

Mr & Mrs Bund

SEAFOOD & STEAK HOUSE BY PAUL PAIRET



Carte 2024

SEAFOOD BAR



IF YOU WANT TO BRING YOUR OWN BOTTLE, ADD \$200 PER BOTTLE WOULD BE CHARGED AS WINE SERVICE FEE. FREE WINE SERVICE FOR US CATERING AND BOTTLE FROM US.
若需自帶酒類，請於酒價外另加 \$200 每瓶酒費，若需我們代辦酒類，則免收酒類服務費。

ALL PRICES ARE SUBJECT TO 10% SERVICE CHARGE
所有酒價均須另加 10% 服務費

WINE'S BEST SERVICE - 酒類最佳服務
VEGETARIAN - 素食

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

BOSTON LOBSTER (500G+).....688

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

波士顿龙虾 (300克+).....688

雪蟹 (900克+).....1288

整只帝王蟹 (2公斤+).....4888

STARTERS



STARTERS

CHARCUTERIE

- & PÂTÉ EN CROÛTE.....120
- DUCK FOIE GRAS TERRINE NATURAL.....168

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

BEEF TARTARE ESSENTIAL (100G).....168
AS MAIN WITH CUBE FRIES.....188

- & 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

- & ARUGULA, MUSHROOM, TRUFFLE.....120

- & CRAB MIMOSA.....228

- & ✦ RÉMOULADE - CELERIAC, CELERY, APPLE, TRUFFLE.....78

& PICNIC CHICKEN AÏOLI.....138

ROSBIF "CARPACCIO".....138

SHRIMP COCKTAIL SALAD.....158

HOT STARTERS & SOUPS

- CRUSTACEAN BISQUE - HAZELNUTS.....138
- & FRENCH ONION SOUP.....138

& ✦ MEUNIÈRE TRUFFLE BREAD PP.....150

& ✦ COMTÉ CHEESE SOUFFLÉ (20 MIN).....120
FLAMBÉ CALVADOS.....ADD 30

- & ESCARGOTS GARLIC PARSLEY (6PC).....98

- & CHARRED OCTOPUS - LEMON, PASTIS.....128

SHELLS

- & JUMBO TIGER PRAWN "IN CITRUS JAR" PP.....188

GRILLED JUMBO TIGER PRAWNS - (3PC).....488

GRILLED LARGE LANGOUSTINES - (2PC).....528

GRILLED BOSTON LOBSTER (500G+).....688

GRILLED CRUSTACEANS ARE SERVED WITH BEARNAISE-ASIATE & CONDIMENTS

冷切肉

- 乡村肉派馅饼.....120
- 原味鸭肝酱.....168

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

生牛肉塔塔 & 面包丁 (100克).....168
作为主菜搭配薯块.....188

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

芝麻叶菌菇松露色拉.....120

迷蕈萨蟹肉.....228
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

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

孔泰芝士舒芙蕾 (20分钟).....120

苹果白兰地火烧.....加30

香蒜欧芹烤蜗牛 (6只).....98

炭烤章鱼 - 柠檬, 茴香酒.....128

壳类

- 主厨独创“柑橘罐蒸大虾”.....188

烤巨头虾 (3只).....488

烤大海螯虾 (2只).....528

烤波士顿龙虾 (500克+).....688

所有烤炙甲壳海鲜皆附有伯纳西-亚洲酱汁与配料

GRILL



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).....368
- * TOURNEDOS "PEPPER STEAK" - FILLET - AUSTRALIAN ANGUS (200G).....388
- TOURNEDOS ROSSINI - FILLET - AUSTRALIAN ANGUS MS 5+ (150G).....598
- * GRILLED RIBEYE "STEAK FRITE" - PHOENIX WAYGU MS 5+ (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 - BUFFALO LAKE - ANGUS - USDA PRIME (450G).....800
- ENTRECÔTE: RIBEYE - PHOENIX, AUSTRALIAN WAGYU - MS 5+ (450G)1250
- * ENTRECÔTE: RIBEYE - RANGER VALLEY, AUSTRALIAN WAGYU - MS 9 (450G)2200
- RECOMMENDED TO SHARE FOR 2+
- * CÔTE DE BŒUF / BONE-IN RIBEYE - ANGUS - USDA PRIME (1KG).....1800
- CÔTE DE BŒUF TOMAHAWK - AUSTRALIAN WAGYU - MS 5+.....PRICE OF THE DAY

MIXED GRILL

MIXED GRILLS ARE SERVED WITH TABLESIDE CONDIMENTS

MIXED TURF.....900

- RECOMMENDED TO SHARE FOR 2+
- 1 CHICKEN FILLET + 4 LAMB CHOPS
- + 1 PORK CHOP + 1 BEEF TOURNEDOS + BACON

MIXED SURF.....1800

- RECOMMENDED TO SHARE FOR 2
- 3 JUMBO TIGER PRAWNS + 2 XL LANGOUSTINES
- + 1 BOSTON LOBSTER

MIXED SURF & TURF.....2400

- 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.....100
- GRILLED THICK BACON SLICE - PER 2 SLICES.....60
- GRILLED 1/2 LOBSTER - PER PC.....350
- GRILLED JUMBO TIGER PRAWN - PER PC.....160

LAND

- GRILLED LAMB CHOPS.....220

- RECOMMENDED TO SHARE FOR 2
- * LA POULE AU POT - FOIE GRAS.....288
- * CHARGRILLED 1/2 CHICKEN - ONION - ASIATE.....240

- RACK OF LAMB PROVENÇALE.....500
- * LONG SHORT RIB TERIYAKI PP.....988

SEA

- LOBSTER FRICASSÉE "À L'AMÉRICAIN".....748
- HALF LOBSTER.....368
- * GRILLED TUNA BALSAMICO.....228
- * BLACK COD "IN THE BAG" PP.....488
- ROASTED SEABASS BOUILLABaisse - ROUILLE.....188
- * LE BEAU SEAFOOD VOL-AU-VENT.....328

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 大理石纹5+ (150克).....598
- 烤肉眼“牛排薯条” - 澳洲菲尼克斯 大理石纹5+ (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 - 布法罗莱克安格斯 - 美国农业部特选 (450克).....800
- 肉眼 - 澳洲菲尼克斯 大理石纹5+ (450克).....1250
- 肉眼 - 澳洲游侠河谷 大理石纹9 (450克).....2200

- 适合2人以上分享
- 带骨肉眼 - 安格斯 - 美国农业部特选 (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.....900

- 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.....1800

- 适合2人分享
- 3只巨虎虾 + 2只大海鳌虾
- + 1只波士顿龙虾

混合海陆烧烤.....2400

- 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只大海鳌虾
- + 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100
- 烤厚培根切片.....每2片60
- 烤1/2龙虾.....每份350
- 烤巨虎虾.....每只160

陆地

- 烤羊排.....220
- 适合2人分享
- 鸡在锅里 - 鸭肝.....288
- 炭烤1/2鸡 - 洋葱 - 亚洲汁.....240
- 普罗旺斯羊排.....500
- 主厨独创酱烧牛长小肋排.....988

海洋

- 美式龙虾烩.....748
- 半只龙虾.....368
- 烤金枪鱼排; 意式黑醋.....228
- 主厨独创“袋蒸黑鳕鱼”.....488
- 烤海鲈鱼, 马赛鱼汤 - 法式蛋黄酱.....188
- 海鲜美罗旺.....328

SIDE DISHES & DESSERTS



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

- 🍴 COQUILLETES HAM & CHEESE.....90

- 🍴 LA CAESAR.....130
- 🍴 BUTTER LETTUCE, GARLIC & CROUTONS.....60

- 🍴 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.....130
- 生菜心, 大蒜 & 面包薄脆.....60

- 芝麻叶菌菇松露色拉.....120

DESSERTS

DESSERTS

- 🍴 CHILLED GRAPEFRUIT & POMELO.....80
- 🍴 RASPBERRY RASPBERRY CHANTILLY.....120
- 🍴 LEMON & LEMON TART PP.....120

- 🍴 MOUSSE AU CHOCOLAT MMB.....90
- 🍴 UNE ÎLE FLOTTANTE.....80

- 🍴 LE BON GÂTEAU AU CHOCOLAT.....90
- 🍴 PARIS BREST - HAZELNUT.....90

- 🍴 SOUFFLÉ AU CHOCOLAT (15 MIN).....120
- FLAMBÉ.....ADD 30
- 🍴 SOUFFLÉ AU GRAND MARNIER (15 MIN).....120
- FLAMBÉ GRAND MARNIER.....ADD 30

- RECOMMENDED TO SHARE FOR 2
- 🍴 SAVARIN CHANTILLY - FLAMBÉ GRAND MARNIER.....160

甜品

- 西柚香柚冷汤.....80
- 树莓香蒂邑.....120
- 主厨独创香浓柠檬塔.....120

- MMB巧克力慕斯.....90
- 一漂流岛.....80

- 好好吃的巧克力蛋糕.....90
- 巴黎车轮榛子泡芙.....90

- 巧克力舒芙蕾 (15分钟).....120
- 朗姆酒火烧.....加30
- 金万利舒芙蕾 (15分钟).....120
- 金万利火烧.....加30

- 适合2人分享
- 萨伐仑松饼 - 金万利火烧.....160

