Mr & Mrs Bund

SEAFOOD & STEAK HOUSE BY PAUL PAIRET

Carte 2022

SEAFOOD BAR

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

THE PEARL TOWER.....888 *(From 1 to 2 Guests to Share as a Starter)*
8 Small Oysters + Shucked Clams + Poached Bulots
+ 2 Jumbo Tiger Prawns + 8 Tiger Shrimps

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

THE SHANGHAI TOWER.....1988 *(From 2 to 4 Guests to Share)*
8 Small Oysters + 6 Large Oysters + Shucked Clams + Poached Bulots
+ 6 Tiger Shrimps + 3 Jumbo Tiger Prawns
+ 1 Whole Boston Lobster

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 EMPEROR.....4988 *(From 4 Guests to Share)*
16 Large Oysters + 16 Small Oysters + Shucked clams + Poached Bulots
+ 12 Tiger Shrimps + 4 Jumbo Tiger Prawns
+ 1 Snow Crab + 2 Whole Boston Lobsters

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

THE JEDI OF THE GALAXY.....8888 *(From 4 Guests to Share)*
12 Large Oysters + 12 Small Oysters + Poached Bulots
+ 2 Whole Boston Lobsters + 1 Red Swimmer Crab
+ 1 Whole King Crab + 100g Caviar Tradition & Condiments

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

明珠塔.....888 *（作为前菜 适合 1-2人分享）*
8只小号生蚝 + 开壳蛤蜊 + 煮海螺
+ 2只巨虎虾 + 8只虎虾

夫妇塔.....1388 *（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

上海塔.....1988 *（适合2-4人分享）*
8只小号生蚝 + 6只大号生蚝 + 开壳蛤蜊 + 煮海螺
+ 6只虎虾 + 3只巨虎虾
+ 1只波士顿龙虾

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

帝王.....4988 *（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.....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

银河系的绝地武士.....8888 *（适合4人或以上分享）*
12 只大号生蚝 + 12 只小号生蚝 + 煮海螺
+ 2 只波士顿龙虾 +1只红花蟹
+ 1只帝王蟹 + 100克 鱼子酱传统式 & 配料

CAVIAR

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

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

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

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

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

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

SHELLS

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

壳类

煮海螺，蛋黄酱 (一人份).....88

CRUSTACEANS - SIMPLY STEAMED

Boston Lobster (500g+).....488
French blue Lobster (1kg).....1988

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

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

STARTERS

DISTRACTIONS

& House Tin Sardines - Lemon & Tomato.....80
Smoked Salmon "Like a Herring" - Potato Salad.....160

自制罐头

自制沙丁鱼罐头 - 柠檬 & 番茄.....80
烟熏三文鱼“宛如腌渍鲱鱼一般” - 土豆色拉.....160

CHARCUTERIE

& Pâté en Croûte.....120
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)

冷切肉

乡村肉派馅饼.....120
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)

RAW

Smoked Salmon Essential.....200
Avocado - Tuna Tartare.....180
With Caviar 20g.....580

Beef Tartare & Croûtons (120g).....150
As Main With Cube Fries (170g).....220
& Beef Tartare - Caviar.....600

生前菜

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
生牛肉塔塔 - 鱼子酱.....600

SALAD & HORS D'OEUVRE

& La Caesar.....130
With Chicken.....150

🌱 Tomato Burrata.....120
🌱 Butter lettuce, Garlic & Croutons.....60
With Pancetta.....70
& 🌱 Chicory, Walnuts & Blue Cheese.....80
With Pancetta.....90
& Arugula, Mushroom, Truffle.....120

& 🌱 Rémoulade - Celeriac, Celery, Apple Truffle.....80

& Picnic Chicken Aïoli.....130

Shrimp Cocktail Salad.....150

色拉 & 开胃菜

凯撒色拉.....130
配鸡肉.....150

番茄布拉塔芝士.....120
生菜心，大蒜 & 面包薄脆.....60
配意大利烟肉.....70
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

风味蛋黄酱拌蔬菜 - 块根芹，西芹，苹果松露.....80

野餐鸡肉佐蒜泥蛋黄酱.....130

鸡尾酒虾.....150

HOT STARTERS & SOUPS

Crustacean Bisque - Hazelnuts.....140
& French Onion Soup.....150

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

& Escargots Garlic Parsley (6pc).....100
& Charred Octopus - Lemon, Pastis.....120

& Grilled Beef Tongue - Lemon Salt & Pepper.....120

热前菜 & 汤

番茄鲜虾浓汤 - 榛果.....140
法式洋葱汤.....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

香蒜欧芹烤蜗牛 (6只).....100
炭烤章鱼 - 柠檬，茴香酒.....120

烤牛舌 - 柠檬盐 & 胡椒.....120

SHELLS

& Jumbo Tiger Prawn "In Citrus Jar" PP.....188
& Crab Cake MMB.....250

壳类

主厨独创“柑橘罐蒸大虾”.....188
MMB蟹肉饼.....250

GRILL

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

Grilled Jumbo Tiger Prawns - (3pc).....488
Grilled Large Langoustines - (2pc).....488
Grilled Boston Lobster Gratin (500g+).....498
& Grilled French blue Lobster (1kg).....1988

Grilled Seabass Vierge Basil Lemon.....180
& Grilled Tuna "Steak Frite".....220

烤海鲜
所有烤炙甲壳海鲜皆附有伯纳西-亚洲酱汁与配料

烤巨虎虾（3只）.....488
烤大海螯虾（2只）.....488
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
烤金枪鱼排薯条.....220

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 Ribeye "Steak Frite" - Ranger Valley MS 5+ (200g).....500

Grilled Tournedos - Fillet - USDA Prime Angus (200g).....360
& Tournedos "Pepper Steak" - Fillet - USDA Prime Angus (200g).....380
Tournedos Rossini - Fillet - USDA Prime Angus (200g).....500

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
& Entrecôte: Ribeye - Ranger Valley,Australian Wagyu - MS 9 (450g) 2200

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
单份切肉品任选一种酱料或一种自制风味黄油

烤英式薄切肉眼"牛排薯条"- 美国农业部特选 (200克).....300
烤肉眼"牛排薯条"- 澳洲游侠河谷 大理石纹5+（200克).....500

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
罗西尼牛菲力 - 安格斯 - 美国农业部特选（200克).....500

大份切适合分享
大份切肉品任选一种酱料和自制风味黄油

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
肉眼 - 澳洲游侠河谷 大理石纹9 (450克).....2200

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
Grilled Lamb Chops.....220

其他烤炙肉品
炭烤1/2鸡 - 洋葱 - 亚洲汁.....240
烤羊排.....220

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

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

OTHER MAINS

LAND

Beef Tartare Tradition, With Cube-Fries.....220

& Boeuf Bourguignon.....240
Golden Pork Grenobloise.....220

Recommended To Share for 2
Rack Of Lamb Provençale.....500
& Long Short Rib Teriyaki PP.....788

陆地

传统手切生牛肉塔塔，附薯块.....220

红酒烩牛颊肉.....240
格勒诺布尔酱猪排.....220

适合2人分享
普罗旺斯羊排.....500
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
Half Lobster.....258
& Black Cod "In The Bag" PP.....520

海洋

海鲜芙罗旺.....320
美式龙虾烩.....498
半只龙虾.....258
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
Steamed BB Potatoes - Salt & Pepper.....70
& Jacket Potato.....70
Potato Gratin.....90

& Coquillettes Ham & Cheese.....90

& La Caesar.....130
Butter lettuce, Garlic & Croutons.....60
& Chicory, Walnuts & Blue Cheese.....80
& Arugula, Mushroom, Truffle.....120

& Rémoulade - Celeriac, Celery, Apple Truffle.....80

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
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

凯撒色拉.....130
生菜心，大蒜 & 面包薄脆.....60
苦苣，核桃&羊乳芝士酱.....80
芝麻叶菌菇松露色拉.....120

风味蛋黄酱拌蔬菜 - 块根芹，西芹，苹果松露.....80

DESSERTS

DESSERTS

& Chilled Grapefruit & Pomelo.....80
Fresh Fruits Salad.....90
Raspberries Chantilly.....110
& Mango Liquorice Sablé PP.....90
& Lemon & Lemon Tart PP.....120

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

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

& Soufflé Au Grand Marnier (15 Min).....120
Flambé Grand Marnier.....Add 30
& Baba Au Rhum.....110

甜品

西柚香柚冷汤.....80
水果色拉.....90
树莓香蒂邑.....110
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
MMB巧克力慕斯.....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
朗姆酒软糕.....110