

L'ATELIER  
de Joël Robuchon

HONG KONG

24<sup>TH</sup> DECEMBRE 2024

聖誕前夕套餐

**POUR COMMENCER**

香脆茼蒿薄片配白松露

*Parsley and white truffle gondola*

\*\*\*

**L'OURSIN**

北海道海膽及龍蝦果凍配椰菜花忌廉

*Sea urchin in delicate lobster jelly with cauliflower cream*

\*\*\*

**LE CAVIAR**

經典魚子醬配雞蛋沙律

*Surprise of imperial caviar and egg "mimosa"*

\*\*\*

**LA LANGOUSTINE**

鮮龍蝦雲吞伴黑松露及小椰菜

*Scampi raviolis with black truffle and Savoie cabbage*

\*\*\*

**LA SAINT JACQUES**

香煎原隻帶子伴松露醬及南瓜蓉

*Pan-seared scallop with truffle coulis and pumpkin purée*

\*\*\*

**L'AMADAI**

香脆鯛魚柳配時馬賽魚湯及青豆

*Crispy amadai fillet with Bouillabaisse and green peas*

\*\*\*

**LA BŒUF WAGYU**

慢煮惠靈頓牛肉配鴨肝

*Beef Wellington with foie gras*

\*\*\*

**LE CADEAUX DE NOEL**

驚喜聖誕甜品

*Christmas surprise from pastry chef*

\*\*\*

**LE PERE NOEL**

聖誕朱古力甜品

*Santa chocolate delight*

\*\*\*

**LE CAFÉ EXPRESSO OU THÉ**

咖啡或茗茶

*Espresso coffee or tea*

*Confectioneries*

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

如對任何食物敏感請於點菜時告知服務員

HK\$4080 另加 10% 服務費

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除夕夜套餐

**POUR COMMENCER**

北海道海膽配巴馬臣咖啡鬆餅

*Sea urchin topped on parmesan biscuit flavored with coffee*

\* \* \*

**LE CAVIAR IMPÉRIAL DE SOLOGNE**

經典魚子醬及帝王蟹肉配椰菜花忌廉

*A surprise of Sologne Imperial caviar with king crab and cauliflower*

\* \* \*

**LA LANGOUSTINE**

鮮龍蝦雲吞伴黑松露及小椰菜

*Scampi ravioli with black truffle and green cabbage*

\* \* \*

**LA TRUFFE NOIRE**

經典黑松露批伴洋蔥絲及煙肉

*Signature black truffle tart with onion confit and smoked bacon*

\* \* \*

**LA NOIX DE SAINT-JACQUES**

特色意大利麵伴帶子

*Turban of spaghettis with scallop and white truffle*

\* \* \*

**LE HOMARD**

香烤美國緬因龍蝦配秘製紅酒汁

*Steamed spinach with Maine lobster and civet sauce*

\* \* \*

**LA POULARDE EN VESSIE**

法式慢煮豬小肚配布雷斯雞拌時令蔬菜

*Bresse chicken cooked in pork bladder with white truffle*

\* \* \*

**LA DOUCEUR**

時令水果甜品

*Delight around seasonal fruit*

\* \* \*

**LA SAINT SYLVESTRE**

驚喜新年甜品

*New year eve surprise*

\* \* \*

**LE CAFÉ EXPRESSO OU THÉ**

咖啡或茗茶

*Espresso coffee or tea*

*Confectioneries*

TOUS NOS PAINS SONT FAITS MAISON PAR NOTRE BOULANGER

ALL OUR BREADS ARE MADE IN HOUSE BY OUR BAKER

Please advise us if you have any food allergies

HK\$4280 另加 10%服務費

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**LA SAINT JACQUES**

香煎原隻帶子伴松露醬及南瓜蓉

*Pan-seared scallop with truffle coulis and pumpkin purée*

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**L'AMADAI**

香脆鯛魚柳配時馬賽魚湯及青豆

*Crispy amadai fillet with Bouillabaisse and green peas*

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**LA BŒUF WAGYU**

慢煮惠靈頓牛肉配鴨肝

*Beef Wellington with foie gras*

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**LE CADEAUX DE NOEL**

驚喜聖誕甜品

*Christmas surprise from pastry chef*

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**LE PERE NOEL**

聖誕朱古力甜品

*Santa chocolate delight*

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咖啡或茗茶

*Espresso coffee or tea*

*Confectioneries*

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