

LE JARDIN
de Joël Robuchon

Menu "Signature"

« Découvrez les plats emblématiques de Joël Robuchon »

Pour Commencer

北海道海膽配巴馬臣咖啡鬆餅

Sea urchin topped on parmesan biscuit flavored with coffee

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LE CAVIAR IMPERIAL

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

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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

香煎雞蛋配珍珠飯餅伴黃油菌及伊比利火腿

Pan-Fried egg on pearl rice with girolle mushrooms and iberico ham

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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罇酒汁

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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LA SYMPHONIE DES DOUCEURS

自選精美甜品車

Dessert trolley, your own preferences and combination

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Le Moka ou le Thé

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

8 道菜 HK\$3,280 另加壹服務費
只限整桌及同款套餐



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 韃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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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特級魚子醬及龍蝦泡沫
Blue lobster spaghetti in our style with spiced coral sauce 980

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LA CAILLE 焦糖燒鵝釀鴨肝伴法國時令黃油菌
Free-range quail and foie gras with girolle mushrooms 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 板燒日本鹿兒島 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

請查詢服務員有關更多廚師推介素菜菜色
所有麵包均由自家烘焙團隊每天新鮮製造
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所有價目另加壹服務費

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~ COMPOSEZ VOTRE DÉJEUNER SELON VOTRE APPÉTIT ~

-LUNCH AT YOUR OWN COMPOSITION-

探索菜單\$980

開胃前菜

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Appetizer / 頭盤

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Choice of 1 main course

任選一道主菜

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甜點 或 芝士

* * *

Coffee or tea and confectioneries

咖啡 或 茗茶

品嚐菜單\$ 1280

開胃前菜

* * *

Choice of 2 starters

任選兩道頭盤

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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

美食菜單\$1680

L'Amuse-Bouche

* * *

Choice of 2 starters

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 CEPE ET L'AUBERGINE** 牛肝菌濃湯配茉莉香米忌廉
Fine cep mushroom and eggplant "velouté" with jasmine rice cream

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 A4 和牛伴辣根芥末醬 (附加 \$480)

Grilled A4 Japanese Wagyu beef with horseradish mustard (supplement \$480)

LA CAILLE 焦糖燒鵝鵝肝伴法國時令黃油菌

Free-range quail and foie gras with girolle mushrooms

LES DESSERTS OU LES FROMAGES / DESSERTS OR CHEESE

LES FROMAGES 精選法國芝士

Fine French selection of cheese platter

LA SYMPHONIE DES DOUCEURS 自選精美甜品車

Dessert trolley, your own preferences and combination

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)

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



LA CARTE DES DESSERTS

\$ 280

LES FROMAGES DE NOS REGIONS

精選法國芝士

Your choice of French cheeses from our trolley

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LE YUZU

柚子梳乎厘配羅勒雪葩

(製作需時 20 分鐘)

Soufflé with a flowing heart and refreshing basil sorbet

(Preparation time is 20 minutes)

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LA SYMPHONIE DES DOUCEURS

自選精美甜品拼盤

Dessert trolley, your own preferences and combination

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