

Mr & Mrs Bund

SEAFOOD & STEAK HOUSE BY PAUL PAIRET



Carte 2026

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 5J SPANISH HAM 30G

GRILLED LARGE LANGOUSTINES - (2PC)

ENTRECÔTE: RIBEYE - OAKLEY, 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焙干白葡萄酒
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

博大希苏玳贵腐甜白葡萄酒
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 - 马雷讷奥莱宏
5J伊比利亚火腿 30克

烤大海鳌虾 (2只)

肉眼 - 澳琪, 澳大利亚和牛 - 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
树莓香蒂芭

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, 卢瓦尔河谷, 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

- PÂTE EN CROÛTE.....120
- DUCK FOIE GRAS TERRINE NATURAL.....188

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 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

- RÉMOULADE - CELERIAC, CELERY, APPLE, TRUFFLE.....78

- PICNIC CHICKEN À TÔLI.....138
- ROSBIF "CARPACCIO".....138

CRAB MIMOSA.....288

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.....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)

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

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

迷迭萨蟹肉.....288

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

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" - Oakey Wagyu 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 - Oakey, 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 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*: Béarnaise, Aioli, 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
- RACK OF LAMB PROVENÇALE.....500

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

- 单份切肉类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” - 澳洲澳琪和牛 - 大理石纹5 (200克).....528

大份切适合分享

大份切肉类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
- 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 - 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

- 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
- 普罗旺斯羊排.....500

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

- 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
- 原味香蒜菌菇.....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 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 AU CHOCOLAT (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
- 树莓香带邑.....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
- 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