

LE SALON DE THÉ
de Joël Robuchon

JOËL ROBUCHON TEA SET FOR TWO



Afternoon Tea Set for Two 精選下午茶 (兩位用)

SAVORIES 鹹點

Duck foie gras custard with port wine and
parmesan cheese

鴨肝吉士配砵酒及巴馬臣芝士

Caviar box with fresh crab meat (5gr caviar)

經典魚子醬配新鮮蟹肉

Truffle and ham toast

黑松露及火腿多士

Salmon roe quiche

三文魚子批

Mini lobster roll

迷你龍蝦包

PASTRIES 甜點

Pistachio mousse with strawberry cream

開心果慕絲及士多啤梨忌廉

Peanut cream puff

法式花生醬忌廉泡芙

Coconut mousse with fresh mango

椰子慕絲及新鮮芒果

Blueberry tart

法式藍莓撻

Earl grey tea macaron

伯爵茶馬卡龍

Rose chocolate

玫瑰朱古力

BAKERY 包點

Homemade plain scone, earl grey tea scone & coconut brioche
(with Devonshire clotted cream and homemade strawberry jam)

自家製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 two coffee / tea

兩杯咖啡/茗茶

HK\$688

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

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圖片只供參考

Afternoon tea set from 15:00 - 18:00

下午茶時間由 15:00 至 18:00

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APPETIZERS
頭 盤



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



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



Scottish smoked salmon with horseradish cream and country toasts\$280
蘇格蘭煙三文魚配辣根忌廉及多士



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

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APPETIZERS

頭 盤



Pan-fried tiger prawn salad with curcuma dressing\$260
香煎虎蝦沙律配薑黃醬汁



Tuna Nicoise salad with quail eggs, French beans and potatoes\$250
尼斯吞拿魚沙律配鵪鶉蛋、法國邊豆及馬鈴薯



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



Caesar salad with lobster, tomatoes, quail eggs and crispy bacon\$350
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\$280
凱撒沙律配烤雞肉、鵪鶉蛋、香脆煙肉及鯷魚

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APPETIZERS

頭 盤



Alaska king crab and avocado salad with sesame and homemade cocktail dressing\$280
皇帝蟹及牛油果沙律配芝麻及自家製雞尾酒醬汁



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



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



Pan-seared duck foie gras with golden apple and grapefruit\$220
香煎鴨肝配黃金蘋果及西柚



Traditional French onion soup with cheese gratin\$170
傳統法式洋蔥湯配烤焗芝士

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MAIN DISHES
主 菜



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



Penne with tomato sauce and basil (with choice
of regular or gluten-free penne)\$250
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
.....\$240
欖油時令蔬菜意大利麵



Coquillettes with truffle, ham and cheese
gratin\$240
芝士火腿黑松露通心粉



Spaghetti with clams, white wine and garlic
butter sauce\$290
香蒜白酒蜆肉意大利麵

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MAIN DISHES
主 菜



Crispy rice cake with taleggio cheese, Parma ham and baby spinach\$240
香煎意大利飯伴帕馬火腿



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 salmon fillet with spinach and teriyaki sauce\$280
香煎三文魚柳配菠菜及日式燒汁



Caramelized black cod fillet with miso, daikon cream, yuzu and mashed potato\$280
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



Crispy duck confit with potatoes\$320
脆香油封鴨髀配馬鈴薯



Iberico pork rib with mashed potato and classic charcutière sauce\$340
伊比利亞豬扒配馬鈴薯蓉及傳統醬汁



Lamb cutlets with mashed potato\$350
羊架配馬鈴薯蓉



Fish and chips with tartar sauce\$230
炸魚及薯條配他他汁



Seasonal vegetables with extra virgin olive oil\$220
法式時令蔬菜

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MAIN DISHES
主 菜



Roasted whole yellow chicken with roasted baby potatoes (preparation time 1 hour)\$1380
原隻烤三黃雞配香烤馬鈴薯（需時一個小時）



Peppered beef tenderloin with mashed potato
.....\$380
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



2



3



4



5

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. Avocado and scamorza cheese\$160
牛油果、煙燻水牛芝士
2. Chicken with mozzarella cheese, tomato confit and basil\$160
雞肉、水牛芝士、蕃茄及羅勒
3. Tuna and tomato confit with Emmental cheese\$160
秘製吞拿魚、蕃茄及瑞士芝士
4. Roasted ham and cheese (Parisien style)\$160
法式火腿及芝士
5. Roasted ham and cheese with black truffle\$180
法式火腿、芝士及黑松露

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CREPES
法式薄餅



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



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



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



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



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

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DESSERTS

甜品



Pistachio crepes - pistachio Kataifi, fresh raspberry, chocolate sauce and pistachio ice cream\$170
開心果班戟 - 杜拜朱古力棒開心果、新鮮紅莓、朱古力汁及開心果雪糕



Mont-Blanc crepes-chestnut cream, vanilla ice cream, cassis cream and meringue\$170
栗子班戟 - 栗子忌廉、香草雪糕、黑加侖子慕絲及蛋白脆餅



Chocolate crepes - chocolate ice-cream, ganache, praline crisp, whipped cream and caramel sauce\$170
朱古力班戟 - 朱古力雪糕、軟心朱古力、果仁脆片、忌廉及焦糖醬

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DESSERTS
甜品



Toasted waffles with caramelized banana and vanilla ice-cream\$170
法式窩夫伴焦糖香蕉及香草雪糕



Toasted waffles with mixed berries and strawberry sorbet\$170
法式窩夫伴雜錦莓子及士多啤梨雪葩



Toasted waffles with mango and mandarin sorbet\$170
法式窩夫伴芒果及柑橘雪葩

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DESSERTS

甜品



Mango sundae with passion fruit jelly, chantilly, mango ice cream, mandarin sorbet, mango salsa, mango sauce & coconut crunch\$170
芒果新地伴熱情果果凍、香緹鮮奶油、芒果雪糕、柑橘雪葩、芒果莎莎醬、芒果汁及椰子脆片



Mixed berries sundae with chantilly, strawberry ice cream & sorbet, berries compote, strawberry sauce & raspberry tuile\$170
雜莓新地伴香緹鮮奶油、士多啤梨雪糕及雪葩、雜莓果醬、士多啤梨汁及紅莓薄片



Chocolate Soufflé with vanilla ice cream (preparation time 20 minutes)\$170
朱古力疏乎厘配香草雪糕（需時20分鐘）



Chocolate Sensation - Creamy <Guanaja> chocolate, chocolate ice-cream, chocolate biscuit\$170
香濃朱古力慕絲伴朱古力脆片及朱古力雪糕



Assorted homemade ice-cream and sorbet (triple)\$170
精選自家製雪糕及雪葩（三球）



Freshly baked madeleine cake (6pcs) (preparation time 20 minutes)\$170
新鮮焗製馬德蓮貝殼蛋糕（六件）（需時20分鐘）

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DRINKS

飲品

BEER 啤酒

Asahi 朝日 330ml 毫升.....	\$65
Stella Artois 比利時士麥利 330ml 毫升.....	\$75

SPECIAL DRINK 特色熱飲

Ginger Latte 薑茶鮮奶.....	\$65
Green Tea Latte 抹茶鮮奶.....	\$65
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

Cold Brew Coffee (can) 冷泡咖啡 (罐裝) 250ml 毫升	\$65
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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
\$98



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
\$98



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

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

Evian Still 法國依雲礦泉水 500ml 毫升.....\$65

Evian Still 法國依雲礦泉水 750ml 毫升.....\$98

Evian Sparkling 法國依雲有氣礦泉水 750ml 毫升.....\$98

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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