

LE JARDIN

de Joël Robuchon

## 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 scallops 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 Japanese 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

*Additional \$1888 for 人頭馬路易十三干邑 Pairing (20ml per glass)*



MICHELIN  
2024

LE JARDIN  
de Joël Robuchon

~ 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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Soup / 湯

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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

品嚐菜單\$1180

開胃前菜

\*\*\*

Choice of 2 starters

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

美食菜單\$1380

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\$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 imported cheese selection from the cheese trolley

**LE CHOIX DE NOS PÂTISSERIES** 自選精美甜品拼盤  
Your own preferences from the dessert trolley

**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 Gariguetto 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

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香草沙律配特級魚子醬  
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杏仁  
Classic Landes foie gras terrine with cherry confit and 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 traditional 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菌及香濃鴨肝汁  
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  
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 POISSONS ET LES VIANDES**  
FISH AND MEAT ENTREES

**LA SOLE** 鐵板煎龍利魚配柚子醬

Teppanyaki Dover sole in grenobloise style with aromatics condiments .....1080

**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 .....720

**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

**LES 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** 焦糖燒鵪鶉釀鴨肝伴羊肚菌

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** 板燒日本鹿兒島和牛伴菠菜及辣根芥末醬

Grilled A4 Kagoshima Wagyu beef with baby spinach and horseradish mustard ..... 1580

**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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**LA CARTE DES DESSERTS**

\$ 220

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**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**

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**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**

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**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**

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**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**

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**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**

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**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)

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**LE CHARIOT DE DESSERTS**

自選精美甜品車(可選 3 款及配 1 款自家製雪糕)

**Your own preferences and combination (3-choices) with 1 scoop of homemade ice-cream**

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