

# Mr & Mrs Bund

SEAFOOD & STEAK HOUSE BY PAUL PAIRET



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**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

TRENEL MACON VILLAGES  
2024, BOURGOGNE, FRANCE - CHARDONNAY

PASTOURELLE DE CLERC MILON, PAUILLAC  
2014, BORDEAUX, FRANCE - CABERNET SAUVIGNON, MERLOT

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

## 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“袋蒸黑鲷鱼”

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

爱德华华诺语园香槟  
NV, 巴尔丘 - 霞多丽, 黑皮诺

特奈尔酒庄马贡白葡萄酒  
2024, 勃艮第, 法国 - 霞多丽

克拉克伦酒庄红葡萄酒  
2014, 波尔多, 法国 - 赤霞珠, 梅洛

博夫希苏武贵甜白葡萄酒  
2019, 波尔多, 法国 - 赛美蓉, 长相思, 密斯卡岱

## 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 - OAKY, AUSTRALIAN WAGYU - MS 5 (450G)

POTATO GRATIN  
MUSHROOMS ESSENTIAL GARLIC

RASPBERRY RASPBERRY CHANTILLY  
SOUFFLÉ AU CHOCOLAT (15 MIN)

ADD MR & MRS WINE PAIRING.....988/PERS

DRAPIER BRUT NATURE ZERO DOSAGE  
NV, URVILLE - PINOT NOIR

DOMAINE CROCHET, DOMINIQUE ET JANINE-SANCERRE  
2022, LOIRE VALLEY, FRANCE - SAUVIGNON BLANC

DOMAINE TRAPET, GEVREY CHAMBERTIN  
2021, BOURGOGNE, FRANCE - PINOT NOIR

NIEPOORT, LATE BOTTLED VINTAGE PORT  
2014, PORTUGAL - TINTA BARROCA, TOURIGA NACIONAL, TOURIGA FRANCA

## 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  
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

树莓香蒂邑  
巧克力舒芙蕾 (15分钟)

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  
2021, 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 DE CAMPAGNE.....88  
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 & PÂTÉ DE CAMPAGNE (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 AÏOLI.....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 GRATIN - (2PC).....488  
GRILLED LARGE LANGOUSTINES - (2PC).....528  
GRILLED BOSTON LOBSTER GRATIN (500G+).....498  
GRILLED CRUSTACEANS ARE SERVED WITH CONDIMENTS

## 冷切肉

- 乡村肉派.....88  
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 (360克)

## 生煎菜

- 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  
迷莫萨蟹肉.....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  
焗巨虎虾, 蛋黄酱 (2只).....488  
焗大海螯虾 (2只).....528  
烤波士顿龙虾, 蛋黄酱 (500克+).....498  
所有烤炙甲壳海鲜皆附有配料

# 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" - OAKY 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 - OAKY, AUSTRALIAN WAGYU - MS 5 (450G) .....1200
- ENTRECÔTE: RIBEYE - PHOENIX, 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\*: BEARNAISE, 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
- LE BEAU CHICKEN VOL-AU-VENT.....220

RECOMMENDED TO SHARE FOR 2

- CHARGRILLED 1/2 CHICKEN - ONION - ASIATE.....280
- RACK OF LAMB PROVENÇALE.....500

## SEA

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

- GRILLED SEABASS VIERGE BASIL LEMON.....180
- GRILLED TUNA "STEAK FRITE".....228
- GRILLED TURBOT BEARNAISE-TARTARE.....280

- 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” - 澳洲澳琪和牛 - 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 - 澳琪, 澳大利亚和牛 - 大理石纹5 (450克).....1200
- 肉眼 - 菲利克斯, 澳大利亚和牛 - 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只大海螯虾
- + 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只大海螯虾
- + 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, 欧芹或鲑鱼.....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
- 鸡肉美罗旺.....220

适合2人分享

- 炭烤1/2鸡 - 洋葱 - 亚洲汁.....280
- 普罗旺斯羊排.....500

## 海洋

- 美式龙虾烩.....688
- 半只龙虾.....388

- 炭烤海鲈鱼, 微尔吉酱料, 罗勒, 柠檬.....180
- 烤金枪鱼排薯条.....228
- 烤多宝鱼, 伯纳西塔塔酱.....280

主厨独创“袋蒸黑鳕鱼”.....488

# SIDE DISHES

## SIDES

- 🌿 ASPARAGUS ESSENTIAL.....130
- 🌿 SPINACH SESAME.....70
- 🌿 PETITS POIS À LA FRANÇAISE.....150
- 🌿 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

# DESSERTS

## DESSERTS

- & 🌿 LEMON & LEMON TART PP.....120
  
- & 🌿 CHILLED GRAPEFRUIT & POMELO.....80
- & 🌿 MANGO LIQUORICE SABLÉ PP.....90
- 🌿 RASPBERRY RASPBERRY CHANTILLY.....120
  
- 🌿 TARTE CHOCOLAT.....90
- & 🌿 MOUSSE AU CHOCOLAT MMB.....90
- 🌿 MELTING TOFFEE LAVA CAKE.....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
- & 🌿 REAL FRENCH TOAST.....100

## 配菜

- 原味芦笋.....130
- 芝麻菠菜.....70
- 法式小豌豆.....150
- 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
- 配意大利烟肉.....90
- 芝麻叶菌菇松露色拉.....120

## 甜品

- 主厨独创香浓柠檬塔.....120
  
- 西柚香柚冷汤.....80
- 芒果甘草脆饼.....90
- 树莓香蒂邑.....120
  
- 巧克力塔.....90
- MMB巧克力慕斯.....90
- 太妃糖熔岩蛋糕.....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
- 真正的法式吐司.....100

