

LE SALON DE THÉ  
HONG KONG  
de Joël Robuchon

FESTIVAL TEA SET FOR TWO  
節日精選下午茶 | 兩位用

21-26 Dec 2024

SAVORIES 鹹點

Caviar box with fresh crab meat (5g caviar)  
經典魚子醬配新鮮蟹肉

Curry chicken salad  
咖喱雞肉沙律

Deep-fried lobster ball with spicy mayonnaise  
香炸龍蝦球配辣蛋黃醬

A4 beef and French beans roll  
A4牛肉法邊豆卷

Smoked salmon crepes  
煙三文魚班戟

PASTRIES 甜點

Mango mousse with mango  
芒果慕絲及芒果

Pistachio mousse with cherry  
開心果慕斯及櫻桃

White chocolate mousse with lemon cream  
白朱古力慕絲及檸檬忌廉

Macaron  
馬卡龍

Caramel chocolate with caramelized hazelnut  
焦糖朱古力及焦糖榛子

Vanilla chocolate  
香草朱古力

BAKERY 包點

Homemade plain scone, orange cinnamon scone & coconut brioche  
(with Devonshire clotted cream and homemade strawberry jam)  
自家製鬆餅、香橙肉桂鬆餅及椰子牛油軟包  
(配Devonshire凝脂忌廉及自家製士多啤梨醬)

Served with coffee / tea  
咖啡 / 茗茶

**\$ 888**

RECOMMENDED BEVERAGE AND WINE PAIRING

Ruinart Rose N.V. (375ml) \$500

Joël Robuchon Sparkling Guan Tea (375ml) \$268

Joël Robuchon Sparkling Guan Tea (750ml) \$468

FROM 15:00 - 18:00  
由 15:00 至 18:00

Please advise us if you have any food allergies  
如你有食物敏感，請向我們提供有關資料。

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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  
尼斯吞拿魚沙律配鸚鵡蛋、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、鸚鵡蛋及香脆煙肉



Caesar salad with chicken, quail eggs, crispy bacon and anchovies .....\$250  
凱撒沙律配雞肉、鸚鵡蛋、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、朝鮮蓴、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. 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、巴馬臣芝士及合桃



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、番茄醬及羅勒葉



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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