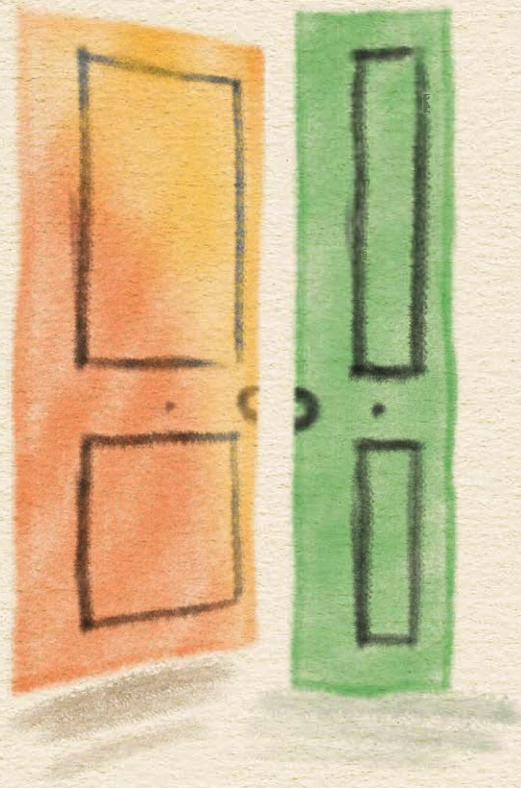


# Mr & Mrs Bund

SEAFOOD & STEAK HOUSE BY PAUL PAIRET



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**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

### THE BUND TOWER

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

PRIME RIB - AUSTRALIAN ANGUS MS 3 (300G)

JACKET POTATO  
BUTTER LETTUCE, GARLIC & CROUTONS

REAL FRENCH TOAST  
RASPBERRY RASPBERRY CHANTILLY

## 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

RASPBERRY ESSENTIAL  
BABA AU RHUM

## 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

LE BEAU SEAFOOD VOL-AU-VENT

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

## 简约精华

每位价格.....788

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  
迷莫萨蟹肉

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  
树莓香蒂昆

## 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

经典覆盆子  
朗姆酒软糕

## 浩瀚银河

每位价格.....1288

鱼子酱传统式 (30克) & 配料  
吉拉多2号 - 马雷讷奥莱宏  
5J伊比利亚火腿 30克

海鲜美罗旺

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  
金万利舒美蕾 (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.....420

1 STARTER OR EGG + 1 MAIN + 1 DESSERT

## 三道式套餐.....420

一份前菜或蛋 + 一份主菜 + 一份甜点

### STARTERS

- PÂTÉ DE CAMPAGNE
- & FOIE GRAS LIGHT CRUMBLE - CREMONIA
- ROSBIF "CARPACCIO"
- SMOKED SALMON - BURRATA.....ADD 50

- ✦ RÉMOULADE - CELERIAC, CELERY, APPLE TRUFFLE
- CHICORY, WALNUTS & BLUE CHEESE

- CRUSTACEAN BISQUE - HAZELNUTS
- ESCARGOTS GARLIC PARSLEY (6PC)
- & CHARRED OCTOPUS - LEMON, PASTIS

### 前菜

- 乡村肉派
- 鸭肝清淡奶酥糕
- 薄切烤牛肉片
- 烟熏三文鱼 - 布拉塔芝士.....加50

- 风味蛋黄酱拌蔬菜 - 块根芹, 西芹, 苹果松露
- 苦苣, 核桃 & 羊乳芝士酱

- 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

### EGGS SELECTION

- EGG, CAVIAR & DILL.....ADD 50
- EGG, WHITE ASPARAGUS HOLLANDAISE - TRUFFLE.....ADD 50
- EGG BENEDICTE
- MUSHROOM BACON & CHEESE TOAST - GRILLED EGG

### 蛋

- 鱼子酱芦笋滑心蛋.....加50
- 滑心蛋, 荷兰酱白芦笋 - 松露.....加50
- 班尼迪克蛋
- 菌菇培根 & 芝士吐司 - 烙烤蛋

### MAINS

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

- GRILLED SEABASS VIERGE BASIL LEMON - SPINACH SESAME
- & GRILLED TUNA "STEAK FRITE"
- SEAFOOD GRATIN "SIXTIES".....ADD 50

- VERY RICH MAN'S BREAKFAST: STEAK & EGG - TOMATO, FRENCH FRIES
- MUSTARD & CHEESE "STEAK-HACHÉ-PURÉE"
- GOLDEN PORK IBERICO GRENBOISE - MASH TRADITION
- GRILLED LAMB CHOPS BALSAMICO - HOUSE FRENCH FRIES
- & LE BEAU CHICKEN VOL-AU-VENT

- & CROQUE MRS BUND - GRILLED EGG

### 主菜

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

- 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
- 法式焗海鲜 "60年代".....加50

- 非常有钱人早餐: 牛排与蛋 - 番茄, 薯条
- 芥末芝士牛肉饼
- 格勒诺布尔酱猪排
- 烤羊排, 意大利黑醋 - 手切薯条
- 鸡肉美罗旺

- 法式火腿乳酪三明治 (女士) - 烙烤蛋

### DESSERTS

#### VIENNOISERIES

RECOMMENDED TO SHARE FOR 2

- & ✦ MMB VIENNOISERIES BAKER'S BASKET
- 2 PAINS SUISSES, 2 CROISSANTS AU BEURRE, 2 PAINS AUX RAISINS

- & ✦ REAL FRENCH TOAST
- & ✦ BABA AU RHUM.....ADD 50
- ✦ PARIS BREST - HAZELNUT

- & ✦ CHILLED GRAPEFRUIT & POMELO
- ✦ RASPBERRY - RASPBERRY CHANTILLY.....ADD 50
- & ✦ LEMON & LEMON TART PP.....ADD 50

- ✦ CRÈME TOUT CARAMEL
- & ✦ UNE ÎLE FLOTTANTE

### 甜点

#### 面包

适合2人分享

- MMB 早餐面包篮
- 2个瑞士面包, 2个黄油羊角面包, 2个葡萄干面包

- 真正的法式吐司
- 朗姆酒软糕.....加50
- 巴黎车轮榛子泡芙

- 西柚香柚冷汤
- 树莓香蒂邑.....加50
- 主厨独创香浓柠檬塔.....加50

- 双重焦糖布丁
- 一漂流岛

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# À LA CARTE



# HORS D'OEUVRES & STARTERS

## CHARCUTERIE

- DUCK FOIE GRAS TERRINE NATURAL.....168  
IBERICO DE BELLOTA 5J SPANISH HAM  
30G.....228 / 50G.....388  
THE SMALL CHARCUTERIE - RECOMMENDED FOR 1 TO 2.....188  
HAMS & SALUMINI (160G)  
THE BIG CHARCUTERIE - RECOMMENDED FOR 2+.....388  
HAMS & SALUMINI - FOIE GRAS & PÂTE DE CAMPAGNE (360G)

## OYSTERS BAR

- LA BOURRICHE SPÉCIALE GRAND CRU N°5 MARENNES-OLÉRON  
6PC.....288 / 8PC.....388 / 12PC.....548  
GILLARDEAU SPÉCIALE N°2 MARENNES-OLÉRON  
6PC.....788 / 8PC.....988 / 12PC.....1488

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 ROYAL TOWER.....3388 (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  
SEAFOODS ARE SERVED WITH TABLESIDE CONDIMENTS

- CAVIAR TRADITION & CONDIMENTS  
50G.....988 / 100G.....1888 / 250G.....4888 / 500G.....8888  
OYSTERS & CAVIAR "LA FOLIE".....788  
SMALL OYSTERS 8PC & CAVIAR 30G

- SMOKED SALMON ESSENTIAL.....188  
MUSTARD TUNA TARTARE.....168

## CRUSTACEANS - SIMPLY STEAMED

- BOSTON LOBSTER (500G+).....788  
SNOW CRAB (900G+).....1288  
WHOLE KING CRAB (2KG+).....4888

## STARTERS

- BEEF TARTARE ESSENTIAL (100G).....168  
AS MAIN WITH CUBE FRIES.....188  
BEEF TARTARE - OYSTER - CAVIAR.....588  
LA CAESAR.....130  
WITH CHICKEN.....150  
BUTTER LETTUCE, GARLIC & CROUTONS.....60  
WITH PANCETTA.....70  
ARUGULA, MUSHROOM, TRUFFLE.....120  
FRENCH ONION SOUP.....138  
MEUNIÈRE TRUFFLE BREAD PP.....150  
COMTÉ CHEESE SOUFFLÉ (20 MIN).....120  
FLAMBÉ CALVADOS.....ADD 30  
JUMBO TIGER PRAWN "IN CITRUS JAR" PP.....188

## SIDES

- ASPARAGUS ESSENTIAL.....130  
SPINACH SESAME.....70  
STEAMED GREENS ESSENTIAL.....80  
MUSHROOMS ESSENTIAL GARLIC.....80  
HOUSE FRENCH FRIES.....70  
MASH TRADITION.....80  
COQUILLETES HAM & CHEESE.....90

## 冷切肉

- 原味鸭肝酱.....168  
5J伊比利亚火腿  
30克.....228 / 50克.....388  
小份冷切拼盘 - 适合1-2人.....188  
火腿 & 香肠 (160克)  
大份冷切拼盘 - 适合2人以上分享.....388  
火腿 & 香肠 - 鸭肝 & 乡村肉派馅饼 (360克)

## 生蚝吧

- 布锐琪 特级5号 - 马雷讷奥莱宏  
6只.....288 / 8只.....388 / 12只.....548  
吉拉多2号 - 马雷讷奥莱宏  
6只.....788 / 8只.....988 / 12只.....1488

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

皇家塔.....3388 (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  
所有海鲜均配有桌边调料

- 鱼子酱传统式 & 配料  
50克.....988 / 100克.....2488 / 250克.....5888 / 500克.....8888  
疯狂生蚝鱼子酱.....788  
小号生蚝6只 & 鱼子酱30克

- 原味烟熏三文鱼.....188  
芥末金枪鱼塔塔.....168

## 甲壳类 - 清蒸

- 波士顿龙虾 (500克+).....788  
雪蟹 (900克+).....1288  
整只帝王蟹 (2公斤+).....4888

## 前菜

- 生牛肉塔塔 & 面包薄脆 (100克).....168  
作为主菜搭配薯条.....188  
生牛肉塔塔 - 生蚝 - 鱼子酱.....588  
凯撒色拉.....130  
配鸡肉.....150  
生菜心, 大蒜 & 面包薄脆.....60  
配意大利焗肉.....70  
芝麻叶菌菇松露色拉.....120  
法式洋葱汤.....138  
主厨独创松露烤面包.....150  
孔泰芝士舒芙蕾 (20分钟).....120  
苹果白兰地火烧.....加30  
主厨独创 "柑橘罐蒸大虾" .....188

## 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  
火腿芝士通心粉.....90

# GRILL

## 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 Tournedos - Fillet - Bearnaise - Australian Angus (200g).....368
- & Tournedos "Pepper Steak" - Fillet - Australian Angus (200g).....388
- Tournedos Rossini - Fillet - Australian Angus MS 3+ (200g).....528

### 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 - Buffalo Lake - Angus - USDA Prime (450g).....800
- Entrecôte: Ribeye - Phoenix, Australian Wagyu - MS 5 (450g) .....1250

RECOMMENDED TO SHARE FOR 2+

- & Côte de Boeuf / Bone-in Ribeye - Australian Angus MS 5+ (1kg).....1800
- Côte de Boeuf Tomahawk - Australian Wagyu - MS 5+.....PRICE OF THE DAY

## 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.....1800

RECOMMENDED TO SHARE FOR 2

- 3 Jumbo Tiger Prawns + 2 XL Langoustines
- + 1 Boston Lobster

### MIXED SURF & TURF.....2400

RECOMMENDED TO SHARE FOR 4

- 1/2 Chicken + 4 Lamb Chops + 1 Beef Tournedos + 2 Bacon
- + 3 Jumbo Tiger Prawns + 2 XL Langoustines
- + 1 Boston Lobster

## ADDENDUM

- Grilled Foie Gras (60g) - Per PC.....100
- Grilled Thick Bacon Slice - Per 2 Slices.....60
- Grilled 1/2 Lobster - Per PC.....388
- Grilled Jumbo Tiger Prawn - Per PC.....160

- SAUCES\*: Béarnaise, Aioli, Red Wine or Pepper Sauce.....40
- HOUSE BUTTERS\*: Garlic or Escargot or Anchovy.....40

## 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
- 烤牛菲力 - 澳大利亚安格斯 (200克).....368
- 胡椒酱牛菲力 - 澳大利亚安格斯 (200克).....388
- 罗西尼牛菲力 - 澳大利亚安格斯 大理石纹3+ (200克).....528

### 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 - 布法罗莱克安格斯 - 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

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).....1800
- 战斧牛排 - 澳大利亚和牛 - 大理石纹5+ .....当日价格

## 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.....1800

适合2人分享

- 3只巨虎虾 + 2只大海鲈虾
- + 1只波士顿龙虾

### 混合海陆烧烤.....2400

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只大海鲈虾
- + 1只波士顿龙虾

## 附加

- 烤鸭肝 (60克).....每片100
- 烤厚培根切片.....每2片60
- 烤1/2龙虾.....每份388
- 烤巨虎虾.....每只160

- 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\*: 番蒜欧芹或鲑鱼.....40

# OTHER MAINS

## LAND

### CARVING TROLLEY

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

RECOMMENDED TO SHARE FOR 2

- & Char-grilled 1/2 Chicken - Onion - Asiate.....240
- Rack of Lamb Provençale.....500
- & Long Short Rib Teriyaki PP.....988

## SEA

- Grilled Jumbo Tiger Prawns - (3PC).....488
- Grilled Boston Lobster (500g+).....788

GRILLED CRUSTACEANS ARE SERVED WITH BEARNAISE-ASIATE & CONDIMENTS

- & Le Beau Seafood Vol-Au-Vent.....328
- Lobster Fricassée "À L'Américaine".....888
- Half Lobster.....488
- & Black Cod "In The Bag" PP.....488

## 陆地

### 现切烧烤推车

当日烧烤.....当日价格

适合2人分享

- 炭烤1/2鸡 - 洋葱 - 亚洲汁.....240
- 普罗旺斯羊排.....500
- 主厨独创酱烧牛生长小肋排.....988

## 海洋

- 烤巨虎虾 (3只).....488
- 烤波士顿龙虾 (500克+).....788
- 所有烤炙甲壳海鲜皆附有伯纳西-亚洲酱汁与配料

- 海鲜美罗旺.....328
- 美式龙虾烩.....888
- 半只龙虾.....488
- 主厨独创“袋蒸黑鳕鱼”.....488

# DESSERTS

## VIENNOISERIES

RECOMMENDED TO SHARE FOR 2

- ✦ MMB VIENNOISERIES BAKER'S BASKET  
2 PAINS SUISSES, 2 CROISSANTS AU BEURRE, 2 PAINS AUX RISINS.....ADD 75  
ADD COFFEE OR TEA.....ADD 25

## 面包和咖啡

适合2人分享

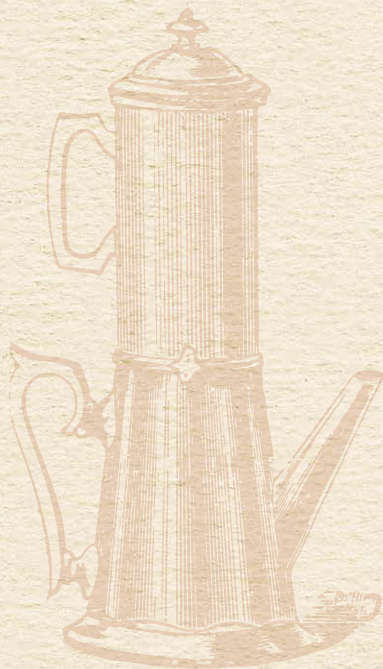
- MMB 早餐面包篮  
2个瑞士面包, 2个黄油羊角面包, 2个葡萄干面包.....加75  
加咖啡或茶早.....加25

## DESSERTS

- ✦ REAL FRENCH TOAST.....100
- ✦ BABA AU RHUM.....110
- ✦ CHILLED GRAPEFRUIT & POMELO.....80
- ✦ RASPBERRY RASPBERRY CHANTILLY.....120
- ✦ LEMON & LEMON TART PP.....120
- ✦ PARIS BRÉST - HAZELNUT.....90
- ✦ LE BON GÂTEAU AU CHOCOLAT.....90
- ✦ CRÈME TOUT CARAMEL.....80
- ✦ UNE ÎLE FLOTTANTE.....80
- SOUFFLÉ AU PRALIN (15 MIN).....120  
FLAMBÉ RHUM.....ADD 30
- ✦ SOUFFLÉ AU GRAND MARNIER (15 MIN).....120  
FLAMBÉ GRAND MARNIER.....ADD 30

## 甜品

- 真正的法式吐司.....100
- 朗姆酒软糕.....110
- 西柚香柚冷汤.....80
- 树莓香蒂邑.....120
- 主厨独创香浓柠檬塔.....120
- 巴黎车轮榛子泡芙.....90
- 好好吃的巧克力蛋糕.....90
- 双重焦糖布丁.....80
- 一漂流岛.....80
- 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



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所有价格需加收10%服务费

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VEGETARIAN - 素食菜品