

Mr & Mrs Bund

MODERN EATERY BY PAUL PAIRET



Brunch

BRUNCH MENU



SET MENU

3 COURSES.....350

1 STARTER OR 1 EGG + 1 MAIN + 1 DESSERT

三道式套餐.....350

一份前菜或蛋 + 一份主菜 + 一份甜点

STARTERS

▲ COUNTRY PÂTE EN CROÛTE

REMOULADE - CELERIAC, CELERY, APPLE TRUFFLE

CHICORY, WALNUTS & BLUE CHEESE

ROASTED LEEKS MIMOSAS

▲ TARTELETTE PISSALADIÈRE NICOISE

CRUSTACEAN BISQUE - HAZELNUTS

ESCARGOTS GARLIC PARSLEY (6PC)

▲ CHARRED OCTOPUS - LEMON, PASTIS
ROSBIF "CARPACCIO"

EGGS

EGG BENEDICTE

EGG, SMOKED SALMON & DILL

EGG, GOOD MUSHROOMS & DUCK CONFIT

HAM & CHEESE OMELETTE

EGG, CAVIAR & DILL.....ADD 50

SCRAMBLED EGG - TRUFFLE.....ADD 50

▲ AVOCADO TOAST - GRILLED EGG

▲ MUSHROOM TOAST - GRILLED EGG

MAINS

CARVING TROLLEY - ROAST OF THE DAY

PRIME RIB - AUSTRALIAN ANGUS VMS 3 (1500) - SERVED "AU JUS" WITH JACKET POTATO

SCALLOPS LEMON-GINGER - MASH TRADITION

GRILLED SEABASS VIERGE BASIL LEMON - SPINACH SESAME

GRILLED SALMON BEARNAISE - SPINACH & ASPARAGUS

▲ GRILLED TUNA "STEAK FRITE"

CROQUE MRS BUND - GRILLED EGG

BEEF TARTARE TRADITION - CUBE-FRIES

MUSTARD & CHEESE "STEAK-HACHÉ-PURÉE"

VERY RICH MAN'S BREAKFAST: STEAK & EGG - TOMATO, FRENCH FRIES

▲ PICNIC CHICKEN AÏOLI - HOUSE FRENCH FRIES

LE BEAU CHICKEN VOL-AU-VENT

DUCK CONFIT - TRUFFLE HERBS SALAD

GRILLED LAMB CHOPS - HOUSE FRENCH FRIES

GRILLED PORK CHOPS MARGHERITA - BUTTER LETTUCE SALAD

VEAL VIENNOISE (SCHNITZEL) - MASH TRADITION

DESSERTS

▲ MMB VIENNOISERIES BAKER'S BASKET

2 PAINS AU CHOCOLAT, 2 CROISSANTS AU BEURRE, 2 PAINS AU LAIT

▲ REAL FRENCH TOAST

▲ CHILLED GRAPEFRUIT & POMELO

▲ FRESH FRUITS SALAD

▲ STRAWBERRY STRAWBERRY CHANTILLY

▲ MANGO LIQUORICE SABLÉ PP

▲ MELTING TOPFFEE LAVA CAKE

▲ UNE ÎLE FLOTTANTE

▲ CRÈME CARAMEL

▲ CHOCOLAT LIÉGEOIS

▲ MOUSSE AU CHOCOLAT MMB

前菜

乡村肉派馅饼

风味蛋黄酱拌蔬菜 - 块根片, 西芹, 苹果松露

芦苣, 核桃 & 羊乳芝士酱

迷迭香烤大薯

尼斯洋葱酥

番茄鲜虾浓汤 - 榛果

香蒜欧芹烤蜗牛 (6只)

炭烤章鱼 - 柠檬, 茴香酒

薄切牛肉片

蛋

班尼迪克蛋

烟熏三文鱼前萝心蛋

滑心蛋, 鲜蘑菇, 油封鸭

火腿芝士煎蛋卷

鱼子酱前萝心蛋.....加50

松露炒蛋.....加50

牛油果吐司 - 烤鸡蛋

蘑菇吐司 - 烤鸡蛋

主菜

现切烧烤推车 - 当日烧烤

牛肋排, 澳大利亚安格斯, 大理石纹, 附有肉汁和香烤南瓜土豆

柠檬美味扇贝 - 传统土豆泥

炭烤海鲈鱼, 微尔古酱料, 罗勒, 柠檬, 芝麻菠菜

烤三文鱼, 伯纳西酱, 菠菜 & 芦笋

烤金枪鱼排薯条

法式火腿乳酪三明治 (女士) - 烤鸡蛋

传统手切牛肉塔塔 - 薯条

芥末芝士牛肉饼

非常有钱人早餐: 牛排与蛋, 番茄, 薯条

野鸭鸡肉佐蒜蓉蛋黄酱 - 手切薯条

鸡肉美罗旺

油封鸭 - 松露草本色拉

烤羊排 - 手切薯条

玛格丽特烤猪排 - 生菜色色拉

维也纳式煎小牛排 - 传统土豆泥

甜点

MMB 早餐面包篮

2个巧克力面包, 2个黄油羊角面包, 2个手切面包

真正的法式吐司

西柚蜜柚冷汤

水果色拉

草莓香蒂色

芒果甘草脆饼

太妃糖熔岩蛋糕

一漂凉局

法式焦糖奶冻

法式巧克力雪糕

MMB巧克力慕斯

À LA CARTE



SEAFOOD BAR & STARTERS

SEAFOOD TOWERS

ALL SEAFOOD TOWERS ARE SERVED WITH TABLESIDE CONDIMENTS

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

8 SMALL OYSTERS + 6 LARGE OYSTERS + SHUCKED CLAMS
+ POACHED WHELKS + 6 TIGER SHRIMPS + 4 HALF SHELL SCALLOPS

THE PEARL TOWER.....1888

FROM 2 GUESTS TO SHARE

8 SMALL OYSTERS + 6 LARGE OYSTERS + SHUCKED CLAMS
+ POACHED WHELKS + 6 TIGER SHRIMPS + 4 HALF SHELL SCALLOPS
+ 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

OYSTERS & SHELLS

SMALL OYSTERS

LA BOURRICHE SPÉCIALE GRAND CRU N°5 MARENNES-OLÉRON

8PC.....228 / 8PC.....208 / 12PC.....308 / 24PC.....788

BLACK PEARL SPÉCIALE N°4 BRITTANY

8PC.....288 / 8PC.....308 / 12PC.....488 / 24PC.....988

BIG OYSTERS

UTAH BEACH SPÉCIALE N°2 NORMANDY

8PC.....488 / 8PC.....508 / 12PC.....888 / 24PC.....1888

ANGELIN SPÉCIALE N°2 MARENNES-OLÉRON

8PC.....488 / 8PC.....548 / 12PC.....988 / 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 (900G+).....888

WHOLE KING CRAB (2KG+).....3888

WHOLE KING CRAB (3.5 KG+).....5888

CAVIAR

CAVIAR TRADITION & CONDIMENTS

50g.....1288 / 100g.....2488 / 250g.....5588 / 500g.....10888

STARTERS

HOUSE TIN SARDINES - LEMON & TOMATO.....70

SMOKED SALMON ESSENTIAL.....140

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 & SALUMINI (180G)

THE BIG CHARCUTERIE - RECOMMENDED FOR 2+.....380

HAMS & SALUMINI - FOIE GRAS & PÂTE EN CRÔTE (380G)

AVOCADO - TUNA TARTARE.....180

WITH CAVIAR 20g.....580

SHRIMP COCKTAIL.....150

MEUNIÈRE TRUFFLE BREAD PP.....150

LA CAESAR.....130

WITH CHICKEN.....150

TOMATO BURRATA.....120

ARUGULA, MUSHROOM, TRUFFLE.....120

CHEESE SOUFFLÉ (20 MIN).....120

TORCH-CHARRED SHITAKE.....100

海鮮塔

所有海鮮均配有椒鹽調味料

外灘塔.....588

作為前菜 適合1-2人享用

8只小號生蚝 + 開壳蛤蜊 + 煮海蜆
+ 6只虎蝦

夫婦塔.....1288

作為前菜或主菜 適合1-2人享用

8只小號生蚝 + 6只大號生蚝 + 開壳蛤蜊
+ 煮海蜆 + 6只虎蝦 + 4只單壳扇貝

明珠塔.....1888

適合2-4人分享

8只小號生蚝 + 6只大號生蚝 + 開壳蛤蜊
+ 煮海蜆 + 6只虎蝦 + 4只單壳扇貝
+ 2只巨虎蝦 + 1只紅花蟹

皇家塔.....2888

適合2-4人分享

12只大號生蚝 + 8只小號生蚝
+ 8只虎蝦 + 4只巨虎蝦 + 1只雪蟹

生蚝 & 壳类海鮮

小號生蚝

布悅琪 特級5号 - 馬雷納奧萊昂

6只.....228 / 8只.....298 / 12只.....398 / 24只.....788

黑珍珠4号 - 布列塔尼

6只.....288 / 8只.....368 / 12只.....488 / 24只.....988

大號生蚝

犹他滩特級2号 - 諾曼底

6只.....488 / 8只.....588 / 12只.....888 / 24只.....1888

安芝蓮2号 - 馬雷納奧萊昂

6只.....488 / 8只.....548 / 12只.....988 / 24只.....1888

壳类

開壳櫻桃蛤蜊刺身 - 青芥醬醋汁.....88

煮海蜆 - 蛋黃醬 (一人份).....88

甲壳类 - 清蒸

波士頓龍蝦 (500克+).....488

紅龍蝦 - 本刺龍蝦 (1公斤).....1988

紅花蟹 (400克+).....438

雪蟹 (900克+).....888

整只帝王蟹 (2公斤+).....3888

整只帝王蟹 (3.3公斤+).....5888

魚子醬

魚子醬傳統式 & 配料

30克.....1288 / 100克.....2488 / 250克.....5588 / 500克.....10888

前菜

自制沙丁魚罐頭 - 檸檬 & 番茄.....70

蒜味煎鰻三文魚.....140

原味鴨肝醬.....150

5J伊比利亞火腿

30克.....220 / 50克.....380

小份冷切拼盤 - 適合1-2人.....180

火腿 & 香腸 (180克)

大份冷切拼盤 - 適合2人以上分享.....380

火腿 & 香腸 - 鴨肝 & 鄉村肉派餅 (360克)

牛油果 - 金槍魚塔塔.....180

配金手醬 20克.....580

鸡尾酒蝦.....150

主厨独创松露焗烤面包.....150

凱撒色拉.....130

配雞胸.....130

番茄布拉塔芝士.....120

芝麻葉菌菇松露色拉.....120

芝士舒芙蕾 (20分钟).....120

火炬燒香菇.....100

MAINS & GRILL

SEAFOOD MAINS

GRILLED CRUSTACEANS ARE SERVED WITH BEARNAISE-ASIATE AND CONDIMENTS

- GRILLED BOSTON LOBSTER (500g).....488
- ▲ GRILLED RED LANGOUSTE (SPINY LOBSTER - 1 Kg).....1988
- LOBSTER FRICASSÉE "À L'AMÉRICAIN".....488
- HALF LOBSTER.....258
- ▲ LE BEAU SEAFOOD VOL-AU-VENT.....320
- SINGAPORE SEAFOOD PEPPER.....300
- ▲ BLACK COD "IN THE BAG" PP.....380
- GRILLED TURBOT BEARNAISE-TARTARE.....250

MEAT MAINS

THE CARVING TROLLEY - ROAST OF THE DAY

SERVED "AU JUS" WITH BUTTER LETTUCE

- PRIME RIB - AUSTRALIAN ANGUS - MS 3 (200g).....280
- PRIME RIB - AUSTRALIAN ANGUS - MS 3 (300g).....400

THE SOLO CUT

ALL GRILLED STEAKS ARE SERVED "AU JUS" WITH CONDIMENTS & BUTTER LETTUCE

- 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

THE LARGE CUT TO SHARE

SERVED WITH JACKET POTATO & BUTTER LETTUCE, CHOICE OF 1 SAUCE OR HOUSE BUTTER

- ENTRECÔTE - BEEF RIBEYE - AUSTRALIAN WAGYU - MS 4-5 (450g).....950
- ▲ CÔTE DE BOEUF / BONE-IN RIBEYE - ANGUS - USDA PRIME (1kg).....1500
- PORTERHOUSE - ANGUS - USDA PRIME (1.2kg+).....2000

THE OTHERS TO SHARE

- CHARGRILLED 1/2 CHICKEN - ONION - ASIATE.....220
- ▲ LONG SHORT RIB TERIYAKI PP.....688

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*: BEARNAISE, AIOLI, RED WINE OR PEPPER SAUCE.....40
- HOUSE BUTTERS*: GARLIC-ESCARGOT OR ANCHOVY.....40

- FLAMBÉ: COGNAC OR BOURBON OR SCOTCH WHISKY.....30

- GRILLED EGG - PER PC.....20
- GRILLED THICK BACON SLICE - PER 2 SLICES.....50
- SCORCHED BONE MARROW - PARSLEY CHIMICHURRI.....130
- GRILLED FOIE GRAS (60g) - PER PC.....120

- GRILLED 1/2 LOBSTER - PER PC.....258
- GRILLED JUMBO TIGER PRAWN - PER PC.....150

海鮮主菜

所有烤皮甲壳海鮮皆附有伯納西-亞洲醬汁與配料

- 烤波士頓龍蝦 (500克).....488
- 烤大紅龍蝦 (老刺龍蝦 - 1公斤).....1988
- 美式龍蝦蛤.....488
- 半只龍蝦.....258
- 海鮮美羅旺.....320
- 新加坡胡椒海鮮.....300
- 主厨独创“炭蒸黑鳕鱼”.....380
- 烤多宝鱼，伯納西塔塔醬.....250

肉品主菜

现切烧烤推车

附有肉汁和烤時蔬及土豆

- 牛肋排，澳大利亚安格斯 - 大理石纹3 (200克).....280
- 牛肋排，澳大利亚安格斯 - 大理石纹3 (300克).....400

单份切

所有牛柳都肉汁丰富，配调料和生菜心沙拉

- 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
- 胡椒蟹牛菲力，澳大利亚安格斯 (200克).....320

大份切适合分享

附有带时蔬及土豆及生菜心沙拉，任选一种酱料或自制风味黄油

- 肉眼 - 澳大利亚和牛 - 大理石纹4-5 (450克).....950
- 带骨肉眼 - 安格斯 - 美国农业部特选 (1公斤).....1500
- 上等T骨牛腩肉 - 安格斯 - 美国农业部特选 (1.2公斤+).....2000

其它分享式主菜

- 炭烤1/2鸡 - 洋葱 - 亚洲汁.....220
- 主厨独创酱烧牛长小肋排.....688

混合烧烤

皆附有桌边配料

混合陆地烧烤.....850

适合两人分享

- 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只大海蜆
- + 4只扇贝 + 1只波士頓龍蝦

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只大海蜆 + 4只扇贝
- + 2只波士頓龍蝦

附加

- 酱汁*: 伯納西醬，蒜味蛋黃醬，紅酒醬或胡椒醬.....40
- 自制风味黄油*: 香蒜欧芹或鯊魚.....40

- 火燒：干邑，波本，或蘇格蘭威士忌.....30

- 烤雞蛋.....每个20
- 烤厚培根切片.....每2片50
- 香烤牛骨髓 - 奇米丘里欧炸油醋醬.....130
- 烤鸭肝 (60克).....每片120

- 烤1/2龙虾.....每份258
- 烤巨虎虾.....每只150

SIDES & DESSERTS

SIDES

- ▲ COQUILLETES HAM & CHEESE.....90
- ▲ ASPARAGUS ESSENTIAL.....100
- ▲ SPINACH SESAME.....70
- ▲ STEAMED GREENS ESSENTIAL.....80
- ▲ MUSHROOMS ESSENTIAL GARLIC.....80
- ▲ HOUSE FRENCH FRIES.....70
- ▲ MASH TRADITION.....70
- ▲ JACKET POTATO.....70

DESSERTS

- ▲ MMB VIENNOISERIES BAKER'S BASKET.....75
2 PAINS AU CHOCOLAT, 2 CROISSANTS AU BEURRE, 2 PAINS AU LAIT
- ▲ REAL FRENCH TOAST.....100
- ▲ BABA AU RHUM.....110
- ▲ SOUFFLÉ AU GRAND MARNIER (15 MIN).....110
FLAMBE GRAND MARNIER.....ADD 30
- ▲ LEMON & LEMON TART PP.....110
- ▲ MANGO LIQUORICE SABLÉ PP.....90
- ▲ CHILLED GRAPEFRUIT & POMELO.....80
- ▲ FRESH FRUITS SALAD.....90
- ▲ STRAWBERRY STRAWBERRY CHANTILLY.....90
- ▲ MELTING TOFFEE LAVA CAKE.....80
- ▲ UNE ÎLE FLOTTANTE.....80
- ▲ CRÈME CARAMEL.....80
- ▲ RUM & RAISINS VANILLA MILK RICE.....80
- ▲ CHOCOLAT LIÉGEOIS.....90
- ▲ SOUFFLÉ AU CHOCOLAT (15 MIN).....110
FLAMBE RHUM.....ADD 30

配菜

- 火腿芝士通心粉.....90
- 原味芦笋.....70
- 芝麻菠菜.....70
- 蒸绿色蔬菜.....80
- 原味香蒜菌菇.....80
- 手切薯条.....70
- 传统土豆泥.....70
- 香烤慈菇带皮土豆.....70

甜点

- MMB 早餐面包篮.....75
2个巧克力面包 2个黄油牛角面包 2个牛奶面包
- 真正的法式吐司.....100
- 朗姆酒软糕.....110
- 金万利舒芙蕾 (15分钟).....110
金万利舒芙蕾.....加30
- 主厨独创香浓柠檬塔.....110
- 芒果甘薯脆饼.....90
- 西柚香柚冷汤.....80
- 水果色拉.....90
- 草莓雪蒂邑.....90
- 太妃糖熔岩蛋糕.....80
- 一潭清幽.....80
- 法式焦糖奶冻.....80
- 朗姆干提香草牛奶饭.....80
- 法式巧克力雪糕.....90
- 巧克力舒芙蕾 (15分钟).....110
朗姆酒火烤.....加30

FREE FLOW PACKAGES

FROM 11:30 TO 14:30

- HOUSE FREE FLOW.....200
- SOFT DRINK
- + HOUSE BEER
- + HOUSE WINE

- CHAMPAGNE FREE FLOW.....380
- HOUSE FREE FLOW
- + LAURENT PERRIER BRUT
- + HOUSE COCKTAIL
- + HOUSE SPIRIT

- CHAMPAGNE ROSÉ FREE FLOW.....580
- CHAMPAGNE FREE FLOW
- + LAURENT PERRIER ROSÉ
- + PREMIUM BEER
- + PREMIUM SPIRIT

畅饮时间 11:30 到 14:30

- 精选畅饮.....200
- 软饮料
- + 精选啤酒
- + 精选葡萄酒

- 香槟畅饮.....380
- 精选畅饮
- + 罗兰百悦香槟
- + 精选鸡尾酒
- + 精选烈酒

- 桃红香槟畅饮.....580
- 香槟畅饮
- + 罗兰百悦桃红香槟
- + 精选啤酒
- + 精选烈酒