

# 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

爱德华蜜语园香槟  
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

克拉米伦酒庄红葡萄酒  
2014, 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 - 姜美蓉, 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 - WARWICK - 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 MICHEL REDDE & FILS, POUILLY-FUME, PETIT F  
2023, 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 - 马雷讷奥莱安  
5J伊比利亚火腿 30克

烤大海螯虾 (2只)

肉眼 - 沃维克 - 澳大利亚和牛 - 大理石纹5 (450克)

奶焗土豆片  
原味香蒜菌菇

树莓香蒂昂  
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

雷德酒庄小霞美干白葡萄酒  
2023, 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

TIGER SHRIMPS ESSENTIAL (6PC).....188  
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

原味虎虾 (6只).....188  
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 (180G)  
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).....188  
AS MAIN WITH CUBE FRIES.....198  
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).....328  
GRILLED LARGE LANGOUSTINES - (2PC).....528  
GRILLED BOSTON LOBSTER GRATIN (500G+).....598  
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).....188  
作为主菜搭配薯块.....198  
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  
迷莫萨牛肉.....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  
烤巨虎虾, 蛋黄酱 (2只).....328  
烤大海螯虾 (2只).....528  
烤波士顿龙虾, 蛋黄酱 (500克+).....598  
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).....378

\* TOURNEDOS "PEPPER STEAK" - FILLET - AUSTRALIAN ANGUS (200G).....398  
TOURNEDOS ROSSINI - FILLET - AUSTRALIAN ANGUS (200G).....568

\* GRILLED RIBEYE "STEAK FRITE" - WARWICK WAYGU MS 4-5 (200G).....568

### 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 - WARWICK - 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.....2500

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, 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 BÉARNAISE-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).....378

胡椒酱牛菲力 - 澳大利亚安格斯 (200克).....398

罗西尼牛菲力 - 澳大利亚安格斯 (200克).....568

烤肉眼 "牛排薯条" - 沃维克和牛 - 大理石纹5 (200克).....568

### 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 - 沃维克 - 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.....2500

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

