

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 可轉特色飲品

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

LE SALON DE THÉ
de Joël Robuchon

APPETIZERS

頭 盤



Caesar salad with chicken, quail eggs, crispy bacon and anchovies\$240
凱撒沙律配雞肉、鵪鶉蛋、香脆煙肉及鰵魚



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



Tuna Nicoise salad with quail eggs, French beans and potatoes\$230
尼斯吞拿魚沙律配鵪鶉蛋、法國邊豆及馬鈴薯



Fresh tomato mozzarella salad with olive oil and basil\$200
蕃茄水牛芝士沙律

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

All prices are subject to 10% service charge
所有價目需另收加壹服務費

LE SALON DE THÉ
de Joël Robuchon

APPETIZERS

頭 盤



Traditional French onion soup with cheese gratin.....\$170

傳統法式洋蔥湯配烤焗芝士



Lobster Bisque.....\$180

法式龍蝦湯



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



24 months "Joselito Gran Reserva" ham with toasted bread and tomato.....\$440

24個月西班牙伊比利亞火腿配烤麵包及蕃茄



Alaska king crab salad with avocados, tomatoes and truffle dressing.....\$395

皇帝蟹沙律伴牛油果及蕃茄配黑松露汁

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

All prices are subject to 10% service charge
所有價目需另收加壹服務費

LE SALON DE THÉ
de Joël Robuchon

MAIN DISHES

主 菜



Crispy rice cake with Taleggio cheese, Parma ham and baby spinach\$220
香煎意大利飯伴帕馬火腿



Lobster risotto with Parmesan cheese and artichokes.....\$300
龍蝦意大利飯配巴馬臣芝士及朝鮮薊



Coquillettes with truffle, ham and cheese gratin\$220
芝士火腿黑松露通心粉



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



Penne with tomato sauce and basil (with choice of regular or gluten free penne).....\$230
鮮茄羅勒葉配意大利長通粉(可選不含麩質長通粉)

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

All prices are subject to 10% service charge
所有價目需另收加壹服務費

LE SALON DE THÉ
de Joël Robuchon

MAIN DISHES
主 菜



Black cod fillet marinated in sake and mirin
with miso sauce.....\$260
清酒醃黑鱈魚配味噌醬



Roasted chicken and "grenaille" potatoes.....
.....\$260
法式香草烤雞配馬鈴薯



Lamb cutlets with mashed potato and fresh
thyme.....\$300
羊架配馬鈴薯蓉



Crispy duck confit with fresh figs, cabbage and
mashed potato.....\$300
脆香油封鴨配無花果，捲心菜及馬鈴薯蓉



Iberico pork rib with mashed potato and classic
charcutière sauce.....\$300
伊比利豬架配傳統醬汁及馬鈴薯蓉



Sirloin steak with mashed potato\$360
香烤西冷配馬鈴薯蓉

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

All prices are subject to 10% service charge
所有價目需另收加壹服務費

LE SALON DE THÉ
de Joel Robuchon

BURGERS / SANDWICHES
漢堡 / 三文治



Chicken burger with cheese,
French fries and tartar sauce
.....\$250
雞肉芝士漢堡配薯條及他他汁



Cheese burger with Kagoshima
beef and French fries.....\$250
鹿兒島和牛芝士漢堡配薯條



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.....\$250
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

CRISPY POCKETS / 香脆三文治



1



2



3



4



5

1. Chicken with mozzarella cheese, tomato confit and basil.....\$105
雞肉，水牛芝士，蕃茄及羅勒
2. Tuna and tomato confit with Emmental cheese.....\$105
秘製吞拿魚，蕃茄及瑞士芝士
3. Roasted ham and cheese (Parisien Style).....\$105
法式火腿及芝士
4. Foie gras and beef burger with bell pepper.....\$140
鴨肝牛肉漢堡及燈籠椒
5. Avocado and scamorza cheese.....\$105
牛油果，煙燻水牛芝士

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

All prices are subject to 10% service charge
所有價目需另收加壹服務費

LE SALON DE THÉ de Joël Robuchon

SANDWICHES 三文治



Beef fillet, avocados, pickles, bacon and homemade béarnaise 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)



Tuna fillet, tomatoes, potatoes, 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)



Chicken, avocados, tomatoes, artichokes, heart of palm and homemade béarnaise 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)



Ox tongue, bacon, eggs, lettuce, onions 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)



Ham and Camembert cheese sandwich (Parisien Style)...\$140
法式金文畢芝士及火腿三文治

All above sandwiches are served with choice of French fries or side salad
以上各款三文治皆可選擇配薯條或沙律

Foie gras with mango sandwich.....\$70
鴨肝芒果三文治

Crabmeat with avocados and tomato confit sandwich.....\$70
蟹肉牛油果及蕃茄三文治

Scottish smoked salmon with dill sandwich.....\$70
煙燻三文魚配刁草三文治



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

All prices are subject to 10% service charge
所有價目需另收加壹服務費

LE SALON DE THÉ de Joël Robuchon



Lobster sandwich make "à la minute", choose between three sauces, with french fries and side salad
新鮮龍蝦三文治配自選秘制醬汁



Black garlic mayonnaise with red miso
黑蒜蛋黃醬

Or



Sauce cocktail with cognac
干邑雞尾酒醬

Or



Chipotle mayonnaise
墨西哥辣醬配蛋黃醬

Lobster sandwiches are served with french fries and side salad
新鮮龍蝦三文治配薯條及沙律
\$360

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

All prices are subject to 10% service charge
所有價目需另收加壹服務費

LE SALON DE THÉ
de Joël Robuchon

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
法式窩夫半焦糖香蕉及香草雪糕



Mango sundae with passion fruit jelly, mango mousse, mango ice-cream, mandarin sorbet, honey crunch, mango sauce and pistachios\$150
芒果新地熱情果果凍，芒果慕絲，柑橘雪葩，芒果雪糕，蜜糖甘脆及開心果仁



Mixed berries sundae with chocolate mousse, raspberry jelly, strawberry ice-cream & sorbet, honey crunch, strawberry sauce and pistachios\$150
芒果新地熱情果果凍，芒果慕絲，柑橘雪葩，芒果雪糕，蜜糖甘脆及開心果仁



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)

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



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

All prices are subject to 10% service charge
所有價目需另收加壹服務費

LE SALON DE THE
de Joël Robuchon

DRINKS
飲品

BEER 啤酒

Asahi 朝日 330ml 毫升.....	\$75
Heineken 喜力 330ml 毫升	\$75
Kronenbourg 1664 可倫堡1664 330ml 毫升.....	\$75
Stella Artois 比利時士多利 330ml 毫升.....	\$75

SPECIAL DRINK 特色熱飲

Ginger Latte 薑茶鮮奶.....	
Green Tea Latte 抹茶鮮奶.....	\$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
Cold Brew Coffee (can) 冷泡咖啡 (罐裝) 250ml 毫升	\$65

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

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

All prices are subject to 10% service charge
所有價目需另收加壹服務費

LE SALON DE THÉ
de Joël Robuchon

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

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

All prices are subject to 10% service charge
所有價目需另收加壹服務費