# Mr & Mrs Bund

MODERN EATERY BY PAUL PAIRET

## Brunch

# BRUNCH MENU

# BRUNCH SET MENU

**3 COURSES.....350**
1 Starter or 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 & EGGS

& Country Pâté en Croûte
Rosbif "Carpaccio"
& Tartelette Pissaladiere Niçoise
🌱 Rémoulade - Celeriac, Celery, Apple Truffle
🌱 Roasted Leeks Mimosas

Crustacean Bisque - Hazelnuts
Escargots Garlic Parsley (6pc)
& Charred Octopus - Lemon, Pastis

Egg, Caviar & Dill.....Add 50
Scrambled Egg - Truffle.....Add 50
Ham & Cheese Omelette
Egg Benedicte
Mushroom Toast - Grilled Egg

## 前菜 & 蛋

乡村肉派馅饼
薄切烤牛肉片
尼斯洋葱酥
风味蛋黄酱拌蔬菜 - 块根芹，西芹，苹果松露
迷莫萨烤大葱

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

鱼子酱莳萝溏心蛋.....加50
松露炒蛋.....加50
火腿芝士煎蛋卷
班尼迪克蛋
菌菇吐司 - 烙烤蛋

## MAINS

CARVING TROLLEY - Roast Of The Day
*Prime Rib - Australian Angus (150g) - Served 'Au Jus' With Butter Lettuce*

Grilled Seabass Vierge Basil Lemon - Spinach Sesame
Grilled Salmon Béarnaise - Spinach & Asparagus
& Grilled Tuna "Steak Frite"

Beef Tartare Tradition - Cube-Fries
Croque Mrs Bund - Grilled Egg
Mustard & Cheese "Steak-Haché-Purée"
Very rich Man's Breakfast: Steak & Egg - Tomato, French Fries

Duck Confit - Truffle Herbs Salad
Le Beau Chicken Vol-Au-Vent
Grilled Lamb Chops - House French Fries
Veal Viennoise (Schnitzel) - Mash Tradition

## 主菜

现切烧烤推车 - 当日烧烤
牛肋排，澳大利亚安格斯 (150克) - 附有肉汁和生菜心色拉

炭烤海鲈鱼，微尔吉酱料，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

传统手切生牛肉塔塔 - 薯块
法式火腿乳酪三明治（女士）- 烙烤蛋
芥末芝士牛肉饼
非常有钱人早餐：牛排与蛋 - 番茄，薯条

油封鸭 - 松露草本色拉
鸡肉美罗旺
烤羊排 - 手切薯条
维也纳式煎小牛排 - 传统土豆泥

## 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
& 🌱 Mango Liquorice Sablé PP

🌱 Melting Toffee Lava Cake
& 🌱 Une Île Flottante
🌱 Crème Caramel
🌱 Chocolat Liégeois

## 甜点

MMB 早餐面包篮
2个巧克力面包，2个黄油羊角面包，2个牛奶面包
真正的法式吐司

西柚香柚冷汤
水果色拉
芒果甘草酸饼

太妃糖熔岩蛋糕
一漂浪岛
法式焦糖奶冻
法式巧克力雪糕

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🌱 Vegetarian - 素食菜品

# À LA CARTE

# SEAFOOD BAR & STARTERS

## SEAFOOD TOWERS

*All Seafoods 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 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

## 海鲜塔

所有海鲜均配有桌边调料

**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

8只小号生蚝 + 6只大号生蚝 + 开壳蛤蜊
+ 煮海螺 + 6只虎虾 + 4只单壳扇贝

**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

## OYSTERS & SHELLS

**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*

Ancelin Spéciale N°2 Marennes-Oléron
*6pc.....488 / 8pc.....648 / 12pc.....968 / 24pc.....1888*

**CAVIAR**

Caviar Tradition & Condiments
*50g.....1288 / 100g.....2488 / 250g.....5588 / 500g.....10888*

## 生蚝 & 壳类海鲜

**小号生蚝**

布锐琪 特级5号 - 马雷纳奥莱宏
6只.....228 / 8只.....298 / 12只.....398 / 24只.....788

黑珍珠4号 - 布列塔尼
6只.....288 / 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 - 马雷纳奥莱宏
6只.....488 / 8只.....648 / 12只.....968 / 24只.....1888

**鱼子酱**

鱼子酱传统式 & 配料
50克.....1288 / 100克.....2488 / 250克.....5588 / 500克.....10888

## STARTERS

& House Tin Sardines - Lemon & Tomato.....70
Smoked Salmon Essential.....140
Avocado - Tuna Tartare.....180
*With Caviar 20g.....580*

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
*Ham & Salumni (160g)*
The Big Charcuterie - Recommended for 2+.....380
*Ham & Salumni - Foie Gras & Pâté en Croûte (360g)*

La Caesar.....130
*With Chicken.....150*
🌿 Tomato Burrata.....120
🌿 Arugula, Mushroom, Truffle.....120
Shrimp Cocktail.....150

& 🌿 Meunière Truffle Bread PP.....150
🌿 Torch-Charred Shitake.....100
& 🌿 Cheese Soufflé (20 Min).....120

## 前菜

自制沙丁鱼罐头 - 柠檬 & 番茄.....70
原味烟熏三文鱼.....140
牛油果-金枪鱼塔塔.....180
配鱼子酱 20克.....580

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)

凯撒色拉.....130
配鸡肉.....150
番茄布拉塔芝士.....120
芝麻叶菌菇松露色拉.....120
鸡尾酒虾.....150

主厨独创松露烙烤面包.....150
火炬烧香菇.....100
芝士舒芙蕾 (20分钟).....120

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# MAINS & GRILL

## THE CARVING TROLLEY

*Roast Of The Day, Served "Au Jus" With Butter Lettuce*

Prime Rib - Australian Angus - (200g).....280 / (300g).....400

## SEAFOOD MAINS

*Grilled & Steamed Crustaceans Are Served With Tableside Condiments*

Boston Lobster - Grilled or Steamed (500g).....488

& Red Langouste - Spiny Lobster - Grilled or Steamed (1Kg).....1988

Snow Crab - Steamed (900g+).....888

Whole King Crab - Steamed (2kg+).....3888 / (3.5 kg+).....5888

Lobster Fricassée "À L'Américaine".....488

Singapore Seafood Pepper.....300

& Black Cod "In The Bag" PP.....380

Grilled Turbot Béarnaise-tartare.....250

## MEAT MAINS

### The Solo Cut

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

Grilled Beef Ribeye "Steak Frite" - Angus - USDA Prime (250g).....350

Grilled Tournedos - Beef Fillet - Australian Angus (200g).....300

& Tournedos "Pepper Steak" - Beef Fillet - Australian Angus (200g).....320

### The Large Cut To Share

*Grilled Steaks are Served With Butter Lettuce & A Choice* of 1 Sauce or House Butter*

Grilled Entrecôte - Beef Ribeye - Australian Wagyu - MS 4-5 (450g) .....950

& Grilled Côte De Boeuf / Bone-In Ribeye - Angus - USDA Prime (1kg).....1500

Grilled Porterhouse - Angus - USDA Prime (1.2kg+).....2000

& 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*: Béarnaise, Aïoli, 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

## 现切烧烤推车

当日烤烤，肉汁丰富，附生菜心色拉

牛肋排，澳大利亚安格斯 (200克).....280 / (300克).....400

## 海鲜主菜

所有烤炙与清蒸甲壳海鲜皆附有伯纳西-亚洲酱汁与配料

波士顿龙虾 - 烤炙或清蒸 (500克).....488

澳洲龙虾 - 多刺龙虾 - 烤炙或清蒸 (1公斤).....1988

雪蟹 - 清蒸 (900克+).....888

整只帝王蟹 - 清蒸 (2公斤+).....3888 / (3.5公斤+).....5888

美式龙虾烩.....488

新加坡胡椒海鲜.....300

主厨独创 "袋蒸黑鳕鱼" .....380

烤多宝鱼，伯纳西塔塔酱.....250

## 肉品主菜

### 单份切

所有牛排都肉汁丰富，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

### 大份切适合分享

烤炙牛排附有生菜心色拉，可任选一种酱料或自制风味黄油

烤肉眼 - 澳大利亚和牛 - 大理石纹4-5 (450克).....950

烤带骨肉眼 - 安格斯 - 美国农业部特选 (1公斤).....1500

烤上等T骨牛腰肉 - 安格斯 - 美国农业部特选 (1.2公斤+).....2000

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

烙烤蛋.....每个20

烤厚培根切片.....每2片50

香烤牛骨髓 - 奇米丘里欧芹油醋酱.....130

烤鸭肝 (60克).....每片120

烤1/2龙虾.....每份258

烤巨虎虾.....每只150

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# SIDES & DESSERTS

## SIDES

- & Coquillettes Ham & Cheese.....90

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

- House French Fries.....70
- Mash Tradition.....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

- & Chilled Grapefruit & Pomelo.....80
- Fresh Fruits Salad.....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
- Soufflé Au Chocolat (15 Min).....110
  *Flambé Rhum.....Add 30*
- Soufflé Au Grand Marnier (15 Min).....110
  *Flambé Grand Marnier.....Add 30*

## 配菜

火腿芝士通心粉.....90

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

手切薯条.....70
传统土豆泥.....70

## 甜点

MMB早餐面包篮.....75
2个巧克力面包，2个黄油羊角面包，2个牛奶面包

真正的法式吐司 .....100
朗姆酒软糕.....110

西柚香柚冷汤.....80
水果色拉.....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

法式巧克力雪糕.....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

# FREE FLOW PACKAGES

## FROM 11:30 TO 14:30

### HOUSE FREE FLOW.....200

SOFT DRINK:
*Coca Coca, Coca Light, Sprite, Ginger Ale, Soda Water, Tonic Water*
*Orange, Grapefruit, Watermelon Fresh Juice*
+ HOUSE BEER: *Tsingtao*
+ HOUSE WINE: *White Or Red*

### CHAMPAGNE FREE FLOW.....380

HOUSE FREE FLOW
+ LAURENT PERRIER BRUT
+ HOUSE COCKTAIL
*Mimosa, Bloody Mary, Negroni, Shanghai Mojito, Pim's Cup, Aperol Spritz*
+ HOUSE SPIRIT
*Absolut Vodka, Beefeater Gin, Havana Club Rum,*
*Olmeca Tequila, Jameson Whiskey*

### CHAMPAGNE ROSÉ FREE FLOW.....580

CHAMPAGNE FREE FLOW
+ LAURENT PERRIER ROSÉ
+ PREMIUM BEER
*Asahi, Corona, Heineken, Shanghai Love IPA*
+ PREMIUM SPIRIT
*Belvedere Vodka, Hendrick's Gin, Diplomatico Rum*
*Patron Silver Tequila, Maker's Mark Bourbon*

## 畅饮时间 11:30 到 14:30

### 精选畅饮.....200

软饮料
可口可乐，健怡可乐，雪碧，干姜水，苏打水，汤力水
橙汁，西柚汁，西瓜汁
+ 精选啤酒：青岛啤酒
+ 精选葡萄酒：白葡萄酒或红葡萄酒

### 香槟畅饮.....380

精选畅饮
+ 罗兰百悦香槟
+ 精选鸡尾酒
含羞草，血腥玛丽，内格罗尼，上海莫吉托，飘仙杯，阿佩罗起泡酒
+ 精选烈酒
绝对伏特加，必富达金酒，哈瓦那俱乐部朗姆酒
奥美加龙舌兰，尊美醇威士忌

### 桃红香槟畅饮.....580

香槟畅饮
+ 罗兰百悦桃红香槟
+ 优选啤酒
朝日，科罗娜，喜力，申爱印度淡色艾尔
+ 优选烈酒
雪树伏特加，亨利爵士金酒，外交官朗姆酒
纽顿银樽龙舌兰，美格波本威士忌

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