

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 - AUSTRALIAN ANGUS MS 3+ (300G)

MASH TRADITION
BUTTER LETTUCE, GARLIC & CROUTONS

REAL FRENCH TOAST
MANGO LIQUORICE SABLÉ PP

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
芒果甘草脆饼

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
RASPBERRY RASPBERRY CHANTILLY

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
树莓香蒂邑

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.....加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

烤大海螯虾 (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 DE CAMPAGNE
- & FOIE GRAS LIGHT CRUMBLE - RAISIN & HAZELNUT
- CRAB MIMOSA.....ADD 50
- SMOKED SALMON ESSENTIAL
- ✦ RÉMOULADE - CELERIAC, CELERY, APPLE, TRUFFLE
- ✦ TOMATO BURRATA
- & LA CAESAR
- WITH CHICKEN.....ADD 30
- & CHARRED OCTOPUS - LEMON, PASTIS
- CRUSTACEAN BISQUE - HAZELNUTS
- ESCARGOTS GARLIC PARSLEY (6PC)

EGGS SELECTION

- EGG, CAVIAR & DILL.....ADD 50
- EGG BENEDICTE
- EGG, FRISEE & 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 HOUMOUS - HOUSE FRENCH FRIES
- GOLDEN PORK IBERICO GRENOBLOISE - 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
- ✦ MELTING TOFFEE LAVA CAKE
- ✦ LEMON & LEMON TART PP.....ADD 50
- ✦ CHILLED GRAPEFRUIT & POMELO
- ✦ MANGO LIQUORICE SABLÉ PP
- ✦ TARTE CHOCOLAT
- ✦ UNE ÎLE FLOTTANTE
- ✦ CRÈME CARAMEL

前菜

- 乡村肉派
- 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
- 配鸡肉.....加30
- 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

- 鱼子酱苜蓿溏心蛋.....加50
- 班尼迪克蛋
- 溏心蛋, 苔苳 & 烟肉

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
- 格勒诺布尔酱猪排 - 传统土豆泥
- 鸡肉美罗旺
- 法式火腿乳酪三明治 (女士) - 烙烤蛋

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
- 太妃糖熔岩蛋糕
- 主厨独创香浓柠檬塔.....加50
- 西柚香柚冷汤
- 芒果甘草脆饼
- 巧克力塔
- 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 & PÂTE DE CAMPAGNE (360G)

OYSTERS BAR

SEAFOODS ARE SERVED WITH TABLESIDE CONDIMENTS

- 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

- 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

- SMOKED SALMON ESSENTIAL.....188
AVOCADO - TUNA TARTARE.....168
WITH CAVIAR 20G.....588

CRUSTACEANS - SIMPLY STEAMED

- BOSTON LOBSTER (500G+).....588
SNOW CRAB (900G+).....1288

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

SIDES

- * ASPARAGUS ESSENTIAL.....130
* SPINACH SESAME.....70
* PETITS POIS À LA FRANÇAISE.....150
* 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 (360克)

生蚝

所有海鲜均配有桌边调料

- 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

- 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

- 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

前菜

- 生牛肉塔塔 & 面包薄脆 (100克).....168
作为主菜搭配薯块.....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

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
火腿芝士通心粉.....90

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 (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 LOBSTERS

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 (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

皆附有菜边配料和生菜心沙拉

混合陆地烧烤.....1000

适合两人以上分享

- 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

- 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，欧芹或鲱鱼.....40

OTHER MAINS

LAND

CARVING TROLLEY

ROAST OF THE DAY.....PRICE OF THE DAY

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

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

陆地

现切烧烤推车

当日烧烤.....当日价格

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

主厨独创“袋蒸黑鳕鱼”.....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
- MANGO LIQUORICE SABLÉ PP.....90
- LEMON & LEMON TART PP.....120
- 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

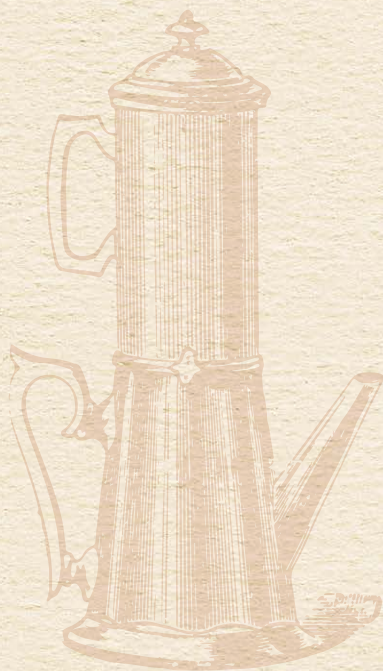
面包和咖啡

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
- 芒果甘草脆饼.....90
- 主厨独创香浓柠檬塔.....120
- 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



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VEGETARIAN - 素食菜品