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

Long Short Rib Teriyaki PP

Mash Tradition
Spinach Sesame

Lemon & Lemon Tart PP
Soufflé Au Grand Marnier (15 min)

Add PP Classc 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
2015, Bordeaux, France - Cabernet Sauvignon, Merlot

Niepoort, Vintage Port
2017, Portugal - Tinta Barroca, Touriga Nacional, Touriga Franca

主厨招牌经典

每位价格.....1288

主厨独创松露烙烤面包
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”

主厨独创酱烧牛长小肋排

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)

法式经典餐酒搭配.....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
2015, 波尔多, 法国 – 赤霞珠, 梅洛

尼伯特佳酿波特葡萄酒
2015, 葡萄牙 - 红巴罗卡 – 国产多瑞加, 弗兰卡多瑞加

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 - (3pc)

Entrecôte: Ribeye - John Dee, Australian Wagyu - MS 5 (450g)

Potato Gratin
Mushrooms Essential Garlic

Raspberry Raspberry Chantilly
Soufflé Au Chocolat (15 Min)

Add Mr & Mrs Wine Pairing.....888/pers

Odyssée 319 Blanc De Blancs Grand Cru
Côte des Blancs - Chardonnay

Domaine Michel Redde & Fils, Pouilly-Fume, Petit F
2023, Loire Valley, France - Sauvignon Blanc

Domaine Trapet, Gevrey Chambertin
2023, Bourgogne, France - Pinot Noir

Jencquel & Cie, Sauternes
2022, Bordeaux, France - Semillon, Sauvignon Blanc, Muscadelle

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 - 马雷讷奥莱宏
5J伊比利亚火腿 30克

烤大海螯虾 (3只)

肉眼 - 约翰帝, 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.....888/位

奥迪赛特级园白中白香槟
NV, 白丘 - 霞多丽

雷德酒庄小葭美干白葡萄酒
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
2023, 勃艮第, 法国 - 黑皮诺

捷大希苏玳贵腐甜白葡萄酒
2022, 波尔多, 法国 - 赛美容，长相思，密斯卡岱

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
& "Luxe" Oxtail Terrine……198
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
Mustard Tuna Tartare……168

Scallops Tartare - Ponzu & Hazelnuts……188
Scallops Tartare - Oyster - Caviar……580

Beef Tartare Essential (100G)……188
As Main With Cube Fries……198
& Beef Tartare - Oyster - Caviar……588

SALAD & HORS D'OEUVRE

& La Caesar……150
With Chicken……180
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
With Crab……198

& 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
& Grilled Calamari Lemon-Oregano……120

& Jumbo Tiger Prawn "In Citrus Jar" PP……188

Grilled Jumbo Tiger Prawns - (3PC)……488
Grilled Large Langoustines - (3PC)……568
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
豪华法式牛尾冻……198
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）

生前菜

原味烟熏三文鱼……188
芥末金枪鱼塔塔……168

扇贝塔塔 - 柑橘醋汁 & 榛果……188
扇贝塔塔 - 生蚝 & 鱼子酱……580

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……150
配鸡肉……180
番茄布拉塔芝士……120
生菜心，大蒜 & 面包薄脆……60
配意大利腌肉……70
苦苣，核桃&羊乳芝士酱……80
配意大利腌肉……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
配蟹肉……198

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

主厨独创松露烙烤面包……150
芝士舒芙蕾（20分钟）……120

香蒜欧芹烤蜗牛（6只）……98
扒鱿鱼 柠檬 - 牛至……120

主厨独创“柑橘罐蒸大虾”……188

烤巨虎虾（3只）……488
烤大海螯虾（3只）……568
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).....588

& Grilled Ribeye "Steak Frite" - John Dee, Australian Waygu MS 5 (200g).....588

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 Waygu 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 + 1Bacon

Mixed Surf.....1800

Recommended To Share for 2

3 Jumbo Tiger Prawns + 2 XL Langoustines
+ 1 Boston Lobster

Mixed Surf & Turf.....2600

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.....130
Grilled Thick Bacon Slice - Per 2 Slices.....70
Grilled 1/2 Lobster - Per Pc.....298
Grilled Jumbo Tiger Prawn - Per Pc.....160

LAND

Grilled Lamb Chops.....240
Golden Pork Grenobloise.....240
Iberico Pork Cheek Moutarde.....220
Le Beau Chicken Vol-Au-Vent.....220

Recommended To Share for 2

& Chargrilled 1/2 Chicken - Onion - Asiate.....300
Rack Of Lamb Provençale.....500

SEA

Lobster Fricassée "À L'Américaine".....688
Half Lobster.....388

Grilled Seabass Vierge Basil Lemon.....188
& Grilled Tuna, Zaatar - Houmous.....228
Grilled Salmon Beurre Blanc.....288
& 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).....588

烤肉眼“牛排薯条” - 约翰帝，澳洲和牛 - 大理石纹5 (200克).....588

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.....1800

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.....2600

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，欧芹或鳀鱼.....40

烤鸭肝 (60克).....每片130
烤厚培根切片.....每2片70
烤1/2龙虾.....每份298
烤巨虎虾.....每只160

陆地

烤羊排.....240
格勒诺布尔酱猪排.....240
伊比利亚猪脸肉芥末酱.....220
鸡肉芙罗旺.....220

适合2人分享

炭烤1/2鸡 - 洋葱 - 亚洲汁.....300
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.....188
烤金枪鱼排，阿塔尔 - 鹰嘴豆泥.....228
烤三文鱼白黄油酱.....288
海鲜芙罗旺.....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

- House French Fries.....70
- Mash Tradition.....80
  Potato Gratin.....90

- & Coquillettes Ham & Cheese.....90

- & La Caesar.....150
- 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

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.....150
生菜心，大蒜 & 面包薄脆.....60
配意大利腌肉.....70
苦苣，核桃 & 羊乳芝士酱.....80
配意大利腌肉.....90
芝麻叶菌菇松露色拉.....120

DESSERTS

DESSERTS

- & Lemon & Lemon Tart PP.....120

- & Chilled Grapefruit & Pomelo.....80
- Fresh Fruits Salad.....90
- Raspberry Raspberry Chantilly.....120

- Tarte Chocolat.....90
- & Mousse Au Chocolat MMB.....90

- Paris Brest - Hazelnut.....90

- Melting Toffee Lava Cake.....80
- Tarte Tatin.....90

- & 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

甜品

主厨独创香浓柠檬塔.....120

西柚香柚冷汤.....80
水果色拉.....90
树莓香蒂芭.....120

巧克力塔.....90
MMB巧克力慕斯.....90

巴黎车轮榛子泡芙.....90

太妃糖熔岩蛋糕.....80
苹果塔.....90

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

