

# Mr & Mrs Bund

MODERN EATERY BY PAUL PAIRET



---

## Spring Festival Brunch Menu

Available from Feb 12th to Feb 14th

2月12日至2月14日供应

# Spring Festival - Brunch Sets

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.....688

### SEAFOOD TOWER

OYSTERS 6PC - LA BOURRICHE SPÉCIALE GRAND CRU N°5 MARENNES-OLÉRON  
+ SHUCKED CLAMS + POACHED WHELKS  
+ 6 TIGER SHRIMPS + 4 HALF SHELL SCALLOPS

PRIME RIB - AUSTRALIAN ANGUS (300G)

JACKET POTATO  
BUTTER LETTUCE, GARLIC & CROUTONS

REAL FRENCH TOAST  
FRESH FRUITS SALAD

## 简约精华

每位价格.....688

### 海鲜塔

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 + 4只单壳扇贝

牛肋排 - 澳大利亚安格斯 (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  
水果色拉

## THE SPLURGE

PRICE PER PERSON.....888

### CAVIAR TRADITION (30G) & CONDIMENTS

OYSTERS 6PC - LA BOURRICHE SPÉCIALE GRAND CRU N°5 MARENNES-OLÉRON

LOBSTER FRICASSÉE "À L'AMÉRICAIN"

PRIME RIB - AUSTRALIAN ANGUS (300G)

MASH TRADITION  
BUTTER LETTUCE, GARLIC & CROUTONS

SOUFFLÉ AU CHOCOLAT  
STRAWBERRY STRAWBERRY CHANTILLY

## 奢华

每位价格.....888

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 (300克)

传统土豆泥  
生菜心, 大蒜 & 面包薄脆

巧克力舒芙蕾  
浓情草莓香蒂邑

ALL PRICES ARE SUBJECT TO 10% SERVICE CHARGE  
所有价格需加收10%服务费

# Spring Festival "Menu-Carte"

## 3 COURSES.....488

1 STARTER OR EGG + 1 MAIN + 1 DESSERT

## 三道式套餐.....488

一份前菜或蛋 + 一份主菜 + 一份甜点

### STARTERS & EGGS

ROYAL PÂTE EN CROÛTE  
DUCK FOIE GRAS TERRINE NATURAL  
SMOKED SALMON "LIKE A HERRING" - POTATO SALAD  
ROSBIF "CARPACCIO"

TOMATO BURRATA  
RÉMOULADE - CELERIAC, CELERY, APPLE TRUFFLE  
ARUGULA, MUSHROOM, TRUFFLE

FRENCH ONION SOUP  
CHARRED OCTOPUS - LEMON, PASTIS  
MEUNIÈRE TRUFFLE BREAD PP

EGG, CAVIAR & DILL  
SCRAMBLED EGG - TRUFFLE  
EGG BÉNÉDICTE IBERICO HAM

### MAINS

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

SCALLOPS LEMON-GINGER - MASH TRADITION  
GRILLED TURBOT BÉARNAISE-TARTARE  
GRILLED TUNA "STEAK FRITE"  
HALF LOBSTER FRICASSÉE "À L'AMÉRICAINÉ"

CROQUE MRS BUND - GRILLED EGG & TRUFFLE  
VEAL VIENNOISE (SCHNITZEL) - GRILLED EGG  
VERY RICH MAN'S BREAKFAST: STEAK & EGG - TOMATO, FRENCH FRIES

TOURNEDOS "PEPPER STEAK" - FILLET - AUSTRALIAN ANGUS (200G).....ADD 50  
TRUFFLE LAMB CHOPS  
PORK CHOPS CEPES & BASIL  
LE BEAU CHICKEN VOL-AU-VENT

### DESSERTS

MMB VIENNOISERIES BAKER'S BASKET  
2 PAINS AU CHOCOLAT, 2 COISSANTS AU BEURRE, 2 PAINS AU LAIT

BABA AU RHUM  
REAL FRENCH TOAST

FRESH FRUITS SALAD  
STRAWBERRY STRAWBERRY CHANTILLY  
MANGO LIQUORICE SABLÉ PP

MELTING TOFFEE LAVA CAKE  
UNE ÎLE FLOTTANTE  
CRÈME CARAMEL  
MOUSSE AU CHOCOLAT MMB

### 前菜 & 蛋

节庆版乡村肉派馅饼  
原味鸭肝酱  
烟熏三文鱼“宛如腌渍鲱鱼一般”- 土豆色拉  
薄切烤牛肉片

番茄布拉塔芝士  
风味蛋黄酱拌蔬菜- 块根芹, 西芹, 苹果松露  
芝麻叶菌菇松露色拉

法式洋葱汤  
炭烤章鱼- 柠檬, 茴香酒  
主厨独创松露焗烤面包

鱼子酱芦笋满心蛋  
松露炒蛋  
斑尼迪克蛋配伊比利亚火腿

### 主菜

现切烧烤推车- 当日焗烤  
牛肋排, 澳大利亚安格斯 (150克)- 附有肉汁和生菜色色拉

柠檬佐姜扇贝- 传统土豆泥  
烤多宝鱼, 伯纳西塔塔酱  
烤金枪鱼排薯条  
半只美式龙虾烩

法式火腿乳酪三明治(女士)- 焗烤蛋&松露  
维也纳式煎小牛排- 焗烤蛋  
非常有钱人早餐: 牛排与蛋- 番茄, 薯条

胡椒酱牛菲力- 澳大利亚安格斯 (200克).....加50  
松露羊排  
牛肝菌罗勒猪排  
鸡肉美罗旺

### 甜点

MMB 早餐面包篮  
2个巧克力面包, 2个黄油羊角面包, 2个牛奶面包

朗姆酒软糕  
真正的法式吐司

水果色拉  
浓情草莓香蒂邑  
芒果甘草脆饼

太妃糖熔岩蛋糕  
一漂流岛  
法式焦糖奶冻  
MMB巧克力慕斯

# Seafood Bar & Starters

## SEAFOOD TOWERS

ALL SEAFOODS ARE SERVED WITH TABLESIDE CONDIMENTS

### THE BUND TOWER.....588

FROM 1 TO 2 GUESTS TO SHARE AS A STARTER

8 SMALL OYSTERS + SHUCKED CLAMS + POACHED WHELKS  
+ 6 TIGER SHRIMPS

### MR & MRS TOWER.....1288

FROM 1 TO 2 GUESTS TO SHARE AS STARTER OR MAIN

8 SMALL OYSTERS + 6 LARGE OYSTERS + SHUCKED CLAMS  
+ POACHED WHELKS + 6 TIGER SHRIMPS + 4 HALF SHELL SCALLOPS

### THE ROYAL TOWER.....2888

FROM 2 TO 4 GUESTS TO SHARE

12 LARGE OYSTERS + 8 SMALL OYSTERS  
+ 8 TIGER SHRIMPS + 4 JUMBO TIGER PRAWNS  
+ 1 SNOW CRAB

### THE EMPEROR.....4888

FROM 4 GUESTS TO SHARE

16 LARGE OYSTERS + 16 SMALL OYSTERS  
+ SHUCKED CLAMS + POACHED WHELKS  
+ 12 TIGER SHRIMPS + 4 JUMBO TIGER PRAWNS  
+ 1 SNOW CRAB + 2 WHOLE BOSTON LOBSTERS

## CAVIAR

CAVIAR TRADITION & CONDIMENTS

50G.....1288 / 100G.....2488 / 250G.....5588 / 500G.....10888

OYSTERS & CAVIAR "LA FOLIE".....888

SMALL OYSTERS 6PC & CAVIAR 30G

## SMALL OYSTERS

LA BOURRICHE SPÉCIALE GRAND CRU N°5 MARENNES-OLÉRON

6PC.....228 / 8PC.....298 / 12PC.....398 / 24PC.....788

BLACK PEARL SPÉCIALE N°4 BRITTANY

6PC.....288 / 8PC.....368 / 12PC.....488 / 24PC.....988

## BIG OYSTERS

UTAH BEACH SPÉCIALE N°2 NORMANDY

6PC.....468 / 8PC.....588 / 12PC.....888 / 24PC.....1688

ANCELIN SPÉCIALE N°2 MARENNES-OLÉRON

6PC.....488 / 8PC.....648 / 12PC.....988 / 24PC.....1888

## CHARCUTERIE

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 & PÂTE EN CROÛTE (360G)

## SALADS

LA CAESAR.....130

WITH CHICKEN.....150

SHRIMP COCKTAIL.....150

## 海鲜塔

所有海鲜均配有桌边调料

### 外滩塔.....588

作为前菜 适合1-2人享用

8只小号生蚝 + 开壳蛤蜊 + 煮海螺  
+ 6只虎虾

### 夫妇塔.....1288

作为前菜或主菜 适合1-2人享用

8只小号生蚝 + 6只大号生蚝 + 开壳蛤蜊  
+ 煮海螺 + 6只虎虾 + 4只单壳扇贝

### 皇家塔.....2888

适合2-4人分享

12只大号生蚝 + 8只小号生蚝  
+ 8只虎虾 + 4只巨虎虾  
+ 1只雪蟹

### 帝王.....4888

适合4人或以上分享

16只大号生蚝 + 16只小号生蚝  
+ 开壳蛤蜊 + 煮海螺  
+ 12只虎虾 + 4只巨虎虾  
+ 1只雪蟹 + 2只波士顿龙虾

## 鱼子酱

鱼子酱传统式 & 配料

50克.....1288 / 100克.....2488 / 250克.....5588 / 500克.....10888

疯狂生蚝鱼子酱.....888

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.....228 / 8只.....298 / 12只.....398 / 24只.....788

黑珍珠4号 - 布列塔尼

6只.....288 / 8只.....368 / 12只.....488 / 24只.....988

## 大号生蚝

犹他滩特选2号 - 诺曼底

6只.....468 / 8只.....588 / 12只.....888 / 24只.....1688

安芝莲2号 - 马雷讷奥莱宏

6只.....488 / 8只.....648 / 12只.....988 / 24只.....1888

## 冷切肉

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)

## 色拉

凯撒色拉.....130

配鸡肉.....150

鸡尾酒虾.....150

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 - 素食食品

# Mains & Grill

## SEAFOOD MAINS

SERVED WITH TABLESIDE CONDIMENTS

- BOSTON LOBSTER - GRILLED OR STEAMED (500g).....488
- RED LANGOUSTE - SPINY LOBSTER - GRILLED OR STEAMED (1 Kg).....1988
- SNOW CRAB - STEAMED (900g+).....888
- WHOLE KING CRAB - STEAMED (2kg+).....3888 / (3.5 kg+).....5888

## MEAT MAINS

SERVED WITH BUTTER LETTUCE

### THE LARGE CUT TO SHARE

- GRILLED STEAKS ARE SERVED WITH A CHOICE\* OF 1 SAUCE OR HOUSE BUTTER
- GRILLED ENTRECÔTE - BEEF RIBEYE - AUSTRALIAN WAGYU - MS 4-5 (450g) .....950
  - GRILLED CÔTE DE BOEUF / BONE-IN RIBEYE - ANGUS - USDA PRIME (1kg).....1500
  - GRILLED PORTERHOUSE - ANGUS - USDA PRIME (1.2kg+).....2000
  - LONG SHORT RIB TERIYAKI PP.....688

## MIXED GRILL

SERVED WITH TABLESIDE CONDIMENTS

### MIXED TURF.....850

- RECOMMENDED TO SHARE FOR 2+
- 1 CHICKEN FILLET + 4 LAMB CHOPS
  - + 1 PORK CHOP + 1 BEEF TOURNEDOS + BACON

### MIXED SURF.....1250

- RECOMMENDED TO SHARE FOR 2
- 2 JUMBO TIGER PRAWNS + 2 XL LANGOUSTINES
  - + 4 SCALLOPS + 1 BOSTON LOBSTER

### MIXED SURF & TURF.....3300

- RECOMMENDED TO SHARE FOR 4
- 1/2 CHICKEN + 4 LAMB CHOPS + 1 BEEF TOURNEDOS + 2 BACON
  - + 4 JUMBO TIGER PRAWNS + 4 XL LANGOUSTINES + 4 SCALLOPS
  - + 2 BOSTON LOBSTERS

## ADDENDUM

- SAUCES\*: BÉARNAISE, AÏOLI, RED WINE OR PEPPER SAUCE.....40
- HOUSE BUTTERS\*: GARLIC OR ESCARGOT PARSLEY OR ANCHOVY.....40
- FLAMBÉ: COGNAC OR BOURBON OR SCOTCH WHISKY.....30

- GRILLED EGG - PER PC.....20
- GRILLED THICK BACON SLICE - PER 2 SLICES.....50
- SCORCHED BONE MARROW - PARSLEY CHIMICHURRI.....130
- GRILLED FOIE GRAS (60g) - PER PC.....120
- GRILLED 1/2 LOBSTER - PER PC.....258
- GRILLED JUMBO TIGER PRAWN - PER PC.....150

## 海鲜主菜

皆附有桌边配料

- 波士顿龙虾 - 烤炙或清蒸 (500克).....488
- 澳洲龙虾 - 多刺龙虾 - 烤炙或清蒸 (1公斤).....1988
- 雪蟹 - 清蒸 (900克+).....888
- 整只帝王蟹 - 清蒸 (2公斤+).....3888 / (3.5公斤+).....5888

## 肉品主菜

附有生菜心色拉

### 大份切适合分享

- 烤炙牛排附可任选一种酱料或自制风味黄油
- 烤肉眼 - 澳大利亚和牛 - 大理石纹 4-5 (450克).....950
  - 烤带骨肉眼 - 安格斯 - 美国农业部特选 (1公斤).....1500
  - 烤上等 T 骨牛腰肉 - 安格斯 - 美国农业部特选 (1.2公斤+).....2000
  - 主厨独创酱烧牛小肋排.....688

## 混合烧烤

皆附有桌边配料

### 混合陆地烧烤.....850

- 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.....1250

- 适合2人分享
- 2只巨虎虾 + 2只大海鳌虾
  - + 4只扇贝 + 1只波士顿龙虾

### 混合海陆烧烤.....3300

- 适合4人分享
- 1/2鸡肉 + 4块羊排 + 1块牛菲力 + 2片培根
  - + 4只巨虎虾 + 4只大海鳌虾 + 4只扇贝
  - + 2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\*: 香蒜或欧芹蚱蜱或鲑鱼.....40
- 火烧: 干邑, 波本, 或苏格兰威士忌.....30

- 烤鸡蛋.....每个20
- 烤厚培根切片.....每2片50
- 香烤牛骨髓 - 奇米丘里欧芹油醋酱.....130
- 烤鸭肝 (60克).....每片120
- 烤1/2龙虾.....每份258
- 烤巨虎虾.....每只150

# Sides & Desserts

## SIDES

- COQUILLETES HAM & CHEESE.....90
- ASPARAGUS ESSENTIAL.....100
- SPINACH SESAME.....70
- STEAMED GREENS ESSENTIAL.....80
- MUSHROOMS ESSENTIAL GARLIC.....80
- TORCH-CHARRED SHITAKE.....100
- HOUSE FRENCH FRIES.....70
- MASH TRADITION.....70

## DESSERTS

- MMB VIENNOISERIES BAKER'S BASKET.....75  
*2 PAINS AU CHOCOLAT, 2 CROISSANTS AU BEURRE, 2 PAINS AU LAIT*
- REAL FRENCH TOAST.....100
- BABA AU RHUM.....110
- STRAWBERRY STRAWBERRY CHANTILLY.....90
- FRESH FRUITS SALAD.....90
- MANGO LIQUORICE SABLÉ PP.....90
- MELTING TOFFEE LAVA CAKE.....80
- UNE ÎLE FLOTTANTE.....80
- CRÈME CARAMEL.....80
- SOUFFLÉ AU CHOCOLAT (15 MIN).....110  
*FLAMBÉ RHUM.....ADD 30*
- SOUFFLÉ AU GRAND MARNIER (15 MIN).....110  
*FLAMBÉ GRAND MARNIER.....ADD 30*

## 配菜

- 火腿芝士通心粉.....90
- 原味芦笋.....100
- 芝麻菠菜.....70
- 蒸绿色蔬菜.....80
- 原味香蒜菌菇.....80
- 火炬烧香菇.....100
- 手切薯条.....70
- 传统土豆泥.....70

## 甜点

- MMB 早餐面包篮.....75  
2个巧克力面包, 2个黄油羊角面包, 2个牛奶面包
- 真正的法式吐司.....100
- 朗姆酒软糕.....110
- 浓情草莓香蒂邑.....90
- 水果色拉.....90
- 芒果甘草脆饼.....90
- 太妃糖熔岩蛋糕.....80
- 一漂流岛.....80
- 法式焦糖奶冻.....80
- 巧克力舒芙蕾 (15分钟).....110
- 朗姆酒火烤.....加30
- 金万利舒芙蕾 (15分钟).....110
- 金万利火烤.....加30