

Mr & Mrs Bund

SEAFOOD & STEAK HOUSE BY PAUL PAIRET



Carte 2025

SET MENUS

ALL OUR SET MENUS ARE DESIGNED FOR 2 PEOPLE TO SHARE
所有套餐皆为两人分享式

PP CLASSIC

PRICE PER PERSON.....1288

MEUNIÈRE TRUFFLE BREAD PP
ARUGULA, MUSHROOM, TRUFFLE

JUMBO TIGER PRAWN "IN CITRUS JAR" PP
BLACK COD "IN THE BAG" PP

LONG SHORT RIB TERIYAKI PP

MASH TRADITION
SPINACH SESAME

LEMON & LEMON TART PP
SOUFFLÉ AU GRAND MARNIER (15 MIN)

ADD PP CLASSIC WINE PAIRING.....688/PERS

EDOUARD DUVAL, BRUT D'EULALIE
NV, CÔTE DES BAR - CHARDONNAY, PINOT NOIR

LABOURE-ROI BOURGOGNE
2022, BOURGOGNE, FRANCE - CHARDONNAY

PASTOURELLE DE CLERC MILON, PAUILLAC
2016, BORDEAUX, FRANCE - CABERNET SAUVIGNON, MERLOT

CHATEAU FONTAINE, SAUTERNES
2017, BORDEAUX, FRANCE - SEMILLON, SAUVIGNON BLANC

主厨招牌经典

每位价格.....1288

主厨独创松露烤面包
芝麻叶菌菇松露色拉

主厨独创“柑橘罐蒸大虾”
主厨独创“袋蒸黑鳕鱼”

主厨独创酱烧牛生长小肋排

传统土豆泥
芝麻菠菜

主厨独创香柠柠檬塔
金万利舒芙蕾 (15分钟)

主厨招牌餐酒搭配.....688/位

爱德华蜜语园香槟
NV, 巴尔丘 - 霞多丽, 黑皮诺

拉布雷酒庄霞多丽干白葡萄酒
2022, 勃艮第, 法国 - 霞多丽

克拉米伦酒庄红葡萄酒
2016, 波尔多, 法国 - 赤霞珠, 梅洛

丰泰酒庄贵腐甜白葡萄酒
2017, 波尔多, 法国 - 赛美蓉, 长相思

MR & MRS

PRICE PER PERSON.....1888

CAVIAR TRADITION & CONDIMENTS (30G)
OYSTERS 6PC - GILLARDEAU SPÉCIALE N°2 MARENNES-OLÉRON
IBERICO DE BELLOTA SJ SPANISH HAM 30G

GRILLED LARGE LANGOUSTINES - (2PC)

ENTRECÔTE: RIBEYE - PHOENIX, AUSTRALIAN WAGYU - MS 5 (450G)

POTATO GRATIN
MUSHROOMS ESSENTIAL GARLIC

PARIS BREST - HAZELNUT
RASPBERRY RASPBERRY CHANTILLY

ADD MR & MRS WINE PAIRING.....988/PERS

DRAPPIER BRUT NATURE ZERO DOSAGE
NV, URVILLE - PINOT NOIR

MICHEL REDDE ET FILS, POUILLY-FUME
2019, LOIRE VALLEY, FRANCE - SAUVIGNON BLANC

DOMAINE TRAPET, GEVREY CHAMBERTIN
2019, BOURGOGNE, FRANCE - PINOT NOIR

NIEPOORT, LATE BOTTLED VINTAGE PORT
2014, PORTUGAL - TINTA BARROCA, TOURIGA NACIONAL, TOURIGA FRANCA

外滩夫妇

每位价格.....1888

鱼子酱传统式 (30克) & 配料
6只吉拉多2号 - 马雷讷奥莱宏
5J伊比利亚火腿 30克

烤大海鲈鱼 (2只)

肉眼 - 澳洲菲尼克斯 - 大理石纹5 (450克)

奶焗土豆片
原味香蒜菌菇

巴黎车轮榛子泡芙
树莓香蒂臣

外滩夫妇餐酒搭配.....988/位

德拉皮耶天然型香槟气泡酒
NV, 尤维尔 - 黑皮诺

米歇尔雷德酒庄普伊富美田塞干白葡萄酒
2019, 卢瓦河谷, 法国 - 长相思

特拉佩父子酒庄热夫雷-香贝丹村红葡萄酒
2019, 勃艮第, 法国 - 黑皮诺

尼伯特佳酿波特葡萄酒
2014, 葡萄牙 - 红巴罗卡, 国产多瑞加, 弗兰卡多瑞加

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.....988 (FROM 1 TO 2 GUESTS TO SHARE AS A STARTER)
12 SMALL OYSTERS + SHUCKED CLAMS + POACHED BULOTS + 8 TIGER SHRIMPS

MR & MRS TOWER.....1588 (FROM 2 GUESTS TO SHARE)
6 LARGE GILLARDEAU N°2 OYSTERS + 6 SMALL OYSTERS + SHUCKED CLAMS
+ POACHED BULOTS + 12 TIGER SHRIMPS

THE SHANGHAI TOWER.....2288 (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.....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

THE EMPEROR TOWER.....5488 (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.....10888 (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 6PC & CAVIAR 30G

OYSTERS

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

BLACK PEARL SPÉCIALE N°4 BRITTANY
6PC.....298 / 8PC.....398 / 12PC.....588

GILLARDEAU SPÉCIALE N°2 MARENNES-OLÉRON
6PC.....788 / 8PC.....988 / 12PC.....1488

SHELLS

SCALLOPS SASHIMI - PONZU LIME (3 HALF SHELL).....188
OYSTERS - NAM JIN GRANITÉ (SMALL OYSTERS 3PC).....188

CRUSTACEANS - SIMPLY STEAMED

BOSTON LOBSTER (500G+).....588

SNOW CRAB (900G+).....1288
WHOLE KING CRAB (2KG+).....4888

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.....988 (作为前菜 适合1-2人享用)
12只小号生蚝 + 开壳蛤蜊 + 煮海螺 + 8只虎虾

夫妇塔.....1588 (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.....2288 (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

皇家庄.....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

帝王.....5488 (适合4人以上分享)
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.....10888 (适合4人以上分享)
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

生蚝

布锐琪 特级5号 - 马雷讷奥莱宏
6只.....288 / 8只.....388 / 12只.....548

黑珍珠4号 - 布列塔尼
6只.....298 / 8只.....398 / 12只.....588

吉拉多2号 - 马雷讷奥莱宏
6只.....788 / 8只.....988 / 12只.....1488

壳类

扇贝刺身 - 青柠橘醋汁 (三只单壳).....188
生蚝 - 泰式南吉姆冰沙 (小生蚝3只).....188

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

STARTERS

CHARCUTERIE

✦ "PERSILLÉ" HOUSE HAM.....88
PÂTE DE CAMPAGNE.....88
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 & SALUMNI (160G)
THE BIG CHARCUTERIE - RECOMMENDED FOR 2+.....388
HAMS & SALUMNI - FOIE GRAS & PÂTE DE CAMPAGNE (360G)

RAW

SMOKED SALMON ESSENTIAL.....188

AVOCADO - TUNA TARTARE.....168
WITH CAVIAR 20G.....588
MUSTARD MACKEREL - POMME PAILLE.....98

BEEF TARTARE ESSENTIAL (100G).....168
AS MAIN WITH CUBE FRIES.....188
✦ BEEF TARTARE - OYSTER - CAVIAR.....588

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

CRAB MIMOSA.....288
✦ RÉMOULADE - CELERiac, CELERY, APPLE, TRUFFLE.....78
✦ TARTELETTE PISSALADIÈRE NIÇOISE.....98

✦ PICNIC CHICKEN AÏOLI.....138
ROSBIF "CARPACCIO".....138

SHRIMP COCKTAIL SALAD.....158

HOT STARTERS & SOUPS

CRUSTACEAN BISQUE - HAZELNUTS.....138
✦ FRENCH ONION SOUP.....138

✦ MEUNIÈRE TRUFFLE BREAD PP.....150
✦ CHEESE SOUFFLÉ (20 MIN).....120

✦ ESCARGOTS GARLIC PARSLEY (6PC).....98

✦ CHARRED OCTOPUS - LEMON, PASTIS.....128
✦ GRILLED BEEF TONGUE - LEMON SALT & PEPPER.....128

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

GRILLED JUMBO TIGER PRAWNS - (3PC).....488
GRILLED LARGE LANGOUSTINES - (2PC).....528
GRILLED BOSTON LOBSTER (500G+).....588

GRILLED CRUSTACEANS ARE SERVED WITH BEARNAISE-ASIATE & CONDIMENTS

冷切肉

西芹秘制火腿肉派.....88
乡村肉派.....88
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)

生前菜

原味烟熏三文鱼.....188

牛油果 - 金枪鱼塔塔.....168
配鱼子酱 20克.....588
芥末马鲛鱼 - 火柴薯条.....98

生牛肉塔塔 & 面包丁 (100克).....168
作为主菜搭配薯块.....188
生牛肉塔塔 - 生蚝 - 鱼子酱.....588

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

迷莫萨蟹肉.....288
风味蛋黄酱拌蔬菜 - 块根芹、西芹、苹果松露.....78
尼斯洋葱酥.....98

野餐鸡肉佐蒜泥蛋黄酱.....138
薄切烤牛肉片.....138

鸡尾酒虾.....158

热前菜 & 汤

番茄鲜虾浓汤 - 榛果.....138
法式洋葱汤.....138

主厨独创松露焗烤面包.....150
芝士舒芙蕾 (20分钟).....120

香蒜欧芹烤蜗牛 (6只).....98

炭烤章鱼 - 柠檬、茴香酒.....128
烤牛舌 - 柠檬盐 & 胡椒.....128

主厨独创“柑橘罐蒸大虾”.....188

烤巨虎虾 (3只).....488
烤大海鳌虾 (2只).....528
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

GRILL & MAINS

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

- ✘ GRILLED RIBEYE "STEAK FRITE" - PHOENIX WAYGU MS 5+ (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
- ✘ ENTRECÔTE: RIBEYE - RANGER VALLEY, AUSTRALIAN WAGYU - MS 9 (450G)2200

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

- SAUCES*: BEARNAISE, AÏOLI, RED WINE OR PEPPER SAUCE.....40
- HOUSE BUTTERS*: GARLIC OR ESCARGOT OR ANCHOVY.....40

- 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

LAND

- GRILLED LAMB CHOPS.....220
- GRILLED PORK CHOP IBERICO PUTANESCA.....220

RECOMMENDED TO SHARE FOR 2

- ✘ CHARGRILLED 1/2 CHICKEN - ONION - ASIATE.....240

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

SEA

- LOBSTER FRICASSÉE "À L'AMÉRICAIN".....688
- HALF LOBSTER.....388

- ROASTED SEABASS BOUILLABaisse - ROUILLE.....188
- ✘ BLACK COD "IN THE BAG" PP.....488
- STEAMED BLACK COD "DIEPPOISE".....428

- ✘ LE BEAU SEAFOOD VOL-AU-VENT.....328

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

- 烤肉眼“牛排薯条”- 澳洲菲尼克斯 大理石纹5+ (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
- 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 - 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

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只大海鳌虾
- + 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, 欧芹或鲑鱼.....40

- 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

陆地

- 烤羊排.....220
- 普塔内斯卡烤猪排.....220

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

- 美式龙虾烩.....688
- 半只龙虾.....388

- 烤海鲈鱼, 马赛鱼汤 - 法式蛋黄酱.....188
- 主厨独创“袋蒸黑鲱鱼”.....488
- “迪耶普”风味蒸黑鲱鱼.....428

- 海鲜美罗旺.....328

SIDE DISHES

SIDES

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

- ✦ HOUSE FRENCH FRIES.....70
- ✦ MASH TRADITION.....80
- POTATO GRATIN.....90

- & COQUILLETES HAM & CHEESE.....90

- & ✦ LA CAESAR.....130
- ✦ BUTTER LETTUCE, GARLIC & CROUTONS.....60
WITH PANCETTA.....70
- & ✦ CHICORY, WALNUTS & BLUE CHEESE.....80
WITH PANCETTA.....90
- & ARUGULA, MUSHROOM, TRUFFLE.....120

配菜

- 原味芦笋.....130
- 芝麻菠菜.....70
- 蒸绿色蔬菜.....80
- 原味香菇菌菇.....80

- 手切火柴薯条.....70
- 传统土豆泥.....80
- 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
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

DESSERTS

DESSERTS

- & ✦ LEMON & LEMON TART PP.....120
- & ✦ MANDARINE - MANDARINE, UVA.....80
FROM ULTRAVIOLET BY PAUL PAIRET

- ✦ RASPBERRY RASPBERRY CHANTILLY.....120
- & ✦ CHILLED GRAPEFRUIT & POMELO.....80

- ✦ CHOCOLAT VERY MELTING.....80
- & ✦ UNE ÎLE FLOTTANTE.....80

- & ✦ SOUFFLÉ AU GRAND MARNIER (15 MIN).....120
FLAMBÉ GRAND MARNIER.....ADD 30
- & ✦ SOUFFLÉ AUX FRUITS ROUGES (15 MIN).....120

- & ✦ BABA AU RHUM.....110
- ✦ LE BON GÂTEAU AU CHOCOLAT.....90
- ✦ PARIS BREST - HAZELNUT.....90

甜品

- 主厨独创香浓柠檬塔.....120
- 柑橘 - 柑橘, UVA.....80
来自紫外线餐厅

- 树莓香蒂邑.....120
- 西柚香柚冷汤.....80

- 熔岩巧克力.....80
- 一漂流岛.....80

- 金万利舒芙蕾 (15分钟).....120
- 金万利火烧.....加30
- 红莓舒芙蕾 (15分钟).....120

- 朗姆酒软糕.....110
- 好好吃的巧克力蛋糕.....90
- 巴黎车轮榛子泡芙.....90

