

Mr & Mrs Bund

SEAFOOD & STEAK HOUSE BY PAUL PAIRET



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“袋蒸黑鳕鱼”

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 - 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 BELLOTTA 5J SPANISH HAM 30G

GRILLED LARGE LANGOUSTINES - (2PC)

ENTRECÔTE: RIBEYE - JOHN DEE, AUSTRALIAN WAGYU - MS 5 (450G)

POTATO GRATIN
MUSHROOMS ESSENTIAL GARLIC

RASPBERRY RASPBERRY CHANTILLY
SOUFFLÉ AU PRALIN (15 MIN)

ADD MR & MRS WINE PAIRING.....1088/PERS

DRAPPIER 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, VINTAGE PORT
2003, 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只吉娜朵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 - 约翰帝, 澳大利亚和牛 - 大理石纹5 (450克)

奶油土豆片
原味香蒜菌菇

树莓香蒂昂
榛果巧克力舒芙蕾 (15分钟)

外滩夫妇餐酒搭配.....1088/位

德拉皮耶天然型香槟气泡酒
NV, 尤维尔 - 黑皮诺

雷德酒庄小魏美干白葡萄酒
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
2003, 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只大号吉娜朵生蚝 + 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只大号吉娜朵生蚝 + 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只大号吉娜朵生蚝 + 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只大号吉娜朵生蚝 + 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只大号吉娜朵生蚝 + 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

吉娜朵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 & SALUMINI (160G)
THE BIG CHARCUTERIE - RECOMMENDED FOR 2+.....388
HAMS & SALUMINI - FOIE GRAS & PÂTÉ DE CAMPAGNE (360G)

RAW

SMOKED SALMON ESSENTIAL.....188
MUSTARD TUNA TARTARE.....168
AVOCADO KING FISH TARTARE.....188

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
& SEARED FOIE GRAS - POMELO.....158

& FROG LEGS GARLIC - PARSLEY - PP.....138
& JUMBO TIGER PRAWN "IN CITRUS JAR" PP.....188

GRILLED JUMBO TIGER PRAWNS - (3PC).....488
GRILLED LARGE LANGOUSTINES - (2PC).....528
GRILLED BOSTON LOBSTER (500G+).....588
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
芥末金枪鱼塔塔.....168
牛油果帝王鱼塔塔.....188

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

迷真萨蟹肉.....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
烤鸭肝 - 西柚.....158

主厨独创香蒜欧芹烤蛙腿.....138
主厨独创“柑橘罐蒸大虾”.....188

烤巨虎虾 (3只).....488
烤大海螯虾 (2只).....528
烤波士顿龙虾 (500克+).....588
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" - JOHN DEE, AUSTRALIAN WAGYU MS 5 (200G).....568 烤肉眼“牛排薯条”- 约翰帝, 澳洲和牛 - 大理石纹5 (200克).....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 DEE, 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 TOURNEDOUS + 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

SAUCES*: BEARNAISE, AÏOLI, RED WINE OR PEPPER SAUCE.....40

HOUSE BUTTERS*: GARLIC OR ESCARGOT OR ANCHOVY.....40

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

LAND

GRILLED LAMB CHOPS.....220

GOLDEN PORK GRENBOLOISE.....220

IBERICO PORK CHEEK MOUTARDE.....200

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

✱ LE BEAU SEAFOOD VOL-AU-VENT.....328

✱ 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

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

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, 欧芹或鳀鱼.....40

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

陆地

烤羊排.....220

格勒诺布尔酱猪排.....220

伊比利亚猪脸肉芥末酱.....200

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

烤鱼枪鱼排薯条.....228

海鲜美罗旺.....328

主厨独创“袋蒸黑鳕鱼”.....488

SIDE DISHES

SIDES

- ✦✦ ASPARAGUS ESSENTIAL.....130
- ✦✦ SPINACH SESAME.....70
- ✦✦ STEAMED GREENS ESSENTIAL.....80
- ✦✦ MUSHROOMS ESSENTIAL GARLIC.....80
- ✦✦ VEGETABLES COUSCIOUS.....88

- ✦✦ 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

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
- 蔬菜库斯库斯.....88

- 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

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

- ✦✦ BABA AU RHUM.....110
- ✦✦ REAL FRENCH TOAST.....100

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
- 榛果巧克力舒芙蕾 (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

