

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
树莓香芭邑

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.....ADD 30

浩瀚银河

每位价格.....1288

鱼子酱传统式 (30克) & 配料
吉娜朵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 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

- CRUSTACEAN BISQUE - HAZELNUTS
- & CALAMARI "À LA PROVENÇALE"
- ESCARGOTS GARLIC PARSLEY (6PC)

EGGS SELECTION

- EGG, CAVIAR & DILL.....ADD 50
- EGG BENEDICTE
- ✦ AVOCADO TOAST - EGG
- WITH PANCETTA.....ADD 20

MAINS

- & CARVING TROLLEY - ROAST OF THE DAY
- BEEF SIRLOIN - AUSTRALIAN ANGUS MS 3+ (150G) - SERVED "AU JUS" WITH BUTTER LETTUCE
- SCALLOPS LEMON-GINGER - MASH TRADITION
- GRILLED SEABASS VIERGE BASIL LEMON - SPINACH SESAME
- & GRILLED TUNA "STEAK FRITE"
- VERY RICH MAN'S BREAKFAST: STEAK & EGG - TOMATO, FRENCH FRIES
- GRILLED LAMB CHOPS BALSAMICO - HOUSE FRENCH FRIES
- GOLDEN PORK IBERICO GRENBOLOISE - 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
- ✦ MOUSSE AU CHOCOLAT MMB
- ✦ UNE ÎLE FLOTTANTE
- ✦ TART À LA CRÈME

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 - 块根片, 西芹, 苹果松露
- 番茄布拉塔芝士
- 凯撒色拉
- 配鸡肉.....加30
- 番茄鲜虾浓汤 - 榛果
- "普罗旺斯" 鱿鱼
- 香蒜欧芹烤蜗牛 (6只)

蛋

- 鱼子酱苜蓿罗心蛋.....加50
- 班尼迪克蛋
- 牛油果吐司 - 蛋
- 配意大利烟肉.....加20

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
- 柠檬姜味扇贝 - 传统土豆泥
- 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
- 非常有钱人早餐: 牛排与蛋 - 番茄, 薯条
- 烤羊排, 意大利黑醋 - 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) - 焙烤蛋

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
- MMB巧克力慕斯
- 一漂流岛
- 475 34 434

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& MMB'S MOST WANTED - MMB 最受欢迎
✦ VEGETARIAN - 素食菜品

À LA CARTE



HORS D'OEUVRES & STARTERS

CHARCUTERIE

- 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 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
MUSTARD TUNA TARTARE.....168

CRUSTACEANS - SIMPLY STEAMED

- BOSTON LOBSTER (500G+).....588

- SNOW CRAB (900G+).....1288
WHOLE KING CRAB (2KG+).....4888

STARTERS

- BEEF TARTARE ESSENTIAL (100G).....188
AS MAIN WITH CUBE FRIES.....198
* 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
* 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只大号吉娜朵生蚝 + 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.....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

- 布锐琪 特级5号 - 马雷讷奥莱宏
6只.....288 / 8只.....388 / 12只.....548
吉娜朵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
芥末金枪鱼塔塔.....168

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 & 面包丁 (100克).....188
作为主菜搭配薯块.....198
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
配意大利焗肉.....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
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

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* 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).....378
- * Tournedos "Pepper Steak" - Fillet - Australian Angus (200g).....398
- Tournedos Rossini - Fillet - Australian Angus (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 - John Deere, Australian Wagyu - MS 5 (450g)1200
- * Entrecôte: Ribeye - Royal Flush, Australian Wagyu - MS 9 (450g)2200

- Recommended To Share For 2+
- * Côte De Boeuf / Bone-In Ribeye - Australian Wagyu 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 + 1 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

- Grilled Foie Gras (60g) - Per PC.....148
- 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

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 - 约翰帝，澳大利亚和牛 - 大理石纹5 (450克).....1200
- 肉眼 - 御手牛，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 - 澳大利亚和牛 - 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块牛菲力 + 1块培根

混合海鲜烧烤.....1600

适合2人分享

- 3只巨虎虾 + 2只大海蟹
- + 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只大海蟹
- + 1只波士顿龙虾

附加

- 烤鸭肝 (60克).....每片148
- 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'Américaine".....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

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VEGETARIAN - 素食菜品

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

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

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 PRALIN (15 MIN).....120
FLAMBÉ RHUM.....ADD 30

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
榛果巧克力舒芙蕾 (15分钟)120
朗姆酒火烧加30

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