

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

ENTRECÔTE: RIBEYE LEXINGTON - ANGUS - USDA PRIME (450G)

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

DOMAINE DE LA ROCHE AIGUE "LA LAVE"
2023, BOURGOGNE, FRANCE - CHARDONNAY

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

JENCQUEL & CIE SAUTERNES
2019, BORDEAUX, FRANCE - SEMILLON, SAUVIGNON BLANC, MUSCADELLE

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

DOMAINE CROCHET, DOMINIQUE ET JANINE-SANCERRE
2022, 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

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”

肉眼 - 安格斯 - 美国农业部特选 (450克)

传统土豆泥
芝麻菠菜

主厨独创香浓柠檬塔
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

罗奇艾格酒庄上伯恩丘燧岩干白葡萄酒
2023, 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

博大希苏玳贵甜白葡萄酒
2019, 波尔多, 法国 - 赛美蓉, 长相思, 密斯卡岱

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、马雷纳奥莱宏
SJ伊比利火腿 30克

烤大海鳌虾 (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

巴黎车轮橘子泡芙
树莓香蒂巴

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

格费多杰酒庄桑赛尔干白葡萄酒
2022, 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

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

帝王.....5488 (适合4人或以上分享)
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人或以上分享)
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

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

- ✦ PÂTÉ EN CROÛTE.....120
- 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 & PÂTÉ EN CROÛTE (360G)

RAW

SMOKED SALMON ESSENTIAL.....188

AVOCADO - TUNA TARTARE.....168
WITH CAVIAR 20G.....588

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

- ✦ PICNIC CHICKEN AÏOLI.....138
- ROSBIFF "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

- ✦ 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

- 乡村肉派馅饼.....120
- 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

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

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

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 LEXINGTON - ANGUS - USDA PRIME (450G).....900
ENTRECÔTE: RIBEYE - CONNORS, AUSTRALIAN WAGYU - MS 5 (450G)1200
★ ENTRECÔTE: RIBEYE - RANGER VALLEY, AUSTRALIAN WAGYU - MS 9 (450G)2200

RECOMMENDED TO SHARE FOR 2+

- ★ CÔTE DE BOEUF / BONE-IN RIBEYE - AUSTRALIAN WAYGU 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*: BÉARNAISE, AÏOLI, RED WINE OR PEPPER SAUCE.....40
HOUSE BUTTERS*: GARLIC OR ESCARGOT OR ANCHOVY.....40

- 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

LAND

- GRILLED LAMB CHOPS.....220
GOLDEN PORK GRENOBLOISE.....220
BLANQUETTE DE VEAU.....180

RECOMMENDED TO SHARE FOR 2

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

SEA

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

- SEAFOOD GRATIN "SIXTIES".....288

- ROASTED SEABASS BOUILLABaisse - ROUILLE.....188
★ GRILLED TUNA "STEAK FRITE".....228
★ BLACK COD "IN THE BAG" PP.....488

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 - 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
肉眼 - 澳洲游快河谷 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

混合陆地烧烤.....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, 欧芹或鳀鱼.....40

- 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

陆地

- 烤羊排.....220
格勒诺布尔酱猪排.....220
奶油炖小牛肉.....180

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

- 美式龙虾烩.....688
半只龙虾.....388

- 法式焗海鲜“60年代”.....288

- 烤海鲈鱼, 马赛鱼汤 - 法式蛋黄酱.....188
烤金枪鱼排薯条.....228
主厨独创“袋蒸黑鳕鱼”.....488

SIDE DISHES

SIDES

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

- 🌿 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

- 芝麻菠菜.....70
- 蒸绿色蔬菜.....80
- 原味香菇菌菇.....80
- 羊肚菌 & 芦笋.....120

- 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
- 配意大利熏肉.....90
- 芝麻叶菌菇松露色拉.....120

DESSERTS

DESSERTS

- ✳ 🌿 LEMON & LEMON TART PP.....120
- ✳ 🌿 MANDARINE - MANDARINE, UVA.....80
- FROM ULTRA VIOLET 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 AU PRALIN (15 MIN).....120
- FLAMBÉ RHUM.....ADD 30
- ✳ 🌿 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
- 一漂流品.....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
- 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

