

Menu Dégustation

« Découvrez les plats emblématiques de Joël Robuchon »

Pour Commencer

番茜香草及白松露薄脆

Parsley and white truffle gondola

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LE CAVIAR IMPERIAL DE SOLOGNE

魚子醬配龍蝦果凍及椰菜花忌廉

Sologne Imperial caviar in Lobster jelly with cauliflower cream

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*LA LANGOUSTINE

螯蝦雲吞伴黑松露及香濃鴨肝醬

Scampi ravioli with black truffle and green cabbage

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L'ŒUF DE POULE

白松露伴香煎珍珠飯餅及糖心雞蛋

Soft boiled egg on golden pearl rice with Alba white truffle

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LA SAINT-JACQUES

香煎原隻帶子配青咖喱芫荽汁

Pan-seared scallop with green curry and coriander sauce

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LE HOMARD BLEU

香烤龍蝦配辣濃湯伴法國青豆

Roasted blue lobster, stewed green peas and spicy bisque sauce style "bouillabaisse"

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LE BŒUF WAGYU

慢煮法式頂級牛肉及鴨肝配陳年鮭酒汁

Slow cooked châteaubriant beef and foie gras with vintage Port wine

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*LA PERLE

香滑蔓越莓配雅文邑忌廉

Red pearl with Armagnac and Cranberry symphony

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LE GRAIN DE CAFE

咖啡慕絲配咖啡雪糕及果凍

Coffee grain with Baileys, chocolate sable and Arabica jelly

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LE MOKA OU LE THE

咖啡 或 茗茶

所有麵包均由自家烘焙團隊每天新鮮製造

如對任何食物敏感請於點菜時告知服務員

6 道菜 HK\$2,680 另加壹服務費

8 道菜 HK\$3,080 另加壹服務費

只限整桌及同款套餐

LA CARTE DES PLATS EN PETITES PORTIONS DÉGUSTATION

SMALL TASTING PORTIONS

*LE JAMBON «IBERICO DE BELLOTA» 西班牙高級伊比利火腿伴蕃茄多士 "Joselito Gran Reserva" ham with toasted bread and tomato	400
*LE CAVIAR IMPERIAL DE SOLOGNE 經典魚子醬配龍蝦果凍及椰菜花忌廉 Sologne Imperial caviar with fine jelly and cauliflower cream	600
*LA SERIOLE 平政魚刺身薄片配橘子醬汁及法國辣椒粉 Wild king yellowtail carpaccio with citrus dressing, Imperial caviar and Espelette pepper	480
 *LA BETTERAVE 法式蘋果及甜菜沙律伴牛油果醬及青芥末雪葩 Beetroot and apple duo with avocado, served with green mustard sorbet	240
*LA RAVIOLE 螯蝦雲吞伴黑松露及香濃鴨肝醬 Scampi ravioli with black truffle and foie gras sauce	340
*LE POTIRON 南瓜濃湯配辣肉腸及茉莉香米忌廉 Fine pumpkin "velouté" with Iberico chorizo and jasmine rice foam	310
*L'ŒUF DE POULE 白松露伴香煎珍珠飯餅及糖心雞蛋 Soft boiled egg on golden pearl rice with Alba white truffle.....	580
*LA LANGOUSTINE 脆炸螯蝦配羅勒汁 Crispy langoustine papillote with basil	300
 LE RIZ 法式蕃紅花燴飯配西班牙甜椒及時令蔬菜古斯米 Risotto style rice with pimientos and vegetable couscous	280
LE BLACK COD 味噌烤鱈魚柳配馬拉巴黑胡椒汁 Caramelized black cod with Malabar black pepper sauce	430
LA SAINT-JACQUES 香煎原隻帶子配青咖喱芫荽汁 Pan-seared scallop with green curry and coriander sauce	340
LE HOMARD 香烤龍蝦配辣濃湯伴法國青豆 Roasted lobster, stewed green peas and spicy bisque sauce style "bouillabaisse"	500
L'AGNEAU 鐵板燒法國嫩羊架配新鮮百里香及油封蒜 Milk fed lamb cutlets with fresh thyme and pink garlic.....	500
LA CAILLE 焦糖燒鵝鵝釀鴨肝伴日本葡萄 Free-range quail and foie gras with glazed grapes.....	480
LE BURGER 迷你日本和牛鴨肝漢堡及自家製幼薯條 Japanese Wagyu beef and foie gras mini burgers with hand cut French fries	510
LE BŒUF WAGYU 板燒日本 A4 和牛伴辣根芥末醬 Grilled A4 Japanese Wagyu beef with horseradish mustard	880

If you have a time constraint,
Please let your waiter know when you place your order.
We shall do our best to meet it

 Plats végétariens 素食菜式

所有麵包均由自家烘焙團隊每天新鮮製造
如對任何食物敏感請於點菜時告知服務員
所有價目另加壹服務費



HONG KONG

For Lunch & Dinner
LES ENTRÉES FROIDES ET CHAUDES
HOT AND COLD APPETIZERS

LE JAMBON «IBERICO DE BELLOTA» 西班牙高級伊比利火腿伴蕃茄多士

"Joselito Gran Reserva" ham with toasted bread and tomato 750

 **LA BETTERAVE** 法式蘋果及甜菜沙律伴牛油果醬及青芥末雪葩

Beetroot and apple duo with avocado, served with green mustard sorbet 500

LE CAVIAR IMPERIAL DE SOLOGNE 經典魚子醬及新鮮蟹肉配龍蝦果凍

A surprise of Sologne Imperial caviar served with Alaskan king crab 920

L'ONGLET DE BŒUF 鞑靼式新鮮日本牛肉配黑松露及自家製幼薯條

Steak tartar with black truffle and hand cut French fries 750

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LA SAINT-JACQUES 香煎原隻帶子配青咖喱芫荽汁醬

Pan-seared scallops with green curry and coriander sauce 890

L'ŒUF DE POULE 法國特級魚子醬伴脆炸溫泉雞蛋

Sologne Imperial caviar over a crispy poached egg 980

LA LANGOUSTINE 螯蝦雲吞伴黑松露及香濃鴨肝醬

Scampi raviolis with black truffle and foie gras sauce 910



Vegetarian dishes / 素菜菜式

請查詢服務員有關更多廚師推介素菜菜色
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HONG KONG

For Lunch & Dinner
LES POISSONS ET LES VIANDES
FISH AND MEAT ENTREES

LA SOLE 鐵板煎法國龍利魚配柚子醬

Teppanyaki Dover sole in grenobloise style with aromatics condiments1080

LE BLACK COD 味噌烤鱈魚柳配馬拉巴黑胡椒汁

Caramelized black cod with Malabar black pepper sauce 780

LES SPAGHETTIS 招牌龍蝦意大利麵配龍蝦泡沫

Blue lobster spaghetti in our style with spiced coral sauce 980

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LA CAILLE 焦糖燒鵪鶉釀鴨肝伴日本葡萄

Free-range quail and foie gras with glazed grapes 780

L'AGNEAU 鐵板燒法國嫩羊架配新鮮百里香及油封蒜

Milk fed Pyrenean lamb cutlets with fresh thyme and pink garlic880

LE BŒUF WAGYU 板燒日本 A4 和牛伴辣根芥末醬

Grilled A4 Japanese Wagyu beef with horseradish mustard 1680

LA PINTADE 燒焗法國珍珠雞及原件鴨肝(最少兩人或以上--需時 60 分鐘)

Roasted guinea fowl and a whole piece of duck foie gras served with confit potatoes

(Minimum for two or above, take 60 minutes) 2880



Vegetarian dishes / 素菜菜式

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~ COMPOSEZ VOTRE DÉJEUNER SELON VOTRE APPÉTIT ~
-LUNCH AT YOUR OWN COMPOSITION-

MENU DÉCOUVERTE \$880

L'Amuse-Bouche

Appetizer/頭盤

Choice of 1 Main Course

任選一道主菜

甜點 或 芝士

Coffee or tea and confectioneries

咖啡 或 茗茶

MENU PLAISIR \$ 1180

L'Amuse-Bouche

Choice of 2 Appetizers

任選兩道頭盤

Choice of 1 Main Course

任選一道主菜

甜點 或 芝士

Coffee or tea and confectioneries

咖啡 或 茗茶

MENU GOURMET \$1580

L'Amuse-Bouche

Choice of 2 Appetizers

任選兩道頭盤

Choice of 2 Main Courses

任選兩道主菜

甜點 或 芝士

Coffee or tea and confectioneries

咖啡 或 茗茶

玻璃樽裝依雲天然礦泉水/有氣礦泉水\$98 /位

All prices are subject to 10% service charge

LES ENTRÉES / APPETIZERS

✓ **LA BETTERAVE** 法式蘋果及甜菜沙律伴牛油果醬及青芥末雪葩
Beetroot and apple duo with avocado, served with green mustard sorbet

LE CAVIAR IMPERIAL 經典魚子醬及新鮮蟹肉配龍蝦果凍 (附加 \$400)
A surprise of Sologne Imperial caviar served with Alaskan king crab (supplement \$400)

LA SÉRIOLE 平政魚刺身薄片配橘子醬汁及法國辣椒粉
Wild king yellowtail carpaccio with citrus dressing and Espelette pepper

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LE POTIRON 南瓜濃湯配辣肉腸及茉莉香米忌廉
Fine pumpkin "velouté" with Iberico chorizo and jasmine rice foam

LA LANGOUSTINE 脆炸螯蝦配羅勒汁 (附加 \$280)
Crispy langoustine papillote with basil (supplement \$280)

LES PLATS / MAIN COURSES

LE BLACK COD 味噌烤鱈魚柳配馬拉巴黑胡椒汁
Caramelized black cod with Malabar black pepper sauce

LE HOMARD DU MAINE 緬因龍蝦意大利麵及龍蝦泡沫 (附加 \$200)
Maine lobster spaghetti with coral emulsion (supplement \$200)

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✓ **LE RIZ** 法式蕃紅花燴飯配西班牙甜椒及時令蔬菜古斯米
Risotto style rice with pimientos and vegetable couscous

LE BŒUF WAGYU 板燒日本鹿兒島 A4 和牛伴辣根芥末醬 (附加 \$480)
Grilled A4 Japanese Wagyu beef with horseradish mustard (supplement \$480)

LA CAILLE 焦糖燒鵪鶉釀鴨肝伴日本葡萄
Free-range quail and foie gras with glazed grapes

LES DESSERTS OU LES FROMAGES / DESSERTS OR CHEESE

LES FROMAGES 精選法國芝士
Fine French selection of cheese platter

LE RAISIN MUSCAT 羅醋栗酒果凍伴茉莉花香印葡萄及白酒雪葩
Jasmine-infused Muscat grapes on a refined jelly, brightened with Gewürztraminer sorbet

LA POIRE FRANCE 法式紅酒香梨慕斯配蕎麥脆片
A gourmet harmony, delicate pear mousse with buckwheat crisp

LA NOISETTE 46%牛奶朱古力球配焦糖榛子及糖漬檸檬
The hazelnut from Lot-et-Garonne, in an intense praline harmony, embraced by a Bahibé chocolate shell

所有麵包均由自家烘焙團隊每天新鮮製造
ALL OUR BREADS ARE MADE IN HOUSE BY OUR BAKER

✓ Plats végétariens / 素食菜式

如對任何食物敏感請於點菜時告知服務員



HONG KONG

LA CARTE DES DESSERTS

\$ 240

LES FROMAGES DE NOS REGIONS

精選法國芝士

Fine imported cheeses selection plate

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LA SPHERE

特製糖球配粉紅香檳及橘子雪葩

Blown sugar sphere with rosé Champagne, mandarin impérial sorbet

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LE SOUFFLÉ

香濃朱古力梳乎厘配雲呢拿雪糕

(製作需時 20 分鐘)

Signature Guanaja chocolate soufflé, served with Tahitian vanilla ice cream

(Preparation time is 20 minutes)

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LE GRAIN DE CAFE

咖啡慕絲配咖啡雪糕及果凍

Coffee grain with Baileys, chocolate sable and Arabica jelly

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LA POMME D'AMOUR

法式蘋果奶酪慕斯配果仁脆餅

Apple of love, caramel splinters, airy mousse and lively freshness

如對任何食物敏感請於點菜時告知服務員
所有價目另加壹服務費