

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

BEEF SIRLOIN - ASUTRALIAN ANGUS MS 3+ (300G)

MASH TRADITION

BUTTER LETTUCE, GARLIC & CROUTONS

REAL FRENCH TOAST

STRAWBERRY & VANILLA TRUFFLE

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

西冷牛排 - 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

真正的法式吐司

千层草莓雪糕

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"

BEEF SIRLOIN - ASUTRALIAN ANGUS MS 3+ (300G)

MASH TRADITION

BUTTER LETTUCE, GARLIC & CROUTONS

BABA AU RHUM

MANDARINE - MANDARINE, UVA

FROM ULTRAVIOLET BY PAUL PAIRET

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

西冷牛排 - 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

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 LARGE LANGOUSTINES - (2PC)

BEEF SIRLOIN - ASUTRALIAN ANGUS MS 3+ (300G)

MASH TRADITION

MUSHROOMS ESSENTIAL GARLIC

BUTTER LETTUCE, GARLIC & CROUTONS

LEMON & LEMON TART PP

SOUFFLÉ AU GRAND MARNIER (15 MIN)

FLAMBÉ GRAND MARNIER.....ADD 30

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

烤大海鳌虾 (2只)

西冷牛排 - 澳大利亚安格斯 大理石纹3 (300克)

传统土豆泥

原味香蒜菌菇

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
- CRAB MIMOSA.....ADD 50
- SMOKED SALMON ESSENTIAL

- ✦ RÉMOULADE - CELERiac, CELERY, APPLE TRUFFLE
- ✦ TOMATO BURRATA
- & LA CAESAR

- & CHARRED OCTOPUS - LEMON, PASTIS
- CRUSTACEAN BISQUE - HAZELNUTS
- ESCARGOTS GARLIC PARSLEY (6PC)

前菜

- 乡村肉派馅饼
- 鸭肝清淡奶酥糕
- 迷莫萨蟹肉.....加50
- 原味烟熏三文鱼

- 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

- 炭烤章鱼 - 柠檬, 茴香酒
- 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 FLORENTINE - PANCETTA

蛋

- 鱼子酱煎萝卜心蛋.....加50
- 班尼迪克蛋
- 佛罗伦萨煎心蛋 - 熏肉

MAINS

- & CARVING TROLLEY - ROAST OF THE DAY
- BEEF SIRLOIN - AUSTRALIAN ANGUS Ms 3+ (150G) - SERVED "AU JUS" WITH BUTTER LETTUCE

- GRILLED SEABASS VIERGE BASIL LEMON - SPINACH SESAME

- & GRILLED TUNA "STEAK FRITE"
- GRILLED SALMON BÉARNAISE - SPINACH & ASPARAGUS

- VERY RICH MAN'S BREAKFAST: STEAK & EGG - TOMATO, FRENCH FRIES

- GRILLED LAMB CHOPS HOUMOIS - HOUSE FRENCH FRIES

- GRILLED PORK CHOP IBERICO PUTANESCA - MASH TRADITION

- & LE BEAU CHICKEN VOL-AU-VENT

- & CROQUE MRS BUND - GRILLED EGG

主菜

- 现切烧烤推车 - 当日焙烤
- 西冷牛排, 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
- 烤金枪鱼排薯条
- 烤三文鱼, 伯纳西酱 - 菠菜 & 芦笋

- 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
- 鸡肉美罗旺

- 法式火腿乳酪三明治 (女士) - 烙烤蛋

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
- ✦ PARIS BREST - HAZELNUT
- ✦ CHOCOLATE VERY MELTING

- ✦ LEMON & LEMON TART PP.....ADD 50
- ✦ CHILLED GRAPEFRUIT & POMELO
- STRAWBERRY & VANILLA TRIFFLE

- & UNE ÎLE FLOTTANTE
- ✦ CRÈME CARAMEL

- 真正的法式吐司
- 巴黎车轮榛子泡芙
- 熔岩巧克力

- 主厨独创香浓柠檬塔.....加50
- 西柚香柚冷汤
- 千层草莓雪糕

- 一漂流岛
- 法式焦糖奶冻

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

À LA CARTE



HORS D'OEUVRES &

CHARCUTERIE

DUCK FOIE GRAS TERRINE NATURAL.....188
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)

SEAFOOD BAR

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 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

CAVIAR TRADITION & CONDIMENTS
50G.....988 / 100G.....1888 / 250G.....4888 / 500G.....8888
OYSTERS & CAVIAR "LA FOLIE".....788
SMALL OYSTERS 6PC & CAVIAR 30G

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

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

GRILLED JUMBO TIGER PRAWNS - (3PC).....488
GRILLED CRUSTACEANS ARE SERVED WITH BEARNAISE-ASIATE & CONDIMENTS

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.....188
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)

海鲜吧

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

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

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

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

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

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

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

ALL PRICES ARE SUBJECT TO 10% SERVICE CHARGE
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* MMB'S MOST WANTED - MMB 最受欢迎
* VEGETARIAN - 素食菜品

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 LEXINGTON - ANGUS - USDA PRIME (450g).....900

ENTRECÔTE: RIBEYE - OAKLEY, AUSTRALIAN WAGYU - MS 5 (450g)1200

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.....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 - 澳琪，澳大利亚和牛 - 大理石纹5 (450克).....1200

适合2人以上分享

带骨肉眼 - 澳大利亚安格斯 - 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

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, 欧芹或鲟鱼.....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
RACK OF LAMB PROVENÇALE.....500

SEA

- & LOBSTER FRICASSÉE "À L'AMÉRICAIN".....688

HALF LOBSTER.....388

- & BLACK COD "IN THE BAG" PP.....488

陆地

现切烧烤推车

当日焗烤.....当日价格

适合2人分享

奶油 "黄酒 & 羊肚菌" 炖鸡.....388

普罗旺斯羊排.....500

海洋

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

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

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 ULTRAVIOLET 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 CHOCOLAT (15 MIN).....120

FLAMBÉ RHUM.....ADD 30

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

巧克力舒芙蕾 (15分钟)120

朗姆酒火烧.....加30

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VEGETARIAN - 素食菜品