Mr & Mrs Bund

SEAFOOD & STEAK HOUSE BY PAUL PAIRET

Dinner

SEAFOOD BAR

IF YOU WISH TO BRING YOUR OWN BOTTLE, 400 RMB PER BOTTLE WOULD BE BILLED AS WINE SERVICE FEE; FREE WINE SERVICE FEE IF ORDERING ONE BOTTLE FROM US.
若您自带酒水，我们将收取每瓶400元酒水服务费；若点用店内一瓶酒，则免收酒水服务费。

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

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 Tigers 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

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

CAVIAR
Caviar Tradition & Condiments
50g.....988 / 100g.....1888 / 250g.....4888 / 500g.....8888
Oysters & Caviar "La Folie".....788
Small Oysters 6pc & Caviar 30g

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

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

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

CRUSTACEANS - SIMPLY STEAMED
Boston Lobster (500g+).....488

Snow Crab (900g+).....988
Whole King Crab (2kg+).....3888

甲壳类 - 清蒸
波士顿龙虾 (500克+).....488

雪蟹 (900克+).....988
整只帝王蟹 (2公斤+).....3888

STARTERS

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Vegetarian - 素食类品

STARTERS

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 De Campagne (360G)

冷切肉

节庆版乡村肉派馅饼.....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

Mustard Tuna Tartare...180
Scallops Tartare - Ponzu & Hazelnuts.....180

& Beef Tartare Essential (100G).....180
As Main With Cube Fries.....200
& Beef Tartare - Oyster - Caviar.....580

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

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

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
With Crab.....160

& Picnic Chicken AÏoli.....130
Rosbif "Carpaccio".....160
Shrimp Cocktail Salad.....150
lobster cocktail pomelo.....250

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
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
鸡尾酒龙虾 - 香柚.....250

HOT STARTERS & SOUPS

Crustacean Bisque - Hazelnuts.....140
& French Onion Soup.....150
& "La VGE" - Truffle & Foie Gras Broth (20 Min).....250
Inspired By Mr Paul Bocuse

& Meunière Truffle Bread PP.....150
& 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
"La VGE" - 松露 & 鸭肝酥皮汤（20分钟）.....250
灵感起源于保罗博古斯

主厨独创松露烙烤面包.....150
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

HOT OYSTERS & SHELLS

Grilled Oysters: Garlic / or Crême Mousseline / or Rockefeller
Large Oyster 3pc.....380 / Small Oyster 6pc.....320

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

壳类

烤生蚝：蒜香 / 或 奶油蛋黄慕斯 / 或 洛克菲勒
大号3只.....380 / 小号6只.....320

主厨独创“柑橘罐蒸大虾”.....188
MMB蟹肉饼.....250

GRILL

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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 (500g+).....488

& Grilled Tuna Zaatar - Houmous.....220
Grilled Salmon Béarnaise - Spinach & Asparagus.....240

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
烤大海鳌虾（2只).....488
烤波士顿龙虾（500克+).....488

烤金枪鱼排阿塔尔 - 鹰嘴豆泥.....220
烤三文鱼，伯纳西酱 - 菠菜 & 芦笋……240

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" - Phoenix Waygu MS 5+ (200g).....500

Grilled Tournedos - Fillet - Bearnaise - Australian Angus MS 3+ (200g).....360
& Tournedos "Pepper Steak" - Fillet - Australian Angus MS 3+ (200g).....380
Tournedos Rossini - Fillet - Australian Angus MS 3+ (200g).....550

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"- 澳洲菲尼克斯 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).....360
胡椒酱牛菲力 - 澳大利亚安格斯大理石纹3+ (200克).....380
罗西尼牛菲力 - 澳大利亚安格斯 大理石纹3+ (200克).....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 Lexington - Angus - USDA Prime (450g).....800
& Entrecôte: Ribeye - Phoenix, 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

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 - 列克星敦安格斯 - 美国农业部特选 (450克).....800
肉眼 - 澳洲菲尼克斯 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

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
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

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

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
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
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

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OTHER MAINS

LAND

Lamb Shank Istanbul - Tahine.....220
Blanquette de Veau.....180
Le Beau Chicken Vol-Au-Vent.....220

Golden Pork Grenobloise.....220

Recommended To Share for 2
Rack Of Lamb Provençale.....500
& Long Short Rib Teriyaki PP.....988

SEA

Roasted Seabass Bouillabaisse - Rouille.....200
& Le Beau Seafood Vol-Au-Vent.....320

Lobster Fricassée "À L'Américaine".....488
Half Lobster.....258
Singapore Seafood Pepper.....300
& 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.....70
Potato Gratin.....90

& Coquillettes Ham & Cheese.....90
Rigatoni Ceps & Mushrooms.....150

& 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

伊斯坦布尔小羊腿 - 芝麻酱.....220
奶油顿小牛肉.....180
鸡肉芙罗旺.....220

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.....988

海洋

烤海鲈鱼，马赛鱼汤 - 法式蛋黄酱……200
海鲜芙罗旺.....320

美式龙虾烩.....488
半只龙虾.....258
新加坡胡椒海鲜.....300
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
原味香蒜蘑菇.....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
牛肝菌蘑菇通心粉.....150

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

Rum & Raisins Vanilla Milk Rice.....80
& Une Île Flottante.....80

& Mousse Au Chocolat MMB.....90
& Soufflé Au Pralin (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
草莓香蒂芭.....120
芒果甘草脆饼.....90
主厨独创香浓柠檬塔.....110

朗姆干提香草牛奶饭.....80
一漂流岛.....80

MMB巧克力慕斯.....90
榛果巧克力舒芙蕾 (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