

LE SALON DE THÉ
de Joël Robuchon

AFTERNOON TEA SET FOR 2
精選下午茶 (兩位用)



Savories 鹹點

Tomato and cherry gazpacho
蕃茄櫻桃凍湯

Smoked salmon sandwich
煙三文魚三文治

Mini deep-fried chicken burger
迷你炸雞肉漢堡

Ham and leek quiche
火腿大蔥蛋批

King crab with eggplant caviar
皇帝蟹及茄子魚子醬

Pastries 甜點

Madeleine with peanut praline
修女小蛋糕及花生果仁糖

Pistachio macaron
開心果馬卡龍

Cheese cake with chocolate mousse
芝士蛋糕及朱古力慕絲

Raspberry and lychee mousse
紅莓荔枝慕絲

Cream puff
法式泡芙

Mango and coconut mousse
芒果椰子慕絲

Bakery 包點

Homemade mini croissant and scone
(with Devonshire clotted cream and homemade strawberry jam)

自家製迷你牛角包及鬆餅
(配 Devonshire 凝脂忌廉及自家製士多啤梨醬)

Served with two coffee / tea
兩杯咖啡/茗茶

\$598

Add \$50 for signature drinks 加 \$50 可獲特色飲品

Please advise us if you have any food allergies
如您有食物敏感，請向我們提供有關資料
Photos are for reference only
圖片只供參考

Afternoon tea set from 15:00 – 18:00
All prices are subject to 10% service charge
下午茶時由15:00至18:00
所有價目需另收加壹服務費

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APPETIZERS 頭 盤



36-month "Joselito Gran Reserva" ham with
tomato on toast\$500
36個月西班牙伊比利亞火腿配多士及蕃茄



Escargots with garlic and parsley\$180
法式田螺配蒜蓉及蕃茜



Sologne Imperial caviar in lobster jelly and Alaska king crabmeat\$680
經典魚子醬配龍蝦果凍及皇帝蟹蟹肉



Scottish smoked salmon with horseradish
cream and country toasts\$270
蘇格蘭煙三文魚配辣根忌廉及多士



Duck foie gras terrine with citrus chutney and
mango coulis\$260
法國鴨肝醬配芒果蓉

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APPETIZERS

頭 盤



Fresh tomato and buratta salad\$280
新鮮蕃茄及布拉塔芝士沙律



Tuna Nicoise salad with quail eggs, French
beans and potatoes\$240
尼斯吞拿魚沙律配鵪鶉蛋、法國邊豆及馬鈴薯



Caesar salad with lobster, tomatoes, quail eggs and crispy bacon\$320
凱撒沙律配龍蝦、蕃茄、鵪鶉蛋及香脆煙肉



Caesar salad with chicken, quail eggs, crispy
bacon and anchovies\$250
凱撒沙律配雞肉、鵪鶉蛋、香脆煙肉及鰵魚



Alaska king crab salad with anchovies,
tomatoes and truffle dressing\$395
皇帝蟹沙律伴牛油果及蕃茄配黑松露汁

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APPETIZERS

頭 盤



Traditional French onion soup with cheese gratin\$160
傳統法式洋蔥湯配烤焗芝士



Tomato gazpacho\$170
法式蕃茄凍湯



Chicken and ginger consommé with chicken balls, carrot and leek julienne\$170
特製清雞薑湯配雞肉丸、紅蘿蔔及蔥絲



Fresh Marseille soup with lobster\$330
法式馬賽魚湯伴龍蝦

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MAIN DISHES
主 菜



Crispy rice cake with taleggio cheese, Parma ham and baby spinach\$230
香煎意大利飯伴帕馬火腿



Coquillettes with truffle, ham and cheese gratin\$230
芝士火腿黑松露通心粉



Penne with tomato sauce and basil (with choice of regular or gluten-free penne)\$230
鮮蕃茄羅勒葉意大利長通粉
(可選配普通或不含麩質長通粉)



Vegetables spaghetti with extra virgin olive oil\$220
欖油時令蔬菜意大利麵



Spaghetti with clams, white wine and garlic butter sauce\$280
香蒜白酒蜆肉意大利麵



Lobster risotto with Parmesan cheese and artichokes\$350
龍蝦意大利飯配巴馬臣芝士及朝鮮蓴

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MAIN DISHES
主 菜



Fish and chips with tartar sauce\$220
炸魚及薯條配他他汁



Seasonal vegetables with extra virgin olive oil\$210
法式時令蔬菜



Maine lobster with Sriracha mayonnaise, served with French fries and side salad\$680
法式香烤緬因龍蝦配薯條及沙律



Pan-fried seabass fillet with lemongrass foam and mashed potato\$280
香煎鱸魚柳配香茅泡沫及馬鈴薯蓉



Caramelized black cod fillet with miso, daikon cream, yuzu and mashed potato\$260
黑鱈魚配味噌醬、白蘿蔔忌廉、柚子及馬鈴薯蓉

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MAIN DISHES
主 菜



Roasted chicken with potatoes\$260
法式香草烤雞配馬鈴薯



Crispy duck confit with potatoes\$300
脆香油封鴨胸配馬鈴薯



Iberico pork rib with mashed potato and classic charcutière sauce\$320
伊比利亞豬扒配馬鈴薯蓉及傳統醬汁



Lamb cutlets with mashed potato\$330
羊架配馬鈴薯蓉



Peppered beef tenderloin with mashed potato\$350
香烤黑椒牛柳配馬鈴薯蓉



Roasted ribeye steak with potatoes and shishito pepper\$460
香烤肉眼牛扒配馬鈴薯及唐辛子

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SANDWICHES 三文治



The French club with ham, cheese, eggs, avocados, and tomatoes, with your choice of truffle or honey mustard mayonnaise, served with salad and French fries\$260
法式三文治伴沙律及薯條配自選黑松露或蜜糖芥末蛋黃醬



Finger sandwich with crabmeat, avocado and green apple, served with French fries\$190
蟹肉、牛油果、青蘋果手指三文治配薯條

All sandwiches as below are served with choice of French fries or side salad
以下三文治均可選配薯條或沙律



1. Beef fillet, avocado, pickle, bacon and homemade bearnaise sandwich\$165
法式牛柳三文治 - 牛柳、牛油果、醃菜、煙肉脆片及自家製法式香草蛋汁
2. Chicken, avocado, tomato, artichoke, heart of palm and homemade bearnaise sandwich ..\$145
法式雞肉三文治 - 雞肉、牛油果、蕃茄、朝鮮薊、棕櫚心及自家製法式香草蛋汁
3. Tuna fillet, tomato, potato, black and green olives and homemade mayonnaise sandwich ...\$145
吞拿魚三文治 - 吞拿魚、蕃茄、馬鈴薯、黑橄欖、青橄欖及自家製蛋黃醬
4. Ox tongue, bacon, egg, lettuce, onion, and sweet mustard mayonnaise sandwich\$140
法式牛舌三文治 - 牛舌、煙肉脆片、雞蛋、生菜、洋蔥及自家製芥末蛋黃醬
5. Ham and camembert cheese sandwich\$140
法式金文畢芝士及火腿三文治

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BURGERS

漢堡



Chicken burger with cheese, avocado, French fries and tartar sauce\$270
雞肉芝士漢堡配薯條及他他汁



Cheese burger with Kagoshima beef with French fries\$270
鹿兒島和牛芝士漢堡配薯條

CRISPY POCKETS

香脆三文治

All crispy pockets as below are served with choice of French fries or side salad

以下香脆三文治均可選配薯條或沙律



1



2



3



4



5

1. Avocado and scamorza cheese\$155
牛油果、煙燻水牛芝士
2. Chicken with mozzarella cheese, tomato confit and basil\$155
雞肉、水牛芝士、蕃茄及羅勒
3. Tuna and tomato confit with Emmental cheese\$155
秘製吞拿魚、蕃茄及瑞士芝士
4. Roasted ham and cheese (Parisien style)\$155
法式火腿及芝士
5. Foie gras and beef burger with bell pepper\$190
鴨肝牛肉漢堡及燈籠椒

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CREPES
法式薄餅



Crabmeat, egg, gruyère cheese, tomato,
spinach and green salad\$180
蟹肉、雞蛋、芝士、蕃茄及菠菜



Prosciutto ham, Parmesan cheese, walnuts and
green salad\$170
意大利帕馬火腿、巴馬臣芝士及核桃



Mixed mushroom, egg, gruyère cheese and
truffle oil\$160
雜錦蘑菇、雞蛋、芝士及黑松露油



Chorizo, egg, gruyère cheese, tomato coulis
and basil\$160
西班牙辣肉腸、雞蛋、芝士、蕃茄醬及羅勒葉



Ham, egg and gruyère cheese\$160
火腿、瑞士芝士及雞蛋



Camembert, gruyère, roquefort and mozzarella
cheese\$160
四重芝士

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DESSERTS
甜品



Chocolate crepes - chocolate ice-cream, ganache, praline crisp, whipped cream and coffee sauce\$160
朱古力班戟 - 朱古力雪糕、軟心朱古力、果仁脆片、忌廉及咖啡醬



Mont-Blanc crepes-chestnut cream, vanilla ice cream, cassis cream and meringue\$160
栗子班戟 - 栗子忌廉、香草雪糕、黑加侖子慕絲及蛋白脆餅



Mango sundae with passion fruit jelly, mango mousse, mango ice cream, mandarin sorbet, honey crunch, mango sauce & pistachio\$150
芒果新地伴熱情果果凍、芒果慕絲、柑橘雪葩、芒果雪糕、蜜糖脆片、芒果汁及開心果仁



Mixed berries sundae with chocolate mousse, raspberry jelly, strawberry ice-cream & sorbet, honey crunch, strawberry sauce & pistachio\$150
草莓新地伴朱古力慕絲、紅莓果凍、士多啤梨雪糕及雪葩、蜜糖脆片、士多啤梨汁及開心果仁



Chocolate Sensation - Creamy <Guanaja> chocolate, chocolate ice-cream & chocolate\$160
香濃朱古力慕絲伴可可脆豆及朱古力雪糕



Assorted homemade ice-cream and sorbet (single / double / triple)\$55/\$105/\$150
精選自家製雪糕及雪葩 (單球/雙球/三球)

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DESSERTS 甜品



Toasted waffles with mixed berries and strawberry sorbet\$160
法式窩夫伴雜錦莓子及士多啤梨雪葩



Toasted waffles with mango and mandarin sorbet\$160
法式窩夫伴芒果及柑橘雪葩



Toasted waffles with caramelized banana and vanilla ice-cream\$160
法式窩夫伴焦糖香蕉及香草雪糕



Freshly baked madeleine cake (6pcs) (preparation time 20 minutes)\$160
新鮮焗製馬德蓮貝殼蛋糕（六件）（需時20分鐘）



Chartreuse souffle with vanilla ice cream (preparation time 20 minutes)\$160
朱古力疏乎厘配香草雪糕（需時20分鐘）

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DRINKS
飲品

BEER 啤酒

Asahi 朝日 330ml 毫升.....	\$75
Stella Artois 比利時士爹利 330ml 毫升.....	\$75

SPECIAL DRINK 特色熱飲

Ginger Latte 薑茶鮮奶.....	
Green Tea Latte 薑茶鮮奶.....	\$60
Chocolate (Valrhona 66%) 朱古力(法芙娜66%).....	\$65

COFFEE (House Blended) 咖啡(自家調配)

Coffee 咖啡.....	
Cappuccino 泡沫咖啡.....	
Café Latte 鮮奶咖啡.....	
Caramel Latte 焦糖咖啡.....	
Café Mocha 摩卡咖啡.....	
Irish Cream Latte 愛爾蘭鮮奶咖啡.....	
Salted Crème Brûlée Latte 海鹽焦糖鮮奶咖啡.....	
Espresso 特濃咖啡.....	\$65
Double Espresso 雙倍特濃咖啡.....	\$80
Ginger Café Latte 薑茶鮮奶咖啡.....	\$75

FINE SELECTION OF TEA 精選茗茶

JING Darjeeling 2nd Flush 大吉嶺紅茶.....	
JING English Breakfast 英式晨曦紅茶.....	
JING Earl Grey 錫蘭伯爵紅茶.....	
JING Peppermint Leaf 薄荷茶.....	
JING Blackcurrant & Hibiscus 黑醋栗洛神花茶.....	
JING Chamomile Flower 洋甘菊花茶.....	
JING Lemongrass & Ginger 香茅生薑茶.....	
JING Jade Sword (Green Tea) 綠茶.....	
Chinese Fuding Jasmine Silver Fur 福鼎茉莉銀毫.....	
Chinese Zhandong Rose Buds 山東玫瑰花紅茶.....	
Chinese Anxi Nanyan Tie Guan Yin Select 安溪南岩精選鐵觀音.....	
Chinese Yunnan Aged Pu Er 雲南遠年普洱.....	
Dai Pai Dong Tea with Milk 大排檔港式奶茶.....	\$65

Hot Milk 熱鮮奶.....	
Hot Water with Lemon 熱檸檬水.....	\$60
Iced Tea with Lemon or Milk 凍檸檬茶或凍奶茶.....	\$65

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DRINKS

飲品



Iced Mint Tea
Mandarin sorbet with
fresh diced aloe
冰薄荷茶
橘子雪葩及蘆薈果粒
\$95



Iced Peach &
Passion Fruit Tea
Strawberry sorbet with
fresh diced mango
冰蜜桃及熱情果茶
士多啤梨雪葩及芒果果粒
\$95



Sunrise
Freshly squeezed orange juice
with homemade strawberry sorbet
and mixed berries
日出朝陽
鮮榨橙汁、自家製士多啤梨
雪葩及野莓子
\$98

SOFT DRINK 汽水

Coca-Cola 可口可樂	
Coke Plus 無糖可樂	
Coke Zero 零系可口可樂	
7-up 七喜	
Ginger Ale 薑水	
Soda 蘇打水	
Tonic 湯力水	\$50

MINERAL WATER 礦泉水

Evian 法國依雲礦泉水 500ml 毫升	
San Pellegrino 聖沛黎洛氣泡礦泉水 500ml 毫升	
Perrier 法國巴黎礦泉水 500ml 毫升	\$65
Saint George 聖喬治礦泉水 500ml 毫升	\$70

FRESHLY SQUEEZED FRUIT JUICE 鮮榨果汁

Orange 橙汁	
Grapefruit 西柚	
Green Apple 青蘋果	
Carrot 甘筍	
Watermelon 西瓜	\$70

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