

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.....688

THE BUND TOWER

OYSTERS 6PC - LA BOURRICHE SPÉCIALE GRAND CRU N°5 MARENNES-OLÉRON
+ SHUCKED CLAMS + POACHED WHELKS
+ 6 TIGER SHRIMPS

PRIME RIB - AUSTRALIAN ANGUS MS 3 (300G)

JACKET POTATO

BUTTER LETTUCE, GARLIC & CROUTONS

REAL FRENCH TOAST

FRESH FRUITS SALAD

简约精华

每位价格688

外滩塔

布锐琪 特级5号 - 马雷讷奥莱宏 (6只)
+ 开壳蛤蜊 + 煮海螺
+ 6只虎虾

牛肋排 - 澳大利亚安格斯 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

LOBSTER FRICASSÉE "À L'AMÉRICAIN"

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 - 澳大利亚安格斯 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.....1288

CAVIAR TRADITION & CONDIMENTS (30G)

OYSTERS 6PC - GILLARDEAU SPÉCIALE N°2 MARENNES-OLÉRON
IBERICO DE BELLOTA 5J SPANISH HAM 30G

TURBOT MEUNIÈRE CHAMPAGNE & CLAMS

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1288

鱼子酱传统式 (30克) & 配料

安芝莲2号 - 马雷讷奥莱宏
5J伊比利亚火腿 30克

香板柠檬黄油多宝鱼 & 蛤蜊

牛肋排 - 澳大利亚安格斯 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

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

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

- PÂTÉ DE CAMPAGNE
- & DUCK FOIE GRAS LIGHT CRUMBLE - MOSTARDA CREMONIA.....ADD 50
- ROSBIF "CARPACCIO"
- REMOULADE - CELERIAC, CELERY, APPLE TRUFFLE
- TOMATO BURRATA

- 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

- AVOCADO TOAST - EGG

MAINS

- & CARVING TROLLEY - ROAST OF THE DAYADD 50
- PRIME RIB - AUSTRALIAN ANGUS MS 3 (150G) - SERVED "AU JUS" WITH BUTTER LETTUCE

- SCALLOPS LEMON-GINGER - MASH TRADITION
- & GRILLED SEABASS VIERGE BASIL LEMON - SPINACH SESAME
- GRILLED TUNA "STEAK FRITE"

- & 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

- GRILLED LAMB CHOPS - HOUSE FRENCH FRIES
- BLANQUETTE DE VEAU

- & LE BEAU CHICKEN VOL-AU-VENT

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
- & STRAWBERRY STRAWBERRY CHANTILLY.....ADD 50
- & MANGO LIQUORICE SABLÉ PP
- & LEMON & LEMON TART PP.....ADD 50

- PARIS BREST - HAZELNUT
- & UNE ÎLE FLOTTANTE

- CHOCOLAT LIÉGEOIS

前菜 & 蛋

- 乡村肉派
- 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
- 番茄布拉塔芝士

- 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

- 鱼子酱苜蓿清心蛋.....加50
- 松露炒蛋.....加50
- 火腿芝士煎蛋卷
- 班尼迪克蛋

- 牛油果吐司 - 蛋

主菜

- 现切烧烤推车 - 当日烧烤加50
- 牛肋排, 澳大利亚安格斯 大理石纹3 (150克) - 配有肉汁和生菜心色拉

- 柠檬姜味扇贝 - 土豆泥
- 炭烤海鲈鱼, 微尔吉酱料, 罗勒, 柠檬 - 芝麻菠菜
- 烤金枪鱼排薯条

- 法式火腿乳酪三明治 (女士) - 焙烤蛋
- 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

- 烤羊排 - 手切薯条
- 奶油炖小牛肉
- 鸡肉美罗旺

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
- 草莓香蒂邑.....加50
- 芒果甘草脆饼
- 主厨独创香浓柠檬塔.....加50

- 巴黎车轮榛子泡芙
- 一漂流岛

- 法式巧克力雪糕

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

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)
6 SMALL OYSTERS + SHUCKED CLAMS + POACHED BULOTS + 6 TIGERS SHRIMPS

MR & MRS TOWER.....1488 (FROM 2 GUESTS TO SHARE)
6 LARGE GILLARDEAU N°2 OYSTERS + 6 SMALL OYSTERS + SHUCKED CLAMS
+ POACHED BULOTS + 12 TIGER SHRIMPS

THE ROYAL TOWER.....2988 (FROM 2 TO 4 GUESTS TO SHARE)
8 LARGE GILLARDEAU N°2 OYSTERS + 8 SMALL OYSTERS
+ 8 TIGER SHRIMPS + 4 JUMBO TIGER PRAWNS + 1 SNOW CRAB

CAVIAR

CAVIAR TRADITION & CONDIMENTS

50G.....988 / 100G.....1888 / 250G.....4888 / 500G.....8888

OYSTERS & CAVIAR "LA FOLIE".....788

SMALL OYSTERS 6PC & CAVIAR 30G

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

GILLARDEAU SPÉCIALE N°2 MARENNES-OLÉRON

6PC.....728 / 8PC.....988 / 12PC.....1388 / 24PC.....2788

SHELLS

SCALLOPS SASHIMI - PONZU LIME (6 HALF SHELL).....188

POACHED BULOT MAYO (1 SERVICE).....88

CRUSTACEANS - SIMPLY STEAMED

BOSTON LOBSTER (500G+).....488

SNOW CRAB (900G+).....888

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

STARTERS

PÂTÉ DE CAMPAGNE.....100

DUCK FOIE GRAS TERRINE NATURAL.....180

IBERICO DE BELLOTA SJ 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 & BÂTON EN CROÛTE (360G)

SMOKED SALMON ESSENTIAL.....200

MUSTARD TUNA TARTARE...180

BEEF TARTARE ESSENTIAL (100G).....180

AS MAIN WITH CUBE FRIES.....200

& BEEF TARTARE - OYSTER - CAVIAR.....580

& LA CAESAR.....130

WITH CHICKEN.....150

& TOMATO BURRATA.....120

& ARUGULA, MUSHROOM, TRUFFLE.....120

& RÉMOULADE - CELERIAC, CELERY, APPLE TRUFFLE.....80

WITH CRAB.....160

& PICNIC CHICKEN AÏOLI.....130

ROSBIF "CARPACCIO".....160

SHRIMP COCKTAIL SALAD.....150

& MEUNIÈRE TRUFFLE BREAD PP.....150

& CHEESE SOUFFLÉ (20 MIN).....120

& ESCARGOTS GARLIC PARSLEY (6PC).....100

FRENCH FROGS' NUGGETS - YOGURT & CELERY.....100

& JUMBO TIGER PRAWN "IN CITRUS JAR" PP.....188

& CRAB CAKE MMB.....250

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人享用)
6只小号生蚝 + 开壳蛤蜊 + 煮海螺 + 6只虎虾

夫妇塔.....1488 (适合2人分享)
6只大号吉拉多生蚝 + 6只小号生蚝 + 开壳蛤蜊
+ 海螺 + 12只巨虎虾

皇家塔.....2988 (适合2-4人分享)
8只大号吉拉多生蚝 + 8只小号生蚝
+ 8只虎虾 + 4只巨虎虾 + 1只雪蟹

鱼子酱

鱼子酱传统式 & 配料

50克.....988 / 100克.....1888 / 250克.....4888 / 500克.....8888

疯狂生蚝鱼子酱.....788

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 / 12只.....988

安芝莲2号 - 马雷讷奥莱宏

6只.....728 / 8只.....988 / 12只.....1388 / 24只.....2788

壳类

扇贝刺身 - 青柠橘醋汁 (六只单壳).....188

煮海螺, 蛋黄酱 (一人份).....88

甲壳类 - 清蒸

波士顿龙虾 (500克+).....488

雪蟹 (900克+).....888

整只帝王蟹 (2公斤+).....3888

前菜

乡村肉派.....100

原味鸭肝酱.....180

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)

原味烟熏三文鱼.....200

芥末金枪鱼塔塔.....180

生牛肉塔塔 & 面包薄脆 (100克).....180

作为主菜搭配薯块.....200

生牛肉塔塔 - 生蚝 - 鱼子酱.....580

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

风味蛋黄酱拌蔬菜 - 块根芹, 西芹, 苹果松露.....80

配蟹肉.....160

野餐鸡肉佐蒜泥蛋黄酱.....130

薄切烤牛肉片.....160

鸡尾酒虾.....150

主厨独创松露烤面包.....150

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

主厨独创“柑橘罐蒸大虾”.....188

MMB蟹肉饼.....250

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

GRILL

GRILLED SEAFOOD

GRILLED CRUSTACEANS ARE SERVED WITH BEARNAISE-ASIAE & CONDIMENTS

- GRILLED JUMBO TIGER PRAWNS GRATIN (2PC).....488
- GRILLED BOSTON LOBSTER GRATIN (500G+).....488

GRILLED SEABASS VIERGE BASIL LEMON.....180

- & GRILLED TUNA "STEAK FRITE".....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

- & GRILLED RIBEYE "STEAK FRITE" - RANGER VALLEY MS 5+ (200G).....500
- GRILLED Tournedos - FILLET - BEARNAISE - AUSTRALIAN ANGUS MS 3+ (200G).....350
- & Tournedos "PEPPER STEAK" - FILLET - AUSTRALIAN ANGUS MS 3+ (200G).....360

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

RECOMMENDED TO SHARE FOR 2+

- & CÔTE DE BOEUF / BONE-IN RIBEYE - AUSTRALIAN ANGUS MS 5+ (1KG).....1700
- CÔTE DE BOEUF TOMAHAWK - AUSTRALIAN WAGYU - MS 5+.....PRICE OF THE DAY

OTHER GRILLED MEATS

- & CHARGRILLED 1/2 CHICKEN - ONION - ASIAE.....240
- GRILLED LAMB CHOPS.....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

- 2 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
- + 2 JUMBO TIGER PRAWNS + 2 XXL LANGOUSTINES
- + 1 BOSTON LOBSTER

ADDENDUM

- SAUCES*: BEARNAISE, AIOLI, 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

烤海鲜

所有烤炙甲壳海鲜皆附有伯纳西-亚洲酱汁与配料

- 美式扁巨虎虾-蒜味蛋黄酱 (2只).....488
- 烤波士顿龙虾, 蛋黄酱 (500克+).....488

炭烤海鲈鱼, 微尔吉酱料, 罗勒, 柠檬.....180

烤金枪鱼排薯条.....220

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

- 烤肉眼"牛排薯条"-澳洲游侠河谷 大理石纹5+(200克).....500
- 烤牛菲力-澳大利亚安格斯大理石纹3+(200克).....350
- 胡椒酱牛菲力-澳大利亚安格斯大理石纹3+(200克).....360

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

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

战斧牛排-澳大利亚和牛-大理石纹5+.....当日价格

其他烤炙肉品

- 炭烤1/2鸡-洋葱-亚洲汁.....240
- 烤羊排.....220

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

- 2只巨虎虾 + 2只大海鲈鱼
- + 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
- + 2只巨虎虾 + 2只大海鲈鱼
- + 1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

CARVING TROLLEY

ROAST OF THE DAY.....PRICE OF THE DAY

LAND

- BLANQUETTE DE VEAU.....180
- LE BEAU CHICKEN VOL-AU-VENT.....220

RECOMMENDED TO SHARE FOR 2

- RACK OF LAMB PROVENÇALE.....500
- & LONG SHORT RIB TERIYAKI PP.....988

SEA

- & LE BEAU SEAFOOD VOL-AU-VENT.....320
- LOBSTER FRICASSÉE "À L'AMÉRICAINE".....498
- & BLACK COD "IN THE BAG" PP.....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
- & COQUILLETES HAM & CHEESE.....90

现切烧烤推车

当日烧烤.....当日价格

陆地

- 奶油炖小牛肉.....180
- 鸡肉美罗旺.....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.....988

海洋

- 海鲜美罗旺.....320
- 美式龙虾烩.....498
- 主厨独创“袋蒸黑鳕鱼”.....520

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
- & STRAWBERRY STRAWBERRY CHANTILLY.....120
- & FRESH FRUITS SALAD.....90
- & MANGO LIQUORICE SABLÉ PP.....90
- & LEMON & LEMON TART PP.....120
- & PARIS BREST - HAZELNUT.....90
- & 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
- 草莓香蒂邑.....120
- 水果色拉.....90
- 芒果甘草脆饼.....90
- 主厨独创香浓柠檬塔.....120
- 巴黎车轮榛子泡芙.....90
- 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