

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
STRAWBERRY & VANILLA TRUFFLE

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

BABA AU RHUM
& MANDARINE - MANDARINE, UVA
FROM ULTRAVIOLET BY PAUL PAIRET

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

GRILLED BOSTON LOBSTER (500G+)

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
千层草莓雪糕

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

朗姆酒软糕
柑橘 - 柑橘, UVA
来自紫外线餐厅

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

烤波士顿龙虾 (500克+)

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 EN CROÛTE
- & FOIE GRAS LIGHT CRUMBLE - RAISIN & HAZELNUT
- SMOKED SALMON ESSENTIAL
- AVOCADO KING FISH TARTARE.....ADD 50
- ✓ RÉMOULADE - CELERIAC, CELERY, APPLE TRUFFLE
- ✓ TOMATO BURRATA
- & LA CAESAR
- OCTOPUS - KIND OF CEVICHE
- ROASTED PUMPKIN PEASANT SOUP - PANCETTA, ONION & CROÛTONS
- & ✓ CHEESE SOUFFLÉ (20 MIN)
- ESCARGOTS GARLIC PARSLEY (6PC)

EGGS SELECTION

- EGG, CAVIAR & DILL.....ADD 50
- EGG BENEDICTE
- EGG FLORENTINE - PANCETTA
- EGG "CHAKCHOUKA"

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 SALMON BÉARNAISE - SPINACH & ASPARAGUS
- SEAFOOD GRATIN "SIXTIES".....ADD 50
- VERY RICH MAN'S BREAKFAST: STEAK & EGG - TOMATO, FRENCH FRIES
- GRILLED LAMB CHOPS HOUMOUS - HOUSE FRENCH FRIES
- GRILLED PORK CHOP IBERICO PŪTANESCA - MASH TRADITION
- & CHICKEN "YELLOW WINE & MORELS"
- & THE GOOD BEEF BURGER "BÉARNAISE" - HOUSE FRENCH FRIES
- & CROQUE MRS BUND - GRILLED EGG

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
- ✓ PARIS BREST - HAZELNUT
- ✓ CHOCOLAT LIÉGEOIS
- & ✓ LEMON & LEMON TART PP.....ADD 50
- & ✓ CHILLED GRAPEFRUIT & POMELO
- STRAWBERRY & VANILLA TRIFLE
- RUM & RAISINS VANILLA MILK RICE
- & ✓ UNE ÎLE FLOTTANTE

前菜

- 乡村肉派馅饼
- 鸭肝清淡奶酥糕
- 原味烟熏三文鱼
- 牛油果帝王鱼塔塔.....加50
- 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
- 酸橘汁腌章鱼
- 法式田园南瓜浓汤 - 熏肉、洋葱 & 面包丁
- 芝士舒芙蕾 (20分钟)
- 香蒜欧芹烤蜗牛 (6只)

蛋

- 鱼子酱前梦游心蛋.....加50
- 班尼迪克蛋
- 佛罗伦萨游心蛋 - 熏肉
- 南法风味游心蛋

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
- 烤三文鱼, 伯纳西酱 - 菠菜 & 芦笋
- 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
- 烤羊排, 鹰嘴豆泥 - 手切薯条
- 普塔内斯卡烤猪排 - 传统土豆泥
- 奶油 "黄酒 & 羊肚菌" 炖鸡
- 好吃的牛肉汉堡 "伯纳西酱" - 手切薯条
- 法式火腿乳酪三明治 (女士) - 焙烤蛋

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
- 巴黎车轮橘子泡芙
- 法式巧克力雪糕
- 主厨独创香浓柠檬塔.....加50
- 西柚香柚冷汤
- 千层草莓雪糕
- 朗姆干提香草牛奶饭
- 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 EN CROÛTE (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

* SPINACH SESAME.....70
* STEAMED GREENS ESSENTIAL.....80
* MUSHROOMS ESSENTIAL GARLIC.....80
* MORELS & ASPARAGUS.....120
* 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.....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

芝麻菠菜.....70
蒸绿色蔬菜.....80
原味香蒜菌菇.....80
羊肚菌 & 芦笋.....120

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 "À LA 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 LEXINGTON - ANGUS - USDA PRIME (450G).....900
ENTRECÔTE: RIBEYE - CONNORS, AUSTRALIAN WAGYU - MS 5 (450G)1200

RECOMMENDED TO SHARE FOR 2+

- * CÔTE DE BOEUF / BONE-IN RIBEYE - AUSTRALIAN WAGYU 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.....140
GRILLED THICK BACON SLICE - PER 2 SLICES.....60
GRILLED 1/2 LOBSTER - PER PC.....298
GRILLED JUMBO TIGER PRAWN - PER PC.....160

- SAUCES*: BÉARNAISE, 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 - 安格斯 - 美国农业部特选 (450克).....900
肉眼 - 澳洲康纳斯 - 大理石纹5 (450克).....1200

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

- 烤鸭肝 (60克).....每片140
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、欧芹或鳀鱼.....40

OTHER MAINS

LAND

CARVING TROLLEY

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

RECOMMENDED TO SHARE FOR 2

- * HALF CHICKEN "YELLOW WINE & MORELS".....388
ROSTED LAMB SHOULDER PROVENÇALE.....528

SEA

GRILLED JUMBO TIGER PRAWNS - (3PC).....488

GRILLED CRUSTACEANS ARE SERVED WITH BEARNAISE-ASIATE & CONDIMENTS

- 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

- 奶油“黄酒 & 羊肚菌”炖鸡.....388
普罗旺斯羊肩.....528

海洋

烤巨虎虾 (3只).....488

所有烤炙甲壳海鲜皆附有伯纳西-亚洲酱汁与配料

- 美式龙虾烩.....688
半只龙虾.....388
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

DESSERTS

& REAL FRENCH TOAST.....100

& BABA AU RHUM.....110

& CHILLED GRAPEFRUIT & POMELO.....80

& RASPBERRY RASPBERRY CHANTILLY.....120

& LEMON & LEMON TART PP.....120

& MANDARINE - MANDARINE, UVA.....80

FROM ULTRA VIOLET BY PAUL PAIRET

& PARIS BREST - HAZELNUT.....90

& LE BON GÂTEAU AU CHOCOLAT.....90

& UNE ÎLE FLOTTANTE.....80

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

FLAMBÉ GRAND MARNIER.....ADD 30

SOUFFLÉ AU PRALIN (15 MIN).....120

FLAMBÉ RHUM.....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

来自泉外线餐厅

巴黎车轮橘子泡芙.....90

好好吃的巧克力蛋糕.....90

一漂流岛.....80

金万利舒芙蕾 (15分钟).....120

金万利火烧.....加30

榛果巧克力舒芙蕾 (15分钟).....120

朗姆酒火烧.....加30