefeller
Large Oyster 3pc.....280 / small Oyster 6pc.....320
Grilled Clams Natural.....120
Clams Garlic Parsley.....120

Jumbo Tiger Prawn "In Citrus Jar" PP.....188
Grilled Jumbo Tiger Prawns - (2pc).....300
Grilled Large Langoustines - (2pc).....350

Crab Cake MMB.....250

自制罐头

自制沙丁鱼罐头 - 柠檬 & 番茄.....70
自制章鱼罐头 - 大蒜 & 牛至.....70
烟熏三文鱼“宛如腌渍鲱鱼一般” - 土豆色拉.....130

冷切肉

乡村肉派馅饼.....100
原味鸭肝酱.....150
5J伊比利亚火腿
30克.....220 / 50克.....380
小份冷切拼盘 - 适合1-2人.....180
火腿 & 香肠 (160克)
大份冷切拼盘 - 适合2人以上分享.....380
火腿 & 香肠 - 鸭肝 & 乡村肉派馅饼 (360克)

生前菜

原味烟熏三文鱼.....140
牛油果-金枪鱼塔塔.....180
配鱼子酱 20克.....580
扇贝塔塔 - 柑橘醋汁 & 榛果.....200

生牛肉塔塔 & 面包薄脆.....120
作为主菜搭配薯条.....170
小份意式薄切肉片 (和牛大理石纹9+).....200

色拉 & 开胃菜

凯撒色拉.....130
配鸡肉.....150
尼斯色拉.....120

番茄布拉塔芝士.....120
番茄色拉 - 红洋葱.....70
生菜心，大蒜 & 面包薄脆.....60
配意大利培根.....70
苦苣，核桃&羊乳芝士酱.....80
配意大利培根.....90
芝麻叶菌菇松露色拉.....120

迷莫萨烤大葱.....80
风味蛋黄酱拌蔬菜 - 块根芹，西芹，苹果松露.....80
配蟹肉.....160

尼斯洋葱酥.....100
野餐鸡肉佐蒜泥蛋黄酱.....130

鸡尾酒虾.....150
鸡尾酒蟹 - 番茄.....250

热前菜 & 汤

番茄鲜虾浓汤 - 榛果.....130
法式洋葱汤.....150
"La VGE" - 松露 & 鸭肝酥皮汤 (20分钟).....250
灵感源自保罗.博古斯

主厨独创松露烙烤面包.....150
火炬烧香菇.....100
原味芦笋.....100

芝士舒芙蕾 (20分钟).....120
香蒜欧芹烤蜗牛 (6只).....100
法式炸牛蛙块 - 酸奶 & 西芹.....100
炭烤章鱼 - 柠檬，茴香酒.....120

热生蚝 & 壳类

烤生蚝：蒜香 / 或 奶油蛋黄慕斯 / 或 洛克菲勒
大号3只.....280 / 小号6只.....320
烤原味樱桃蛤蜊.....120
欧芹香蒜花蛤.....120

主厨独创“柑橘罐蒸大虾”.....188
烤巨虎虾（2只）.....300
烤大海螯虾（2只）.....350

MMB蟹肉饼.....250

GRILL

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GRILLED SEAFOOD

All Grilled Crustaceans are Served With Bearnaise-Asiate and Condiments

Grilled Boston Lobster (600g).....488
Grilled BB Rock Lobster (300g).....398
& Grilled Red Langouste (Spiny Lobster - 1kg +).....1988

Grilled Seabass Vierge Basil Lemon.....180
Grilled Salmon Béarnaise - Spinach & Asparagus.....190
& Grilled Tuna "Steak Frite".....220
Grilled Turbot Béarnaise-tartare.....250

GRILLED STEAKS

All Grilled Steaks are Served "Au Jus" With Condiments & Butter Lettuce

The Thin Cut

As Starter For Meat Lovers Or As Main For Light Appetite
Cooked Mostly on 1 side

& Grilled Beef Tongue - Lemon Salt & Pepper.....140
Grilled Thin Ribeye - Australian Wagyu - MS 4-5 (150g).....300
& Grilled Thin Sirloin - Australian Wagyu - MS 9+ (100g).....300

The Solo Cut

Grilled Flank "Steak Frite" - Australian Wagyu (150g).....200
Grilled Beef Ribeye "Steak Frite" - Angus - USDA Prime (250g).....350
& Grilled Beef Ribeye "Steak Frite" - Australian Wagyu - MS 4-5 (250g).....550

Grilled Tournedos - Beef Fillet - Australian Angus (200g).....300
& Tournedos "Pepper Steak" - Beef Fillet - Australian Angus (200g).....320
Tournedos Rossini - Beef Fillet - Australian Wagyu (200g).....450

The Large Cut To Share

Large Cuts are Served With Jacket Potato & Butter Lettuce
Choice of 1 Sauce or House Butter*

Recommended to share for 2

Entrecôte: Beef Ribeye - Angus - USDA Prime (450g).....700
Entrecôte: Beef Ribeye - Australian Wagyu - MS 4-5 (450g) 950
& New York Strip - Angus - USDA Prime (500g) 700
Contrefillet - Beef Sirloin - Australian Wagyu - MS 9+ (450g).....1500

Recommended to share for 2+

& Côte de Boeuf / Bone-in Ribeye - Angus - USDA Prime (1000g).....1500
T-Bone - Angus - USDA Prime (1000g).....1400
Porterhouse - Angus - USDA Prime (1200g+).....2000

OTHER GRILLED MEATS

& Chargrilled 1/2 Chicken - Onion - Asiate.....220
Grilled Lamb Chops.....220
& Grilled Pork Chops Margherita.....220

MIXED GRILL

Served with Tableside Condiments

MIXED TURF.....850

Recommended to share for 2+

1 Chicken Fillet + 4 Lamb Chops
+ 1 Pork Chop + 1 Beef Tournedos + Bacon

MIXED SURF.....1250

Recommended to share for 2

2 Jumbo Tiger Prawns + 2 XL Langoustines
+ 4 Scallops + 1 Boston Lobster

MIXED SURF & TURF.....3300

Recommended to share for 4

1/2 Chicken + 4 Lamb Chops + 1 Beef Tournedos + 2 Bacon
+ 4 Jumbo Tiger Prawns + 4 XL Langoustines + 4 Scallops
+ 2 Boston Lobsters

ADDENDUM

Sauces*: Béarnaise, Aïoli, Red Wine Or Pepper Sauce.....40
House Butters*: Garlic-Escargot or Anchovy.....40
Flambé: Cognac or Bourbon or Scotch Whisky.....30
Scorched Bone Marrow - Parsley Chimichurri.....130
Grilled Foie Gras (60g) - Per Pc.....120
Grilled Thick Bacon Slice - Per 2 Slices.....50
Grilled 1/2 Lobster - Per Pc.....258
Grilled Jumbo Tiger Prawn - Per Pc.....150

烤海鲜

所有烤炙甲壳海鲜皆附有伯纳西-亚洲酱汁与配料

烤波士顿龙虾 (600克).....488
烤小号岩龙虾 (300克).....398
烤大红龙虾 (多刺龙虾 - 1公斤+).....1988

炭烤海鲈鱼，微尔吉酱料，罗勒，柠檬.....180
烤三文鱼，伯纳西酱 - 菠菜 & 芦笋.....190
烤金枪鱼排薯条.....220
烤多宝鱼，伯纳西塔塔酱.....250

牛排

所有牛排都肉汁丰富，配调料和生菜心沙拉

薄切

作为肉食爱好者的开胃菜，或者是清淡食欲者的主食
单面烹饪

烤牛舌 - 柠檬盐 & 胡椒.....140
烤薄切肉眼 - 澳大利亚和牛 - 大理石纹4-5 (150克).....300
烤薄切西冷 - 澳大利亚和牛 - 大理石纹9+ (100克).....300

单份切

烤牛腹 "牛排薯条" - 澳大利亚和牛 (150克).....200
烤肉眼 "牛排薯条" - 安格斯 - 美国农业部特选 (250克).....350
烤肉眼 "牛排薯条" - 澳大利亚和牛 - 大理石纹4-5 (250克).....550

牛菲力 - 澳大利亚安格斯 (200克).....300
胡椒酱牛菲力 - 澳大利亚安格斯 (200克).....320
罗西尼牛菲力 - 澳大利亚和牛 (200克).....450

大份切适合分享

大份肉品皆附有雪烤带皮土豆 & 生菜心色拉
任选一种酱料或自制风味黄油

适合2人分享

肉眼 - 安格斯 - 美国农业部特选 (450克).....700
肉眼 - 澳大利亚和牛 - 大理石纹4-5 (450克).....950
纽约客 - 安格斯 - 美国农业部特选 (500克).....700
西冷 - 澳大利亚和牛 - 大理石纹9+ (450克).....1500

适合2人以上分享

带骨肉眼 - 安格斯 - 美国农业部特选 (1000克).....1500
T骨 - 安格斯 - 美国农业部特选 (1000克).....1400
上等T骨牛腰肉 - 安格斯 - 美国农业部特选 (1200克+).....2000

其他烤炙肉品

炭烤1/2鸡 - 洋葱 - 亚洲汁.....220
烤羊排.....220
玛格丽特烤猪排.....220

混合烧烤

皆附有桌边配料

混合陆地烧烤.....850

适合两2人以上分享

1份去骨鸡肉 + 4块羊排
+ 1块猪排 + 1块牛肉菲力 + 培根

混合海鲜烧烤.....1250

适合2人分享

2只巨虎虾 + 2只大海螯虾
+ 4只扇贝 + 1只波士顿龙虾

混合海陆烧烤.....3300

适合4人分享

1/2鸡肉 + 4块羊排 + 1块牛菲力 + 2片培根
+ 4只巨虎虾 + 4只大海螯虾 + 4只扇贝
+ 2只波士顿龙虾

附加

酱汁*：伯纳西酱，蒜味蛋黄酱，红酒酱或胡椒酱.....40
自制风味黄油*：香蒜欧芹或鳀鱼.....40
火烧：干邑，波本，或苏格兰威士忌.....30
香烤牛骨髓 - 奇米丘里欧芹油醋酱.....130
烤鸭肝 (60克).....每片120
烤厚培根切片.....每2片50
烤1/2龙虾.....每份258
烤巨虎虾.....每只150

OTHER MAINS & DESSERTS

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CARVING TROLLEY
Roast of the day.....Price of the Day

现切烧烤推车
当日烤烤.....当日价格

LAND
& Le Beau Chicken Vol-Au-Vent.....220
Duck Confit - Truffle Herbs Salad.....170

Beef Tartare Tradition, With Cube-Fries.....170
Veal Viennoise (Schnitzel).....200
Lacquered Oxtail - Sesame, Coriander, Yogurt.....220

Recommended To share for 2
Served With Jacket Potato & Butter Lettuce
Rack Of Lamb Provençale.....480
& Long Short Rib Teriyaki PP.....688

陆地
鸡肉芙罗旺.....220
油封鸭 - 松露草本色拉.....170

传统手切生牛肉塔塔，附薯块.....170
维也纳式煎小牛排.....200
酱烧牛尾 - 芝麻，香菜，酸奶.....220

适合2人分享
附有香烤带皮土豆 & 生菜心色拉
普罗旺斯羊排.....480
主厨独创酱烧牛长小肋排.....688

SEA
& Le Beau Seafood Vol-Au-Vent.....320
Scallops Lemon-Ginger.....180
Lobster Fricassée "À L'Américaine".....488
Half Lobster.....258
Singapore Seafood Pepper.....300

& Black Cod "In The Bag" PP.....380
Steamed Seaweed Black Cod Aïoli.....380
Turbot Meunière Champagne & Clams.....340

海洋
海鲜芙罗旺.....320
柠檬姜味扇贝.....180
美式龙虾烩.....488
半只龙虾.....258
新加坡胡椒海鲜.....300

主厨独创“袋蒸黑鳕鱼”.....380
蒸海草黑鳕鱼，蒜味蛋黄酱.....380
香槟柠檬黄油多宝鱼 & 蛤蜊.....340

SIDES
Asparagus Essential.....100
Spinach Sesame.....70
Steamed Greens Essential.....80
Mushrooms Essential Garlic.....80

House French Fries.....70
Mash Tradition.....70
Steamed BB Potatoes - Salt & Pepper.....70
Jacket Potato.....70
Potato Gratin.....90

& Coquillettes Ham & Cheese.....90

配菜
原味芦笋.....100
芝麻菠菜.....70
蒸绿色蔬菜.....80
原味香蒜菌菇.....80

手切火柴薯条.....70
传统土豆泥.....70
蒸小土豆 - 盐 & 胡椒.....70
香烤整颗带皮土豆.....70
奶焗土豆片.....90

火腿芝士通心粉.....90

DESSERTS
& Chilled Grapefruit & Pomelo.....80
Fresh Fruits Salad.....90
Strawberry Strawberry Chantilly.....90
& Mango Liquorice Sablé PP.....90

& Lemon & Lemon Tart PP.....110
Melting Toffee Lava Cake.....80
& Une Île Flottante.....80
Crème Caramel.....80
& Rum & Raisins Vanilla Milk Rice.....80

Chocolat Liégeois.....90
& Mousse Au Chocolat MMB.....90
Soufflé Au Chocolat (15 Min).....110
Flambé Rhum.....Add 30

Soufflé Au Grand Marnier (15 Min).....110
Flambé Grand Marnier.....Add 30
& Baba Au Rhum.....110
& Real French Toast.....100

西柚香柚冷汤.....80
水果色拉.....90
草莓香蒂芭.....90
芒果甘草脆饼.....90

主厨独创香浓柠檬塔.....110
太妃糖熔岩蛋糕.....80
一漂流岛.....80
法式焦糖奶冻.....80
朗姆干提香草牛奶饭.....80

法式巧克力曲奇.....90
MMB巧克力慕斯.....90
巧克力舒芙蕾 (15分钟).....110
朗姆酒火烧.....加30

金万利舒芙蕾 (15分钟).....110
金万利火烧.....加30
朗姆酒软糕.....110
真正的法式吐司.....100