



MICHELIN
2024

Menu "Signature"

« Découvrez les plats emblématiques de Joël Robuchon »

Pour Commencer

Le Caviar Impérial

三文魚他他配魚子醬及紫蘇葉
Salmon tartare with caviar and shiso leaf

*Le Foie Gras de Canard

法國鴨肝忌廉配玉米凍湯及白松露
Duck foie gras cream with sweet corn coulis and white truffle

La Truffe Blanche

脆炸溫泉雞配巴馬臣芝士泡沫, 菠菜蓉及白松露
Crispy poached egg with parmesan emulsion, baby spinach and white truffle

La Saint-Jacques

香煎原隻帶子配青咖喱芫荽汁
Pan-seared scallop with green curry and coriander sauce

Le Homard

香烤美國緬因龍蝦配辣濃湯伴法國青豆
Roasted lobster, stewed green peas and spicy bisque sauce style "bouillabasse"

* Le Black Cod

味噌烤鱒魚柳配黑蒜醬及野生蘑菇
Caramelized black cod with black garlic emulsion and wild mushrooms

Le Bœuf

慢煮法式頂級牛肉及鴨肝配陳年罇酒汁
Slow cooked châteaubriant beef and foie gras with vintage Port wine

* La Perle Rouge

清新草莓雪葩配百利甜酒忌廉
Red pearl with Baileys and Garigette strawberry symphony

Le Passion

特製朱古力球配熟情果醬
The passion fruit in a chocolate shell with a melting heart

Le Moka ou le Thé

咖啡 或 茗茶

所有麵包均由自家烘焙團隊每天新鮮製造
如對任何食物敏感請於點菜時告知服務員

6 道菜 HK\$2,780 另加壹服務費

9 道菜 HK\$3,480 另加壹服務費

只限整桌及同款套餐

另加 \$1888 配人頭馬路易十三干邑 (每杯 20 毫升)

MENU DÎNER

(只供應於 L'ATELIER 開放式廚房)

L'AMUSE-BOUCHE

法式蘋果及甜菜沙律伴牛油果醬及青芥末雪葩

Beetroot, apple and avocado served with green mustard sorbet

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LE CAVIAR IMPERIAL

義大利天使麵伴法國特級魚子醬

Tomato capellini with caviar imperial

Loxarel Ancestral A Pèl Barba-Roja, Spain 2021

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LE DUO DE LANGOUSTINE

脆炸螯蝦配羅勒汁及螯蝦雲吞伴黑松露菌

Scampi Duo: Crispy papillote with basil / ravioli with black truffle

Bret Brothers, Bret Nat, Burgundy, France 2021

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LA CAILLE

焦糖燒鵝鵝釀鴨肝伴栗子及香草

Free-range quail and foie gras with girolles mushrooms

或

LE BŒUF WAGYU

板燒日本鹿兒島 A4 和牛伴辣根芥末醬

Grilled A4 Kagoshima Wagyu beef with horseradish mustard

(附加\$400)

Sami-Odi Little #13, Shiraz, Barossa, Australia

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LE CHOCOLAT SENSATION

香濃朱古力慕絲伴可可脆豆及朱古力雪糕

Creamy 'Guanaja' chocolate and ice-cream with chocolate biscuit

Maculan, Acininobili, Veneto, Italy 1998

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LE MOKA OU LE THÉ

咖啡 或 茗茶

Espresso, Coffee or Tea

Confectioneries

所有麵包均由自家烘焙團隊每天新鮮製造

如對任何食物敏感請於點菜時告知服務員

4 道菜 HK\$1,780 另加壹服務費

額外葡萄酒搭配 HK\$880 另加壹服務費

只限整桌及同款套餐



MICHELIN

2024



HONG KONG

~ COMPOSEZ VOTRE DÉJEUNER SELON VOTRE APPÉTIT ~

-LUNCH AT YOUR OWN COMPOSITION-

MENU DÉCOUVERTE \$880

L'Amuse-Bouche

Appetizer/頭盤

Soup /湯

Choice of 1 Main Course

任選一道主菜

甜點 或 芝士

Coffee or tea and confectioneries

咖啡 或 茗茶

MENU PLAISIR \$ 1080

L'Amuse-Bouche

Choice of 2 Appetizers

任選兩道頭盤

Choice of 1 Main Course

任選一道主菜

甜點 或 芝士

Coffee or tea and confectioneries

咖啡 或 茗茶

MENU GOURMET \$1280

L'Amuse-Bouche

Choice of 2 Appetizers

任選兩道頭盤

Choice of 2 Main Courses

任選兩道主菜

甜點 或 芝士

Coffee or tea and confectioneries

咖啡 或 茗茶

玻璃樽裝依雲天然礦泉水/有氣礦泉水\$88 /位

All prices are subject to 10% service charge

LES ENTRÉES / APPETIZERS

- ✓ **LA BETTERAVE** 法式蘋果及甜菜沙律伴牛油果醬及青芥末雪葩
Beetroot and apple duo with avocado, served with green mustard sorbet
- LE CAVIAR IMPERIAL** 三文魚他他配魚子醬及紫蘇葉 (附加\$380)
Salmon tartare with caviar and shiso leaf (supplement \$380)
- LA SERIOLE** 平政魚刺身薄片配橘子醬汁及法國辣椒粉
Wild king yellowtail carpaccio with citrus dressing and Espelette pepper
- LE FOIE GRAS** 法國鴨肝忌廉配雞湯果凍及玉米凍湯
Duck foie gras cream with fine chicken jelly and sweet corn coulis
- LA TRUFFE BLANCHE** 脆炸溫泉雞蛋配巴馬臣芝士泡沫, 菠菜蓉及白松露 (附加 \$300)
Crispy poached egg with parmesan emulsion, baby spinach and white truffle (supplement \$300)

LA SOUPE DU JOUR/ SOUP OF THE DAY

- ✓ **LE CEPE ET L'AUBERGINE** 牛肝菌濃湯配茉莉香米忌廉
Fine ceps mushroom and eggplant "velouté" with jasmine rice cream

LES PLATS / MAIN COURSES

- LA SAINT-JACQUES** 香煎原隻帶子配青咖喱芫荽汁
Pan-seared scallops with green curry and coriander sauce
- LE BLACK COD** 味噌烤鱈魚柳配馬拉巴黑胡椒汁
Caramelized black cod with Malabar black pepper sauce
- LE HOMARD DU MAINE** 緬因龍蝦意大利麵及龍蝦泡沫 (附加\$150)
Maine lobster spaghetti with coral emulsion (supplement \$150)
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- ✓ **LE RIZ** 法式蕃紅花燴飯配西班牙甜椒及時令蔬菜古斯米
Risotto style rice with pimientos and vegetable couscous
- LE BŒUF WAGYU** 板燒日本鹿兒島 A4 和牛伴辣根芥末醬 (附加\$480)
Grilled A4 Kagoshima Wagyu beef with horseradish mustard (supplement \$480)
- LE PIGEON** 慢煮法國乳鴿配鴨肝
Slow cooked French pigeon with foie gras

LES DESSERTS OU LES FROMAGES / DESSERTS OR CHEESE

- LES FROMAGES** 精選法國芝士
Fine French selection of cheese platter
- LA NAVEL** 西西里香橙慕絲配香濃朱古力及香橙雪葩
Sicilian orange and Andoa chocolate with orange sorbet
- LA FRAMBOISE** 法式小紅莓蛋白霜配雪葩及酥脆蛋白
Raspberry vacherin with sorbet and crispy meringue
- LE GRAIN DE CAFE** 咖啡慕絲配咖啡雪糕及果凍
"Coffee grain" with Baileys mousse, chocolate sable and coffee jelly

所有麵包均由自家烘焙團隊每天新鮮製造
ALL OUR BREADS ARE MADE IN HOUSE BY OUR BAKER

✓ Plats végétariens / 素食菜式
如對任何食物敏感請於點菜時告知服務員

LA CARTE DES PLATS EN PETITES PORTIONS DÉGUSTATION SMALL TASTING PORTIONS

- ***LE JAMBON «IBERICO DE BELLOTA»** 西班牙高級伊比利火腿伴蕃茄多士
"Joselito Gran Reserva" ham with toasted bread and tomato 390
- ***LA SERIOLE** 平政魚刺身薄片配橘子醬汁及法國辣椒粉
Wild king yellowtail carpaccio with citrus dressing and Espelette pepper 480
- ***LE CAVIAR IMPÉRIAL** 三文魚他他配魚子醬及紫蘇葉
Salmon tartare with caviar and shiso leaf 600
- ***LE FOIE GRAS DE CANARD** 法國鴨肝忌廉配玉米凍湯及白松露
Duck foie gras cream with sweet corn coulis and white truffle 580
- ✓ **LE CEPE ET L'AUBERGINE** 牛肝菌濃湯配茉莉香米忌廉
Fine ceps mushroom and eggplant "velouté" with jasmine rice cream 360
- ***LA TRUFFE BLANCHE** 脆炸溫泉雞蛋配巴馬臣芝士泡沫, 菠菜蓉及白松露
Crispy poached egg with parmesan emulsion, baby spinach and white truffle 580
- ***LA LANGOUSTINE** 脆炸螯蝦配羅勒汁
Crispy langoustine papillote with basil 300
- ***LA SAINT-JACQUES** 香煎原隻帶子配青咖喱芫荽汁
Pan-seared scallops with green curry and coriander sauce 390
- LE HOMARD** 香烤美國緬因龍蝦配辣濃湯伴法國青豆
Roasted lobster, stewed green peas and spicy bisque sauce style "bouillabasse" 500
- LE BLACK COD** 味噌烤鱈魚柳配黑蒜醬及野生蘑菇
Caramelized black cod with black garlic sauce and wild mushrooms 430
- ✓ **LE RIZ** 法式蕃紅花燴飯配西班牙甜椒及時令蔬菜古斯米
Risotto style rice with pimientos and vegetable couscous 360
- L'AGNEAU** 鐵板燒法國嫩羊架配新鮮百里香及油封蒜
Milk fed Pyrenean lamb cutlets with fresh thyme and pink garlic 500
- LA CAILLE** 焦糖燒鵝鴨肝伴栗子及香草
Free-range quail and foie gras duo with chestnut and mustard cress 480
- LE BURGER** 迷你日本和牛鴨肝漢堡及自家製幼薯條
Kagoshima beef and foie gras burgers with hand cut French fries 450
- LE BŒUF WAGYU** 板燒日本鹿兒島 A4 和牛伴辣根芥末醬
Grilled A4 Kagoshima Wagyu beef with horseradish mustard 880

If you have a time constraint,
Please let your waiter know when you place your order.
We shall do our best to meet it



Plats végétariens 素食菜式

所有麵包均由自家烘焙團隊每天新鮮製造
如對任何食物敏感請於點菜時告知服務員
所有價目另加壹服務費



For Lunch & Dinner
LES ENTRÉES FROIDES ET CHAUDES
 HOT AND COLD APPETIZERS

LE JAMBON «IBERICO DE BELLOTA» 西班牙高級伊比利火腿伴蕃茄多士

"Joselito Gran Reserva" ham with toasted bread and tomato 700

 **LA BETTERAVE** 法式蘋果及甜菜沙律伴牛油果醬及青芥末雪葩

Beetroot and apple duo with avocado, served with green mustard sorbet 550

LE CAVIAR IMPERIAL DE SOLOGNE 經典魚子醬及新鮮蟹肉配龍蝦果凍

A surprise of Sologne Imperial caviar 920

LE CRABE ROYAL 阿拉斯加蟹肉伴蕃茄香草沙律

Crab salad in Monaco style with a spicy tomato coulis 900

L'ONGLET DE BŒUF 糖軋式新鮮日本牛肉配黑松露及自家製幼薯條

Steak tartar with black truffle and hand cut French fries 750

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LA SAINT-JACQUES 香煎原隻帶子配青咖喱芫荽汁及墨魚汁蝴蝶粉

Pan-seared scallops with green curry and coriander sauce, squid ink farfalle 890

LE FOIE GRAS DE CANARD 香煎法國鴨肝伴伴日本葡萄及蜜餞姜條

Pan fried duck foie gras with Japanese grapes and candied ginger 700

L'ŒUF DE POULE 法國特級魚子醬伴脆炸溫泉雞蛋

Sologne Imperial caviar over a crispy poached egg 950

LA LANGOUSTINE 螯蝦雲吞伴黑松露及香濃鴨肝醬

Scampi raviolis with black truffle and foie gras sauce 910

 Vegetarian dishes / 素菜菜式

請查詢服務員有關更多廚師推介素菜菜色
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HONG KONG

For Lunch & Dinner
LES POISSONS ET LES VIANDES
FISH AND MEAT ENTREES

LA SOLE 鐵板煎法國龍利魚配柚子醬
Teppanyaki Dover sole in grenobloise style with aromatics condiments1080

LE BLACK COD 味噌烤鱈魚柳配黑蒜醬及野生蘑菇
Caramelized black cod with black garlic emulsion and wild mushrooms720

LES SPAGHETTIS 招牌龍蝦意大利麵配特級魚子醬及龍蝦泡沫
Maine lobster spaghetti with imperial caviar and coral emulsion 850

 **LE RIZ** 法式蕃紅花燴飯配西班牙甜椒及時令蔬菜古斯米
Risotto style rice with pimientos and vegetable couscous 620

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LE RIS DE VEAU 香煎法國頂級小牛胸腺配細葉芹及黑松露
Pan seared veal sweetbread flavored with bay leaves and black truffle 820

LA CAILLE 焦糖燒鵪鶉釀鴨肝伴栗子及香草
Free-range quail and foie gras duo with chestnut and mustard cress 780

L'AGNEAU 鐵板燒法國嫩羊架配新鮮百里香及油封蒜
Milk fed Pyrenean lamb cutlets with fresh thyme and pink garlic800

LE BŒUF WAGYU 板燒日本鹿兒島 A4 和牛伴辣根芥末醬
Grilled A4 Kagoshima Wagyu beef with horseradish mustard 1580

LA PINTADE 燒焗法國珍珠雞及原件鴨肝(最少兩人或以上--需時 75 分鐘)
Roasted guinea fowl and a whole piece of duck foie gras served with confit potatoes
(Minimum for two or above, take 75 minutes)..... 2980

 Vegetarian dishes / 素菜菜式

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所有價目另加壹服務費



LA CARTE DES DESSERTS

\$ 220

LE CHOCOLAT SENSATION

香濃朱古力慕絲伴可可脆豆及朱古力雪糕

Creamy 'Guanaja' chocolate and ice-cream with chocolate biscuit

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LE PASSION

特製朱古力球配熱情果醬及雪葩

The passion fruit in a chocolate shell with a melting heart and exotic fruit sorbet

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LE MELON

日本"KOCHI & TOSA"蜜瓜配香脆乳酪, 白乳酪雪葩及熱情果甘筍醬

"KOCHI & TOSA" melon with crispy yogurt, fromage blanc sorbet and passionfruit carrot sauce

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LA POIRE

時令法國梨慕絲及雪葩配特製糖球蕎麥脆片

Seasonal French pear in a sugar sphere with Williamine sorbet and buckwheat gavottes

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LE « PINK DESSERT »

覆盆子梳乎厘配雪葩 (附加\$60)

(製作需時 20 分鐘)

"Hunt for sweet hope", hot raspberry soufflé with raspberry sorbet

(SUPPLEMENT \$60)

(Preparation time is 20 minutes)

如對任何食物敏感請於點菜時告知服務員
所有價目另加壹服務費