



Mr & Mrs Bund

LUNCH & LATE NIGHT SET MENU
午餐&夜宵菜单

200 RMB

2 COURSES (APPETIZER / MAIN OR MAIN / DESSERT)
任选二道菜(开胃菜/主菜 或 主菜/甜点)

250 RMB

3 COURSES
任选三道菜

LUNCH & LATE NIGHT SET MENU 午餐&夜宵菜单

APPETIZERS 开胃菜

PATÉ DE CAMPAGNE - 乡村肉派

Homemade Country Paté, Cornichons
自制乡村肉派, 什锦色拉

FOIE GRAS LIGHT CRUMBLE - 鸭肝清淡奶酥糕

Light Duck Foie Gras Mousse, Raisin Hazelnut Crumble
清淡鸭肝慕斯, 葡萄干配榛果奶酥糕

SMOKED SALMON ESSENTIAL - 烟熏三文鱼

In House Smoked Salmon Seasoned at The Table 100g
现场调味的招牌自制烟熏三文鱼 / 100克

BEEF CARPACCIO VENISE - 意式手切厚生牛肉片

Hand Thick-Cut Beef Fillet, Olive Oil, Lemon Juice, Pesto, Arugula, Parmigiano
橄榄油, 柠檬汁, 罗勒青酱, 芝麻叶, 帕玛森干酪

SOFT EGG MAYO - 蛋黄酱溏心蛋

Soft Poached Egg, Mayonnaise
溏心煮蛋, 蛋黄酱

LITTLE CAESAR "BACON" or "CHICKEN" - 凯撒沙拉配培根或鸡肉

"Wet" Traditional Caesar Salad with Bacon or Chicken
多汁凯撒沙拉配培根或鸡肉

CHAR-GRILLED EGGPLANT & SESAME PASTE - 碳烤茄子佐中东芝麻酱

Sesame Paste, Cumin & Coriander
芝麻酱, 香菜籽, 香菜

ARUGULA MUSHROOM TRUFFLE - 芝麻叶菌菇松露色拉

Arugula Salad, Soy Dressing, Truffle & Paris Mushrooms, Parmigiano Flakes
芝麻叶色拉, 酱油, 松露及巴黎菌菇, 帕玛森干酪片

ASPARAGUS ESSENTIAL PARMESAN - 原味帕玛森芝士芦笋

Steamed Asparagus, Olive Oil, Lemon & Parmesan (200g)
橄榄油, 柠檬与帕玛森芝士

GAZPACHO SUMMER BREAD PP - 主厨独创西班牙夏日冷汤面包

Toasted Bread, Tomato, Olive Oil, Arugula, Parmigiano
烤面包, 番茄, 橄榄油, 芝麻叶, 帕玛森芝士

VANILLA CORN SOUP - 香草玉米汤

Corn Veloute & Flakes, Vanilla, Lemongrass
玉米浓汤及玉米片, 香草, 柠檬草

MAIN COURSES 主菜

PICNIC CHICKEN AILLOLI - 野餐鸡肉佐蒜泥酱

Char-Grilled Cold Chicken Breast & Garlic Mayonnaise
碳烤冷鸡胸肉佐蒜泥蛋黄酱

BEEF TARTARE TRADITION - 传统手切生牛肉塔塔

Hand Cut Beef Fillet, Traditional Dressing, Herb Salad, French Fries Cubes
手切菲力牛肉, 传统酱料, 香草色拉, 方薯条

MUSTARD TUNA TARTARE - 芥末金枪鱼塔

Ahi Tuna*, Mustard Sorbet, French Fries
芥末冰沙, 炸薯条

RISOTTO TRUFFLE & PARIS - 松露及巴黎菌菇意大利饭

Truffle & Paris Mushrooms Risotto, Truffle Light Meuniere, Parmigiano
松露及巴黎菌菇, 松露柠檬奶油汁, 帕玛森芝士

COQUILLETES HAM & CHEESE - 火腿芝士通心粉

Paris Ham, Parmigiano & Gruyère
巴黎火腿, 帕尔玛火腿和格鲁耶尔芝士

STROZZAPRETI BASIL TOMATO - 麦芽风味面佐罗勒叶及番茄

Tomato Sauce, Basil Oil, Basil
番茄酱, 罗勒油, 罗勒叶

CROQUE MR. BUND - 法式火腿乳酪三明治 (男士)

Grilled Ham & Cheese French Toast
法式吐司, 烤火腿, 乳酪

CROQUE MRS. BUND - 法式火腿乳酪三明治 (女士)

Grilled Ham & Cheese French Toast, Sunny Side Up Egg
法式吐司, 烤火腿, 乳酪, 太阳蛋

SCALLOPS LEMON-GINGER - 原味柠檬佐生姜扇贝

Searred Scallops, Olive Oil, Lemon, Soy, Garlic, Ginger, Coriander
橄榄油, 大蒜, 酱油, 姜, 香菜

CLIPPED BAY SCALLOPS, BACON - 新鲜小扇贝配培根

Steamed Mini Scallops in their Shells, Bacon, Olive Oil, Lemon, Herbs
清蒸小扇贝, 培根, 橄榄油, 柠檬, 新鲜香料

SALMON GINGER BASIL - 原味姜佐罗勒叶三文鱼

Olive Oil, Lemon, Soy, Ginger, Basil
橄榄油, 柠檬, 酱油, 姜, 罗勒叶

SEA BASS VIERGE 维吉罗勒酱汁海鲈鱼

Black Olive, Olive Oil, Tomato, Basil Vierge Infusion
黑橄榄, 橄榄油, 番茄, 罗勒汁

"BLACK COD IN THE BAG" PP - 主厨独创 "袋蒸黑鳕鱼"

Black Cod Fish Simmered in Heat Proof Bag with Cantonese Sauce
防热袋文火蒸黑鳕鱼佐粤式酱汁

FROG LEGS GARLIC PARSLEY - 蒜味荷兰芹牛蛙腿

Searred Frog Legs, Parsley-Garlic Coulis, Aero Mash
烙烤牛蛙腿, 蒜味荷兰芹酱, 淡味土豆泥

CHICKEN NUGGETS - 脆皮鸡块

Salt & Pepper Fried Chicken, Wasabi Mayonnaise - 椒盐炸鸡, 芥末蛋黄酱

BEEF CHEEK DAUBE NIÇOISE - 烩牛肉

Southern France Tomato Beef Cheeks' Stew, Olives, Goat Cheese, Basil
南法番茄烩牛肉, 橄榄, 羊奶酪, 罗勒

CHEEK STEAK BORDELAISE - 波尔多汁牛颊肉

Bordelaise Laque, Tendon, You Tiao Croutons, Mashed Potato - 波尔多汁, 牛筋, 油条, 薯泥

RIBEYE STEAK BEARNAISE or AILLOLI or PEPPER 肉眼牛排佐伯那西酱汁, 或原味香蒜酱, 或胡椒汁

Traditional French Tarragon-Butter Emulsion or Garlic Mayonnaise or Black Pepper Sauce
传统法国龙蒿叶-黄油乳, 香草色拉 或 蒜片, 香浓牛肉汁, 蒜味蛋黄酱,
香草色拉 或 烙烤胡椒牛排, 胡椒奶油酱

“LONG SHORT RIB TERIYAKI” PP” - 主厨独创酱烧长小排

Teriyaki Glaze, Orange Reduction, Garlic Chips - 照烧酱, 橙汁酱, 香蒜薄脆 2人享用

GOLDEN PORK GRENOBLOISE - 格勒诺布尔酱猪排

Pan Roasted Pork Chop, Golden Butter, Lemon, Pork Juice, Croutons & Capers
金色黄油, 猪肉汁, 柠檬粒, 脆面包粒, 水瓜柳

TRIPES “SAUCE PIQUANTE” - 辣椒番茄牛肚

Beef Tripes, Tomato Capers Sauce, Black Olive - 牛肚, 番茄刺山柑汁, 黑橄榄, 蒸土豆

SIDE DISHES 配菜

TOMATO SALAD - 番茄色拉

Fresh Tomato Salad, Mustard Dressing - 新鲜番茄色拉, 芥末酱

STEAMED GREENS ESSENTIAL - 原味蒸绿色蔬菜

Steamed Seasonal Greens Selection, Olive oil - 混搭绿色时蔬

SPINACH GARLIC ASIATE - 亚洲香蒜味菠菜

Garlic Butter, Sesame Oil & Soy - 香蒜奶油, 芝麻油及酱油

STEAMED RICE - 煮米饭

Jasmine Steamed Rice - 茉莉清香煮米饭

MASH TRADITION - 传统土豆泥

Mashed Potato & Butter - 土豆泥及奶油

HAND-CUT FRENCH FRIES ALLUMETTES - 手切火柴薯条

Home Slim French Fries - 自制细薯条

DESSERTS 甜点

“LEMON & LEMON TART” PP - 主厨独创 “香浓柠檬挞”

Candied Lemon Filled with Lemon Sorbet, Lemon Curd,
Vanilla Chantilly & Served with Sablé (50 RMB SUPPLEMENT)
柠檬雪酪馅甜柠檬, 柠檬凝乳, 香草雪酪加柠檬脆饼 (另加50元)

MANGO LIQUORICE SABLE - 芒果甘草脆饼

Sable Passion Fruit Tart, Mango, Passion Lime Caramel
脆饼热情果挞, 鲜草莓, 芒果, 热情青柠焦糖

CHEESECAKE - 奶酪蛋糕

Crumbles, Citrus Sugar, Caramelized Hazelnut, Strawberry Crystal
蛋奶酥, 焦糖榛果, 草莓薄脆

RHUM & RAISINS VANILLA MILK RICE - 朗姆干提香草牛奶饭

Panacotta Vanilla Rice Milk, Caramel Rice Crispies & Raisins
焦糖脆米及美国干提

YOGURT STRAWBERRY COULIS - 草莓酱酸奶

House Vanilla Yogurt, Strawberry Coulis - 自制香草酸奶及草莓酱

POMELO THAI SASHIMI - 泰国柚子

Pomelo Slices, Thai Lime Caramel Dip, Lime Popping Sugar
柚子片, 泰式青柠焦糖蘸酱, 青柠跳跳糖

TROPICAL FRUIT SALAD - 热带水果色拉

Fruit Selection, Thai Syrup, Lemon Sugar, Mint - 精选水果, 泰式糖浆, 薄荷

STRAWBERRY CHANTILLY - 草莓香蒂邑

Strawberry, Strawberry Sorbet Vanilla Chantilly
草莓, 草莓雪酪及香蒂邑鲜奶油

GRAPEFRUIT POMELO ORANGE ICED SOUP - 西柚香柚香橙

Grapefruit, Pomelo, Orange-Grenadine Broth & Granité
葡萄柚, 柚子, 橙汁汤及果粒

PROFITEROLES (1 Piece) - 泡芙

Choux Pastry Filled with Vanilla, Panacotta, Toffee Or Nutella Ice Cream
泡芙配香草, 奶酪, 太妃, 榛果酱冰激凌, 巧克力酱

CHOCOLAT LIEGEOIS - 法式巧克力雪糕

Chocolate Ice Cream, Chocolate Sauce, Vanilla Chantilly, Toasted Almond
巧克力冰淇淋, 巧克力酱, 香蒂邑香草鲜奶油, 烤杏仁

CHOCOLATE VERY MELTING - 熔岩巧克力

International Chocolate Melting Cake, Panacotta Ice Cream
巧克力蒸糕, 香草冰淇淋, 覆盆子酱

+ BEVERAGES 饮料

SET MEMU WINE BY THE GLASS

WINE OF THE DAY (15cl) 50 RMB

- kindly ask our service staff

WINE SELECTION (15 cl) 70 RMB

- Viña Casablanca Cefiro PC, Blanc
- Dominio Del Plata Crios de Susana Baldo, Chardonnay
- Carte Noire, Rosé de Provence
- Pikes, “The Red Mullet”, Shiraz - Grenache
- Warwick Estate, “The Frist Lady”, G.Sauvignon

SET MEMU DRINK

WATER, SOFT DRINK or BEER + TEA or COFFEE 50 RMB

- Perrier, Evian
- Coke, Diet Coke, Sprite, Ginger Ale, Tonic, Orange Juice
- Tsingtao, Corona, Asahi, Heineken, Guinness



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