Mr & Mrs Bund

SEAFOOD & STEAK HOUSE BY PAUL PAIRET

Brunch

BRUNCH SET MENUS

All Our Set Menus Are Designed For 2 People To Share
所有套餐皆为两人分享式

THE ESSENTIAL
Price per person.....788

BRUNCH SEAFOOD TOWER
Oysters 8pc - La Bourriche Spéciale Grand Cru N°5 Marennes-Oléron
+ Shucked Clams + Poached Whelks
+ 8 Tiger Shrimps

Prime Rib - Asutralian Angus MS 3 (300g)

Jacket Potato
Butter lettuce, Garlic & Croutons

Real French Toast
Fresh Fruits Salad

简约精华
每位价格.....788

早午餐海鲜塔
布锐琪 特级5号 - 马雷讷奥莱宏 (8只)
+ 开壳蛤蜊 + 煮海螺
+ 8只虎虾

牛肋排 - 安格斯 - 美国农业部大理石纹3 (300克)

香烤整颗带皮土豆
生菜心，大蒜 & 面包薄脆

真正的法式吐司
水果色拉

THE SPLURGE
Price per person.....988

Caviar Tradition (30g) & Condiments
Oysters 6pc - La Bourriche Spéciale Grand Cru N°5 Marennes-Oléron

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Lobster Fricassée "À L'Américaine"

Prime Rib - Australian Angus MS 3 (300g)

Mash Tradition
Butter lettuce, Garlic & Croutons

Mango liquorice Sable
Baba Au Rhum

奢华
每位价格.....988

鱼子酱传统式 (30克) & 配料
布锐琪 特级5号 - 马雷讷奥莱宏 (6只)

美式龙虾烩

牛肋排 - 安格斯 - 美国农业部大理石纹3 (300克)

传统土豆泥
生菜心，大蒜 & 面包薄脆

芒果甘草脆饼
朗姆酒软糕

THE GALATICA
Price per person.....1888

Oysters & Caviar "La Folie"
Small Oysters 6pc & Caviar 30g
Iberico De Bellota 5J Spanish Ham 30g

& Grilled French blue Lobster (1kg)

Prime Rib - Australian Angus MS 3 (300g)

Mash Tradition
🌱 Steamed Greens Essential
Butter lettuce, Garlic & Croutons

& 🌱 Lemon & Lemon Tart PP
& 🌱 Soufflé Au Grand Marnier (15 Min)
Flambé Grand Marnier.....Add 30

浩瀚银河
每位价格.....1888

疯狂生蚝鱼子酱
小号生蚝6只 & 鱼子酱30克
5J伊比利亚火腿 30克

烤法国蓝龙虾（1公斤）

牛肋排 - 安格斯 - 美国农业部大理石纹3 (300克)

传统土豆泥
蒸绿色蔬菜
生菜心，大蒜 & 面包薄脆

主厨独创香浓柠檬塔
金万利舒芙蕾 (15分钟)
金万利火烧.....加30

All Prices Are Subject to 10% Service Charge
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& MMB's Most Wanted - MMB 最受欢迎
🌱 Vegetarian - 素食菜品

BRUNCH MENU CARTE

3 COURSES.....380
1 Starter or Egg + 1 Main + 1 Dessert

三道式套餐……380
一份前菜或蛋 + 一份主菜 + 一份甜点

STARTERS & EGGS

& Country Pâté en Croûte
& Duck Foie Gras Light Crumble - Mostarda Cremonia.....Add 50
Rosbif "Carpaccio"
🌱 Rémoulade - Celeriac, Celery, Apple Truffle

Crustacean Bisque - Hazelnuts
Escargots Garlic Parsley (6pc)
& Charred Octopus - Lemon, Pastis
& French Frogs' Nuggets - Yogurt & Celery

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

Mushroom Bacon & Cheese Toast - Grilled Egg

前菜 & 蛋

乡村肉派馅饼
鸭肝清淡奶酥糕.....加50
薄切烤牛肉片
风味蛋黄酱拌蔬菜 - 块根芹，西芹，苹果松露

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
法式炸牛蛙块 - 酸奶 & 西芹

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 .....Add 50
Prime Rib - Australian Angus Ms 3 (150g) - Served "Au Jus" With Butter Lettuce

Scallops Lemon-Ginger - Mash Tradition
& Grilled Tuna "Steak Frite"
Grilled Salmon Béarnaise - Spinach & Asparagus.....Add 50

& 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
& Boeuf Bourguignon
Grilled Lamb Chops - House French Fries

主菜

现切烧烤推车 - 当日焙烤 加50
牛肋排，澳大利亚安格斯 (150克) - 附有肉汁和生菜心色拉

柠檬姜味扇贝
烤金枪鱼排薯条
烤三文鱼，伯纳西酱 - 菠菜 & 芦笋.....加50

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

鸡肉芙罗旺
红酒烩牛颊肉
烤羊排 - 手切薯条

DESSERTS

MMB Viennoiseries Baker's basket
2 Pains Au Chocolat, 2 Croissants Au Beurre, 2 Pains Au Lait

& 🌱 Real French Toast
& 🌱 Yogurt Vanilla - Berries

& 🌱 Chilled Grapefruit & Pomelo
🌱 Fresh Fruits Salad
& 🌱 Mango Liquorice Sablé PP
& 🌱 Lemon & Lemon Tart PP.....add 50

🌱 Melting Toffee Lava Cake
& 🌱 Une Île Flottante

🌱 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
香草酸奶 - 梅子

西柚香柚冷汤
水果色拉
芒果甘草脆饼
主厨独创香浓柠檬塔.....加50

太妃糖熔岩蛋糕
一漂流岛

法式巧克力雪糕

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À LA CARTE

SEAFOOD BAR & STARTERS

SEAFOOD TOWERS
All Seafoods Are Served with Tableside Condiments

THE BUND TOWER.....688 *(From 1 to 2 Guests to Share as a Starter)*
8 Small Oysters + Shucked Clams + Poached Bulots + 6 Tigers Shrimps

MR & MRS TOWER.....1388 *(From 2 Guests to Share)*
8 Small Oysters + 8 Large Oysters + Shucked Clams
+ Poached Bulots + 8 Tiger Shrimps

THE ROYAL TOWER.....2988 *(From 2 to 4 Guests to Share)*
12 Large Oysters + 8 Small Oysters
+ 8 Tiger Shrimps + 4 Jumbo Tiger Prawns + 1 Snow Crab

THE MASTER OF THE WORLD.....6888 *(From 4 Guests to Share)*
12 Large Oysters + 12 Small Oysters + Poached Bulots
+ 8 Jumbo Tiger Prawns + 1 Red Swimmer crab
+ 2 Whole Boston Lobsters + 100g Caviar Tradition & Condiments

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.....238 / 8pc.....298 / 12pc.....448 / 24pc.....828
Black Pearl Spéciale N°4 Brittany
6pc.....288 / 8pc.....368 / 12pc.....488 / 24pc.....988

BIG OYSTERS
Gillardeau Spéciale N°2 Marennes-Oléron
6pc.....768 / 8pc.....988 / 12pc.....1488 / 24pc.....2888
Ancelin Spéciale N°2 Marennes-Oléron
6pc.....558 / 8pc.....728 / 12pc.....1088 / 24pc.....2088

SHELLS
Poached Bulot Mayo (1 Service).....88

CRUSTACEANS - SIMPLY STEAMED
Boston Lobster (500g+).....488
French blue Lobster (1kg).....1988

Snow Crab (900g+).....888
Whole King Crab (2kg+).....3888

STARTERS
& House Tin Sardines - Lemon & Tomato.....80
Smoked Salmon Essential.....200
Avocado - Tuna Tartare.....180
With Caviar 20g.....580
Beef Tartare & Croûtons (120g).....150
As Main With Cube Fries (170g).....220

Duck Foie Gras Terrine Natural.....200
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)

& La Caesar.....130
With Chicken.....150
🌱 Tomato Burrata.....120
Chicory, Walnuts & Blue Cheese.....80
With Pancetta.....90
& Arugula, Mushroom, Truffle.....120

& Picnic Chicken Aïoli.....130
Shrimp Cocktail Salad.....150

& 🌱 Meunière Truffle Bread PP.....150
& 🌱 Cheese Soufflé (20 Min).....120

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海鲜塔
所有海鲜均配有桌边调料

外滩塔.....688 *(作为前菜 适合1-2人分享)*
8只小号生蚝 + 开壳蛤蜊 + 煮海螺 + 6 只虎虾

夫妇塔.....1388 *(作为前菜或主菜 适合2人分享)*
8只小号生蚝 + 8只大号生蚝 + 开壳蛤蜊
+ 煮海螺 + 8只虎虾

皇家塔.....2988 *(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

世界的主人.....6888 *(适合4人或以上分享)*
12 只大号生蚝 + 12 只小号生蚝 + 煮海螺
+ 8 只巨虎虾 + 1 只红花蟹
+ 2只波士顿龙虾 + 100克 鱼子酱传统式 & 配料

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.....238 / 8只.....298 / 12只.....448 / 24只.....828
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
吉拉多2号 - 马雷讷奥莱宏
6只.....768 / 8只.....988 / 12只.....1488 / 24只.....2888
安芝莲2号 - 马雷讷奥莱宏
6只.....558 / 8只.....728 / 12只.....1088 / 24只.....2088

壳类
煮海螺，蛋黄酱 (一人份).....88

甲壳类 - 清蒸
波士顿龙虾 (500克+).....488
法国蓝龙虾 (1公斤).....1988

雪蟹 (900克+).....888
整只帝王蟹 (2公斤+).....3888

前菜
自制沙丁鱼罐头 - 柠檬 & 番茄.....80
原味烟熏三文鱼.....200
牛油果-金枪鱼塔塔.....180
配鱼子酱 20克.....580
生牛肉塔塔 & 面包薄脆 (120克).....150
作为主菜搭配薯块 (170克).....220

原味鸭肝酱.....200
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
苦苣，核桃&羊乳芝士酱.....80
配意大利烟肉.....90
芝麻叶菌菇松露色拉.....120

野餐鸡肉佐蒜泥蛋黄酱.....130
鸡尾酒虾.....150

主厨独创松露烤烤面包.....150
芝士舒芙蕾 (20分钟).....120

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GRILL

GRILLED SEAFOOD
Grilled Crustaceans Are Served With Bearnaise-Asiate & Condiments

Grilled Boston Lobster Gratin (500g+).....498
& Grilled French blue Lobster (1kg).....1988

Grilled Seabass Vierge Basil Lemon.....180

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，蛋黄酱（500克+).....498
烤法国蓝龙虾（1公斤）.....1988

炭烤海鲈鱼，微尔吉酱料，罗勒，柠檬.....180

GRILLED STEAKS
Grilled Steaks Are Served "Au Jus" With Condiments

The Solo Cut
Solo Cuts Are Served With a Choice of 1 Sauce or 1 House Butter*

English thin cut grilled Ribeye "Steak Frite" - USDA Prime (200g).....300

Grilled Tournedos - Fillet - USDA Prime Angus (200g).....360
& Tournedos "Pepper Steak" - Fillet - USDA Prime Angus (200g).....380

The Large Cut To Share
Large Cuts Are Served With a Choice of 1 Sauce + 1 House Butter*

Recommended To Share for 2
Entrecôte: Ribeye - Angus - USDA Prime (450g).....800
& Entrecôte: Ribeye - Ranger Valley, Australian Wagyu - MS 5+ (450g) 1250

New York Strip - Angus - USDA Prime (700g) 950

Recommended To Share for 2+
& Côte De Boeuf / Bone-In Ribeye - Australian Angus MS 5+ (1kg).....1700

牛排
所有牛排都肉汁丰富，配调料

单份切
大份肉品附有生菜心色拉，任选一种酱料或自制风味黄油

烤英式薄切肉眼“牛排薯条”- 美国农业部特选 (200克).....300

烤牛菲力 - 安格斯 - 美国农业部特选 (200克).....360
胡椒酱牛菲力 - 安格斯 - 美国农业部特选 (200克).....380

大份切适合分享
大份肉品附有生菜心色拉，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).....800
肉眼- 澳洲游侠河谷 大理石纹5+ (450克).....1250

纽约客 - 安格斯 - 美国农业部特选 (700克).....950

适合2人以上分享
带骨肉眼 - 安格斯 - 澳洲 大理石纹5+ (1公斤).....1700

OTHER GRILLED MEATS
& Chargrilled 1/2 Chicken - Onion - Asiate.....240

其他烤炙肉品
炭烤1/2鸡 - 洋葱 - 亚洲汁.....240

MIXED GRILL
Mixed Grills Are Served With Tableside Condiments

Mixed Turf.....900
Recommended To Share for 2+
1 Chicken Fillet + 4 Lamb Chops
+ 1 Pork Chop + 1 Beef Tournedos + Bacon

Mixed Surf.....1450
Recommended To Share for 2
3 Jumbo Tiger Prawns + 2 XXL Langoustines
+ 1 Boston Lobster

Mixed Surf & Turf.....2250
Recommended To Share for 4
1/2 Chicken + 4 Lamb Chops + 1 Beef Tournedos + 2 Bacon
+ 3 Jumbo Tiger Prawns + 2 XXL Langoustines
+ 1 Boston Lobster

混合烧烤
皆附有桌边配料和生菜心沙拉

混合陆地烧烤.....900
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.....1450
适合2人分享
3只巨虎虾 + 2只大海螯虾
+ 1只波士顿龙虾

混合海陆烧烤.....2250
适合4人分享
1/2鸡肉 + 4块羊排 + 1块牛菲力 + 2片培根
+ 3只巨虎虾 + 2只大海螯虾
+ 1只波士顿龙虾

ADDENDUM
Sauces*: Béarnaise, Aïoli, Red Wine Or Pepper Sauce.....40
House Butters*: Garlic or Escargot or Anchovy.....40
Flambé: Cognac or Bourbon or Scotch Whisky.....30
Scorched Bone Marrow Essential.....140
Grilled Foie Gras (60g) - Per Pc.....120
Grilled Thick Bacon Slice - Per 2 Slices.....70
Grilled 1/2 Lobster - Per Pc.....258
Grilled Jumbo Tiger Prawn - Per Pc.....150

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
香烤原味牛骨髓 140
烤鸭肝 (60克).....每片120
烤厚培根切片.....每2片70
烤1/2龙虾.....每份258
烤巨虎虾.....每只150

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OTHER MAINS

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

现切烧烤推车
当日焙烤.....当日价格

LAND
Beef Tartare Tradition, With Cube-Fries.....220
Golden Pork Grenobloise.....220

Recommended To Share for 2
& Long Short Rib Teriyaki PP.....788

陆地
传统手切生牛肉塔塔，附薯块.....220
格勒诺布尔酱猪排.....220

适合2人分享
主厨独创酱烧牛长小肋排.....788

SEA
& Le Beau Seafood Vol-Au-Vent.....320
Lobster Fricassée "À L'Américaine".....498
& Black Cod "In The Bag" PP.....520

海洋
海鲜芙罗旺.....320
美式龙虾烩.....498
主厨独创“袋蒸黑鳕鱼”.....520

SIDES
Asparagus Essential.....130
Spinach Sesame.....70
Steamed Greens Essential.....80
Mushrooms Essential Garlic.....80

House French Fries.....70
Mash Tradition.....80
Jacket Potato.....70

& Coquillettes Ham & Cheese.....90

配菜
原味芦笋.....130
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.....80
香烤整颗带皮土豆.....70

火腿芝士通心粉.....90

DESSERTS

VIENNOISERIES
Recommended To Share for 2

& MMB Viennoiseries Baker's Basket
2 Pains Au Chocolat, 2 Croissants Au Beurre, 2 Pains Au Lait.....75
Add Coffee or Tea.....ADD 25

面包和咖啡
适合2人分享

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.....75
加咖啡或茶早.....加25

DESSERTS
& Yogurt Vanilla - Berries.....90

& 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.....120

Melting Toffee Lava Cake.....80
& Une Île Flottante.....80

Chocolat Liégeois.....90
& Soufflé Au Chocolat (15 Min).....120
Flambé Rhum.....Add 30

& Soufflé Au Grand Marnier (15 Min).....120
Flambé Grand Marnier.....Add 30

甜品
香草酸奶 - 梅子 90

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.....120

太妃糖熔岩蛋糕.....80
一漂流岛.....80

法式巧克力雪糕.....90
巧克力舒芙蕾 (15分钟).....120
朗姆酒火烧.....加30

金万利舒芙蕾 (15分钟).....120
金万利火烧.....加30

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