LE SALON DE THÉ
HONG KONG
de Joël Robuchon

FESTIVE 4-COURSE SET DINNER MENU

21-26 Dec 2024

Pan-Fried Duck Foie Gras with Raspberry
香煎鴨肝配紅莓

OR 或

Set of Sologne Imperial Caviar Box with Crabmeat
(supplement HK$300)
法國魚子醬及蟹肉

Classic Chestnut "Velouté"
傳統法式栗子湯

Roasted Turkey with Chestnut and Bacon,
Served with Signature Mashed Potato
烤聖誕火雞伴栗子、煙肉及招牌馬鈴薯蓉

OR 或

Caramelized Black Cod Fillet with Miso, Daikon Cream,
Yuzu and Signature Mashed Potato
黑鱈魚配味噌醬、白蘿蔔忌廉、柚子及招牌馬鈴薯蓉

OR 或

Roasted Australian Rib Eye Steak
with Baby Potatoes and Shishito Pepper
(supplement HK$100)
香烤澳洲肉眼牛扒配馬鈴薯及唐辛子

Festive Dessert – Igloo
節日特色甜品

House Blend Coffee or Tea
咖啡或茶

$888

2 Glasses Wine Pairing Offer $420

Louis Roederer Collection 244, N.V. ($190 per glass)
or
Chablis 1er Cru Vaillons, Les Parcellaires de Saulx, France 2022 ($180 per glass)

Rusden, Black Gutes Shiraz, Barossa, Australia 2004 ($320 per glass)

Please advise us if you have any food allergies
Subject to 10% service charge