

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.....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
树莓香蒂邑

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

海鲜芙罗旺

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.....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 - RAISIN & HAZELNUT
ROSBIF "CARPACCIO"
MACKEREL "LIKE A HERRING" - POTATO SALAD

❖ RÉMOULADE - CELERIAC, CELERY, APPLE TRUFFLE
❖ TOMATO BURRATA
❖ LA CAESAR

OCTOPUS - KIND OF CEVICHE
CRUSTACEAN BISQUE - HAZELNUTS
ESCARGOTS GARLIC PARSLEY (6PC)

前菜

乡村肉派
鸭肝清淡奶酥糕
薄切烤牛肉片
马鲛鱼“宛如腌渍鲱鱼一般” - 土豆色拉

风味蛋黄酱拌蔬菜 - 块根芹, 西芹, 苹果松露
番茄布拉塔芝士
凯撒色拉

酸橘汁章鱼
番茄鲜虾浓汤 - 榛果
香蒜欧芹烤蜗牛 (6只)

EGGS SELECTION

EGG, CAVIAR & DILL.....ADD 50
EGG BENEDICTE
EGG, SMOKED SALMON BENEDICT.....ADD 50
TORTILLA DE PATATA - IBERICO

蛋

鱼子酱芦笋浓心蛋.....加50
班尼迪克蛋
三文鱼班尼迪克蛋.....加50
香煎土豆蛋糕 - 伊比利亚火腿

MAINS

❖ CARVING TROLLEY - ROAST OF THE DAY
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
STEAMED SALMON "MINUTE" - GREENS.....ADD 50

VERY RICH MAN'S BREAKFAST: STEAK & EGG - TOMATO, FRENCH FRIES
GOLDEN PORK IBERICO GRENBOLOISE - MASH TRADITION
GRILLED LAMB CHOPS BALSAMICO - HOUSE FRENCH FRIES

❖ LE BEAU CHICKEN VOL-AU-VENT

AVOCADO BLT BURGER - HOUSE FRENCH FRIES
❖ 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

柠檬姜味扇贝 - 法式传统土豆泥
炭烤海鲈鱼, 微尔吉酱料, 罗勒, 柠檬 - 芝麻菠菜
蒸三文鱼 - 混合时蔬.....加50

非常有钱人早餐: 牛排与蛋 - 番茄, 薯条
格勒诺布尔猪排
烤羊排, 意大利黑醋 - 手切薯条
鸡肉芙蓉旺

牛油果培根汉堡 - 手切薯条
法式火腿乳酪三明治 (女士) - 焙烤蛋

DESSERTS

VIENNOISERIES

RECOMMENDED TO SHARE FOR 2

❖ MMB VIENNOISERIES BAKER'S BASKET
2 PAINS SUISSES, 2 CROISSANTS AU BEURRE, 2 PAINS AUX RAISINS

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

❖ REAL FRENCH TOAST
❖ BABA AU RHUM.....ADD 50
❖ PARIS BREST - HAZELNUT
❖ LE BON GÂTEAU AU CHOCOLAT

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

❖ UNE ÎLE FLOTTANTE

真正的法式吐司
朗姆酒软糕.....加50
巴黎车轮椰子泡芙
好好吃的巧克力蛋糕

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

一漂流岛

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❖ MMB'S MOST WANTED - MMB 最受欢迎
VEGETARIAN - 素食菜品

À LA CARTE



HORS D'OEUVRES & STARTERS

CHARCUTERIE

DUCK FOIE GRAS TERRINE NATURAL.....168
IBERICO DE BELLOTA SJ SPANISH HAM
30G.....228 / 50G.....388
THE SMALL CHARCUTERIE - RECOMMENDED FOR 1 TO 2.....188
HAMS & SALUMNI (160G)
THE BIG CHARCUTERIE - RECOMMENDED FOR 2+.....388
HAMS & SALUMNI - FOIE GRAS & PÂTÉ 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 6PC & CAVIAR 30G

SMOKED SALMON ESSENTIAL.....188
AVOCADO - TUNA TARTARE.....168
WITH CAVIAR 20G.....588

CRUSTACEANS - SIMPLY STEAMED

BOSTON LOBSTER (500G+).....588
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
* CHEESE SOUFFLÉ (20 MIN).....120
* 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.....5588 / 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
牛油果-金枪鱼塔塔.....168
配鱼子酱 20克.....588

甲壳类 - 清蒸

波士顿龙虾 (500克+).....588
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
作为主菜搭配配菜后.....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
配意大利烟肉.....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
芝士舒芙蕾 (20分钟).....120
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

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* MMB'S MOST WANTED - MMB 最受欢迎
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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.....1000

RECOMMENDED TO SHARE FOR 2+

- 1 CHICKEN FILLET + 4 LAMB CHOPS
- + 1 PORK CHOP + 1 BEEF Tournedos + BACON

MIXED SURF.....1600

RECOMMENDED TO SHARE FOR 2

- 3 JUMBO TIGER PRAWNS + 2 XL LANGOUSTINES
- + 1 BOSTON LOBSTER

MIXED SURF & TURF.....2200

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.....298
- GRILLED JUMBO TIGER PRAWN - PER PC.....160

- SAUCES*: BEARNAISE, AÏOLI, 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.....1000

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.....1600

适合2人分享

- 3只巨虎虾 + 2只大海鲈鱼
- + 1只波士顿龙虾

混合海陆烧烤.....2200

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只大海鲈鱼
- + 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298
- 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*: 香蒜欧芹或鲑鱼.....40

OTHER MAINS

LAND

CARVING TROLLEY

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

RECOMMENDED TO SHARE FOR 2

- * CHARGRILLED 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+).....588

GRILLED CRUSTACEANS ARE SERVED WITH BEARNAISE-ASIATE & CONDIMENTS

- * LE BEAU SEAFOOD VOL-AU-VENT.....328
- LOBSTER FRICASSÉE "À L'AMÉRICAIN".....688
- HALF LOBSTER.....388
- * 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
- 主厨独创酱烧牛长小肋排.....988

海洋

- 烤巨虎虾 (3只).....488
- 烤波士顿龙虾 (500克+).....588

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.....688
- 半只龙虾.....388
- 主厨独创“袋蒸黑鳕鱼”.....488

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& MMB'S MOST WANTED - MMB 最受欢迎
VEGETARIAN - 素食菜品

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

DESSERTS

& 刀 REAL FRENCH TOAST.....100

& 刀 BABA AU RHUM.....110

& 刀 CHILLED GRAPEFRUIT & POMELO.....80

& 刀 RASPBERRY RASPBERRY CHANTILLY.....120

& 刀 LEMON & LEMON TART PP.....120

& 刀 MANDARINE - MANDARINE, UVA.....80

FROM ULTRAVIOLET BY PAUL PAIRET

& 刀 PARIS BREST - HAZELNUT.....90

& 刀 LE BON GÂTEAU AU CHOCOLAT.....90

& 刀 UNE ÎLE FLOTTANTE.....80

& 刀 SOUFFLÉ AUX FRUITS ROUGES (15 MIN).....120

& 刀 SOUFFLÉ AU GRAND MARNIER (15 MIN).....120

FLAMBÉ GRAND MARNIER.....ADD 30

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

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

柑橘 - 柑橘, UVA.....80

来自紫外餐厅

巴黎车轮榛子泡芙.....90

好好吃的巧克力蛋糕.....90

一漂流岛.....80

红莓舒芙蕾 (15分钟).....120

金万利舒芙蕾 (15分钟).....120

金万利火烧.....加30

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VEGETARIAN - 素食菜品