

Mr & Mrs Bund

SEAFOOD & STEAK HOUSE BY PAUL PAIRET



Carte 2023

SEAFOOD BAR



IF YOU WISH TO BRING YOUR OWN BOTTLE, ADD \$200 PER BOTTLE WOULD BE ADDED TO WINE SERVICE FEE. FREE WINE SERVICE FEE IF ORDERING ONE BOTTLE FROM US.
如果您帶酒水，我們加收每瓶\$200酒水服務費，若只帶酒內一瓶酒，則免收酒水服務費。

ALL PRICES ARE SUBJECT TO 10% SERVICE CHARGE
所有價格均加收10%服務費

WANG'S MEAT MARKET - 華豐 燒臘店
VEGETARIAN - 素食店

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

THE PEARL TOWER.....888 (FROM 1 TO 2 GUESTS TO SHARE AS A STARTER)
12 SMALL OYSTERS + SHUCKED CLAMS + POACHED BULOTS + 8 TIGER 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 SHANGHAI TOWER.....1888 (FROM 2 TO 4 GUESTS TO SHARE)
6 LARGE GILLARDEAU N°2 OYSTERS + 6 SMALL OYSTERS + SHUCKED CLAMS
+ POACHED BULOTS + 12 TIGER SHRIMPS + 1 WHOLE BOSTON LOBSTER

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

THE EMPEROR TOWER.....4988 (FROM 2 TO 4 GUESTS TO SHARE)
12 LARGE GILLARDEAU N°2 OYSTERS + 12 SMALL OYSTERS + SHUCKED CLAMS
+ POACHED BULOTS + 6 TIGER SHRIMPS + 6 JUMBO TIGER PRAWNS
+ 1 SNOW CRAB + 2 WHOLE BOSTON LOBSTERS

THE JEDI OF THE GALAXY.....8888 (FROM 4 GUESTS TO SHARE)
12 LARGE GILLARDEAU N°2 OYSTERS + 12 SMALL OYSTERS
+ 12 JUMBO TIGER PRAWNS + 2 WHOLE BOSTON LOBSTERS
+ 1 WHOLE KING CRAB + 100G CAVIAR TRADITION & CONDIMENTS

CAVIAR

CAVIAR TRADITION & CONDIMENTS
50G.....988 / 100G.....1888 / 250G.....4888 / 500G.....8888
OYSTERS & CAVIAR "LA FOLIE".....788
SMALL OYSTERS 8PC & 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

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

明珠塔.....888 (作为前菜 适合1-2人享用)
12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

上海塔.....1888 (适合2-4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 + 1只波士顿龙虾

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

帝王.....4988 (适合4人或以上分享)
12只大号吉拉多生蚝 + 12只小号生蚝 + 开壳蛤蜊
+ 海螺 + 6只虎虾 + 6只巨虎虾
+ 1只雪蟹 + 2只波士顿龙虾

银河系的绝地武士.....8888 (适合4人或以上分享)
12只大号吉拉多生蚝 + 12只小号生蚝
+ 12只虎虾 + 2只波士顿龙虾
+ 1只帝王蟹 + 100克 鱼子酱传统式 & 配料

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 / 24只.....988

吉拉多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

STARTERS



STARTERS

CHARCUTERIE

- ✦ PÂTÉ DE CAMPAGNE.....100
- 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)

RAW

SMOKED SALMON ESSENTIAL.....200

MUSTARD TUNA TARTARE...180
SCALLOPS TARTARE - PONZU & HAZELNUTS.....180
SCALLOPS TARTARE - OYSTER - CAVIAR.....580

- ✦ BEEF TARTARE ESSENTIAL (100G).....180
AS MAIN WITH CUBE FRIES.....200
- ✦ BEEF TARTARE - OYSTER - CAVIAR.....580

SALAD & HORS D'OEUVRE

- ✦ LA CAESAR.....130
WITH CHICKEN.....150

✦ TOMATO BURRATA.....120
✦ BUTTER LETTUCE, GARLIC & CROUTONS.....60
WITH PANCETTA.....70

- ✦ ARUGULA, MUSHROOM, TRUFFLE.....120
- ✦ RÉMOULADE - CELERIAC, CELERY, APPLE TRUFFLE.....80
WITH CRAB.....160

- ✦ PICNIC CHICKEN AÏOLI.....130
- ROSBIF "CARPACCIO".....160
- SHRIMP COCKTAIL SALAD.....150

HOT STARTERS & SOUPS

CRUSTACEAN BISQUE - HAZELNUTS.....130
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
- ✦ FROG LEGS GARLIC-PARSLEY - PP.....100

- ✦ GRILLED BEEF TONGUE - LEMON SALT & PEPPER.....120

SHELLS

- ✦ JUMBO TIGER PRAWN "IN CITRUS JAR" PP.....188
- ✦ CRAB CAKE MMB.....250

冷切肉

乡村肉派.....100
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)

生前菜

原味烟熏三文鱼.....200

芥末金枪鱼塔塔.....180
扇贝塔塔 - 柑橘醋汁 & 榛果.....180
扇贝塔塔 - 生蚝 & 鱼子酱.....580

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

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

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

热前菜 & 汤

番茄鲜虾浓汤 - 榛果.....130
法式洋葱汤.....150

主厨独创松露烤面包.....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
主厨独创香蒜欧芹烤蛙腿.....100

烤牛舌 - 柠檬盐 & 胡椒.....120

壳类

主厨独创“柑橘罐蒸大虾”.....188
MMB蟹肉饼.....250

GRILL



GRILL

GRILLED SEAFOOD

GRILLED CRUSTACEANS ARE SERVED WITH BEARNAISE-ASIATE & CONDIMENTS

GRILLED JUMBO TIGER PRAWNS GRATIN- (2PC).....488
GRILLED LARGE LANGOUSTINES - (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
TOURNEDOS ROSSINI - FILLET - AUSTRALIAN ANGUS MS 3+ (200G).....550

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

RECOMMENDED TO SHARE FOR 2+

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

OTHER GRILLED MEATS

❖ CHARGRILLED 1/2 CHICKEN - ONION - ASIATE.....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 XL 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 XL LANGOUSTINES
+ 1 BOSTON LOBSTERS

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

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, 蛋黄酱 (2只).....488
烤大海鳌虾 (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

单份切肉品任选一种酱料或一种自制风味黄油

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
罗西尼牛菲力 - 澳大利亚安格斯 大理石纹3+(200克).....550

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

适合2人以上分享

带骨肉眼 - 安格斯 - 美国农业部特选 (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

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只大海鳌虾
+ 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
+ 2只巨虎虾 + 2只大海鳌虾
+ 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, 欧芹或鲱鱼.....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 & DESSERTS



OTHER MAINS

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'AMÉRICAIN".....488
HALF LOBSTER.....258

SIDES

❖ ASPARAGUS ESSENTIAL.....130
❖ SPINACH SESAME.....70
❖ STEAMED GREENS ESSENTIAL.....80
❖ MUSHROOMS ESSENTIAL GARLIC.....80

❖ HOUSE FRENCH FRIES.....70
❖ MASH TRADITION.....70
POTATO GRATIN.....90

❖ COQUILLETES 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

陆地

奶油顿小牛肉.....180
鸡肉芙罗旺.....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

海鲜芙罗旺.....320
美式龙虾烩.....488
半只龙虾.....258

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.....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
❖ STRAWBERRY STRAWBERRY CHANTILLY.....120
❖ MANGO LIQUORICE SABLÉ PP.....90
❖ LEMON & LEMON TART PP.....110

TART "À LA CRÈME".....90
❖ UNE ÎLE FLOTTANTE.....80

❖ 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

❖ PARIS BREST - HAZELNUT.....90

❖ BABA AU RHUM.....110

❖ REAL FRENCH TOAST.....100

甜品

西柚香柚冷汤.....80
水果色拉.....90
草莓香蒂邑.....120
芒果甘草脆饼.....90
主厨独创香浓柠檬塔.....110

香浓奶油挞.....90
一漂流岛.....80

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

巴黎车轮榛子泡芙.....90
朗姆酒软糕.....110

真正的法式吐司.....100