



MICHELIN
2024

Menu "Signature"

« Découvrez les plats emblématiques de Joël Robuchon »

Pour Commencer

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Le Caviar Imperial de Sologne

經典魚子醬配龍蝦果凍及椰菜花忌廉

Sologne Imperial caviar in lobster jelly with cauliflower cream



*La Langoustine

鮮龍蝦雲吞伴黑松露及香濃鴨肝醬

Scampi ravioli with black truffle and foie gras sauce



L'Œuf de Poule Miroir

香煎雞蛋配珍珠飯餅伴法國時令羊肚菌及伊比利火腿

Crispy pearl rice with pan-fried egg, stuffed morels and iberico ham



La Saint-Jacques

香煎原隻帶子配青咖喱芫荽汁及墨魚汁蝴蝶粉

Pan-seared scallop with green curry and coriander sauce, squid ink farfalle



Le Homard

香烤美國緬因龍蝦及濃湯伴法國青豆

Grilled Maine lobster with green peas and lobster bisque



*Le Black Cod

味噌烤鱈魚柳配法國白蘆筍及黑蒜醬

Caramelized black cod with white asparagus and black garlic emulsion



Le Canard

慢煮法國鴨胸及鴨肝伴車厘子及香脆杏仁

Duck breast and foie gras duo with cherry confits and crunchy almonds

另加 \$230 *Château du Cèdre, Cahors de Cèdre* (每杯 140 毫升)

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*La Perle Rouge

清新草莓雪葩配百利甜酒忌廉

Red pearl with Baileys and Gariguette strawberry symphony



Comme un Nuage

栗子慕絲及雪糕配黑果

Chestnut mousse and ice-cream with black fruit

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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

6 道菜 HK\$2,480 另加壹服務費

9 道菜 HK\$2,980 另加壹服務費

只限整桌及同款套餐

另加 \$1888 配人頭馬路易十三干邑 (每杯 20 毫升)



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

MENU DÉCOUVERTE \$880

L'Amuse-Bouche

Appetizer/頭盤

Soup /湯

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 \$ 1080

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 \$1280

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\$88 /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 DE SOLOGNE** 經典魚子醬配龍蝦果凍及椰菜花忌廉 (附加\$380)
Sologne Imperial caviar in lobster jelly with cauliflower cream (supplement \$380)
- LE CRABE** 迷你鮮蟹肉雲吞配蜜糖醋
Crabmeat in turnip raviolis
- L'ASPERGE BLANCHE** 法國白蘆筍伴雞蛋沙律配黑蒜醬
White asparagus salad with egg mimosa and black garlic sauce
- LA LANGOUSTINE** 脆炸鮮龍蝦配羅勒汁 (附加\$300)
Crispy langoustine papillote with basil (supplement \$300)

LA SOUPE DU JOUR / SOUP OF THE DAY

- ✓ **LE PETIT POIS** 時令法國青豆濃湯配意大利芝士泡沫及香草
Smooth green peas "velouté" with ricotta foam and savory herb

LES PLATS / MAIN COURSES

- LA SAINT-JACQUES** 香煎原隻帶子配青咖喱芫荽汁及墨魚汁蝴蝶粉
Pan-seared scallops with green curry and coriander sauce, squid ink farfalle
- 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\$150)
Maine lobster spaghetti with coral emulsion (supplement \$150)

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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 PORC IBERIQUE** 香烤西班牙黑毛豬柳配茄子蓉
Caramelized Iberico pork "pluma" with eggplant caviar and Arlequins condiments
- LE PIGEON** 慢煮法國乳鴿配鴨肝
Slow cooked French pigeon with foie gras

LES DESSERTS OU LES FROMAGES / DESSERTS OR CHEESE

- LES FROMAGES** 精選法國芝士
Fine French selection of cheese platter
- LA NAVEL** 西西里香橙慕絲配香濃朱古力及香橙雪葩
Sicilian orange and Andoa chocolate with orange sorbet
- LA PERLE ROUGE** 清新草莓雪葩配百利甜酒忌廉
Red pearl with Baileys and Gariguette strawberry symphony
- LA BANANE** 法式香蕉慕斯批伴白朱古力配蘭姆酒熱帶水果雪葩
Flamed Frécinette banana mousse in Opalys chocolate shell with flavored rum exotic fruit sorbet

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 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 500
- *L'ASPERGE BLANCHE** 法國白蘆筍伴雞蛋沙律配黑蒜醬
White asparagus salad with egg mimosa and black garlic sauce 560
- *LE CRABE** 迷你白蘿蔔蟹肉雲吞配蜜糖醋
Crabmeat in turnip raviolis..... 390
- *LE CAVIAR IMPERIAL DE SOLOGNE** 經典魚子醬配龍蝦果凍及椰菜花忌廉
Sologne Imperial caviar in lobster jelly with cauliflower cream 600
- *LE FOIE GRAS** 傳統法式鴨肝車厘子及香脆杏仁
Classic Landes foie gras terrine with cherry confits and crunchy almonds 480
-  ***LE PETIT POIS** 時令法國青豆濃湯配意大利芝士泡沫及香草
Smooth green peas "velouté" with ricotta foam and savory herb 360
- *L'ŒUF DE POULE MIROIR** 香煎雞蛋配珍珠飯餅伴羊肚菌及伊比利火腿
Crispy pearl rice with pan-fried egg, stuffed morels and iberico ham 450
- *LA LANGOUSTINE** 脆炸鮮龍蝦配羅勒汁
Crispy langoustine papillote with basil 300
- *LA SAINT-JACQUES** 香煎原隻帶子配青咖喱茼蒿汁及墨魚汁蝴蝶粉
Pan-seared scallops with green curry and coriander sauce, squid ink farfalle 430
- LE HOMARD** 香烤美國緬因龍蝦及濃湯伴法國青豆
Grilled Maine lobster with green peas and lobster bisque..... 500
- LE BLACK COD** 味噌烤鱈魚柳配法國白蘆筍及黑蒜醬
Caramelized black cod with white asparagus and black garlic emulsion 390
-  **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 360
- L'AGNEAU** 鐵板燒法國嫩羊架配新鮮百里香及蔬菜蓉及茄子脆片
Milk fed lamb cutlets with fresh thyme, vegetable caviar with crispy eggplant 450
- LE CANARD** 慢煮法國鴨胸及鴨肝伴車厘子及香脆杏仁 
Duck breast and foie gras duo with cherry confits and crunchy almonds..... 480
- LE BURGER** 迷你日本和牛鴨肝漢堡及自家製幼薯條
Kagoshima beef and foie gras burgers with hand cut French fries 400
- LE BŒUF WAGYU** 板燒日本鹿兒島 A4 和牛伴菠菜苗及辣根芥末醬
Grilled A4 Kagoshima Wagyu beef with baby spinach and 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

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 800

 **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 550

L'ASPERGE BLANCHE 法國白蘆筍伴雞蛋沙律配黑蒜醬

White asparagus salad with egg mimosa and black garlic sauce..... 700

LE CRABE ROYAL 阿拉斯加蟹肉伴蕃茄蔬菜沙律配特級魚子醬

Crab salad in Monaco style with avocado guacamole and Sologne Imperial caviar 980

LE FOIE GRAS 傳統法式鴨肝批配車里子及香脆杏仁

Classic Landes foie gras terrine with cherry confits and crunchy almonds 810

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 700

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LA SAINT-JACQUES 香煎原隻帶子配青咖喱芫荽汁及墨魚汁蝴蝶粉

Pan-seared scallops with green curry and coriander sauce, squid ink farfalle 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..... 950

LA LANGOUSTINE 鮮龍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 sauce720

LES SPAGHETTIS 招牌龍蝦意大利麵配特級魚子醬及龍蝦泡沫

Maine lobster spaghetti with imperial caviar and coral emulsion 850

 **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 620

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LE RIS DE VEAU 香煎法國頂級小牛胸腺配青露筍

Pan seared veal sweetbread with green asparagus 800

LA CAILLE 焦糖燒鵝鵝釀鴨肝伴羊肚菌

Free-range quail and foie gras with morel mushrooms..... 760

L'AGNEAU 鐵板燒法國嫩羊架配新鮮百里香及蔬菜蓉及茄子脆片

Milk fed lamb cutlets with fresh thyme, vegetable caviar with crispy eggplant 750

LE BŒUF WAGYU 板燒日本鹿兒島 A4 和牛伴菠菜苗及辣根芥末醬

Grilled A4 Kagoshima Wagyu beef with baby spinach and horseradish mustard1580

LA PINTADE 燒焗法國珍珠雞及原件鴨肝(最少兩人或以上--需時 75 分鐘)

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

(Minimum for two or above, take 75 minutes)..... 2980

 Vegetarian dishes / 素菜菜式

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所有價目另加壹服務費



LA CARTE DES DESSERTS

\$ 220

LE CHOCOLAT SENSATION

香濃朱古力慕絲伴可可脆豆及朱古力雪糕

Creamy 'Guanaja' chocolate and ice-cream with chocolate biscuit

LA MANGUE PERROQUET

香滑芒果慕絲忌廉鑲特製朱古力球配熱情果醬

"Perroquet" Mango in white chocolate shell with exotic fruits heart

LE MELON

日本"KOCHI & TOSA"蜜瓜配香脆乳酪，白乳酪雪葩及熱情果甘筍醬

"KOCHI & TOSA" melon with crispy yogurt, fromage blanc sorbet and passionfruit carrot sauce

LE COCO DES ILES

椰子配糖霜檸檬及維多利亞菠蘿

Surprise of coconut with frosted lemons and Victoria pineapple

LA SPHÈRE

清新日本士多啤梨慕絲及雪葩配特製糖球伴玫瑰香檳果凍

"Amaou" strawberry mousse and sorbet in a sugar sphere with rose champagne jelly

LE SOUFFLÉ CHAUD

朱古力香蕉梳乎厘配蘭姆酒熱帶水果雪葩

(製作需時 20 分鐘)

Chocolate banana soufflé with exotic fruit and rum sorbet

(Preparation time is 20 minutes)

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