

# Mr & Mrs Bund

SEAFOOD & STEAK HOUSE BY PAUL PAIRET



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**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 - AUSTRALIAN ANGUS MS 3+ (300G)

### MASH TRADITION

BUTTER LETTUCE, GARLIC & CROUTONS

### REAL FRENCH TOAST

STRAWBERRY & VANILLA TRIFLE

## 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 - AUSTRALIAN 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 - AUSTRALIAN 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)

### EGGS SELECTION

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

### 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

### 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
- 🌿 CHOCOLATE VERY MELTING

- 🌿 LEMON & LEMON TART PP.....ADD 50
- 🌿 CHILLED GRAPEFRUIT & POMELO
- STRAWBERRY & VANILLA TRUFFLE

- & UNE ÎLE FLOTTANTE
- 🌿 CRÈME CARAMEL

### 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)

### 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

### 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) - 烤鸡蛋

### 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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# 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 & PÂTE 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  
作为主菜搭配配雪块.....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, Aioli, Red Wine or Pepper Sauce.....40
- House Butters\*: Garlic or Escargot or Anchovy.....40

## 牛排

所有牛排都肉质丰富，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, 欧芹或鲑鱼.....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'Américaine".....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 "袋蒸黑鳔鱼" .....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 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

## 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

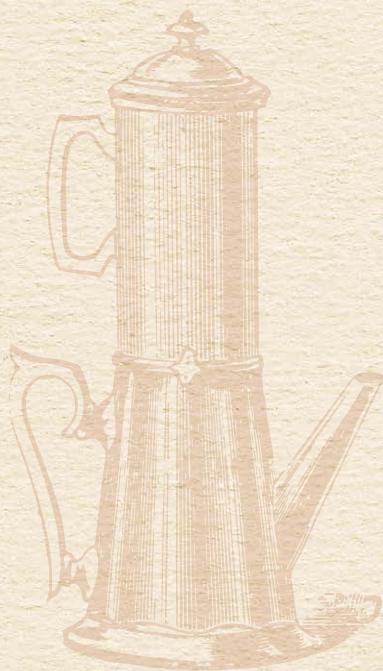
一漂流岛.....80

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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