

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 gaspacho
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
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CHEF RECOMMENDATION
精選菜式



Dashi bouillon with prawns, asparagus and green beans.....\$180
大蝦清湯伴蘆筍及青豆



Duck foie gras terrine with citrus chutney and
mango coulis.....\$260
法式鴨肝醬配芒果蓉及多士



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



Caesar salad with lobster, tomatoes, quail eggs,
bacon and croutons.....\$270
凱撒沙律配龍蝦、蕃茄、鵪鶉蛋及煙肉

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Deep-fried chicken and cheese roll.....\$220
酥炸雞胸伴火腿芝士

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APPETIZERS

頭 盤



Fresh tomatoes and buratta salad\$260
蕃茄水牛芝士沙律



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



36 months "Joselito Gran Reserva" ham with toasted bread & tomato\$500
36個月西班牙伊比利亞火腿配烤麵包及蕃茄



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



Seasonal vegetables with virgin olive oil\$210
法式煮時令蔬菜



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



"Escargots" with garlic and parsley\$190
法式焗香蒜田螺

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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



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)



Spaghetti carbonara.....\$260
煙肉溫泉蛋配卡邦尼意大利粉



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



Lobster risotto with parmesan cheese and tarragon.....\$290
法式龍蝦意大利飯

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MAIN DISHES

主 菜



Fish and chips with coriander
tartar sauce.....\$220
炸魚薯條配他他汁



Fried chicken with French fries
in "aiguillettes" style.....\$220
脆炸雞塊配薯條



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



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



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



Roasted beef fillet with mashed potato and
black pepper sauce.....\$330
香烤牛柳配馬鈴薯蓉及黑椒汁

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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



6

1. Roasted ham and cheese with black truffle.....\$180
火腿，芝士及黑松露
2. Tuna and tomato confit with Emmental cheese.....\$105
秘製吞拿魚，蕃茄及瑞士芝士
3. Chorizo with bell pepper and Emmental cheese.....\$115
西班牙辣肉腸，燈籠椒及瑞士芝士
4. Roasted ham and cheese (Parisien Style).....\$105
法式火腿及芝士
5. Chicken with mozzarella cheese, tomato confit and basil.....\$105
雞肉，水牛芝士，蕃茄及羅勒
6. Avocado and scamorza cheese.....\$105
牛油果，煙燻水牛芝士

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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、朝鮮薊、棕櫚心及自家製法式香草蛋汁)



Ham, Gruyère cheese and mustard sandwich.....\$140
瑞士芝士、火腿及芥末醬三文治



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

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CREPES 法式薄餅



Camembert, Gruyère, Roquefort
and mozzarella cheese.....\$160
金文畢芝士，瑞士芝士，羅克福
芝士及水牛芝士



Smoked salmon, cream with dill,
potatoes, egg and spinach
salad.....\$190
煙三文魚，馬鈴薯，雞蛋，香草
忌廉及菠菜沙律



Crab meat, egg, Gruyère cheese,
tomatoes, spinach and green
salad.....\$170
蟹肉，雞蛋，瑞士芝士，蕃茄，
菠菜及田園沙律



Ham, Gruyère cheese and egg
.....\$160
火腿，瑞士芝士及雞蛋



Chorizo, egg, cheese, tomato
coulis and basil.....\$160
西班牙辣肉腸，雞蛋，芝士，蕃茄汁
及羅勒葉



"Chocolate pancake, chocolate ice-cream,
ganache, praline crisp, whipped cream and
coffee sauce".....\$140
朱古力薄餅，朱古力雪糕，軟心朱古力，果仁脆
片，忌廉及咖啡汁

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LES SANDWICHES
SANDWICHES



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

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\$360

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DESSERTS 甜品



Toasted waffles with mixed berries and strawberry sorbet\$160
法式窩夫伴雜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
雜莓新地朱古力慕絲，覆盆子果凍，士多啤梨雪糕及雪葩，蜜糖甘脆，士多啤梨醬及開心果仁



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)



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)

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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

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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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