

LE SALON DE THÉ
de Joël Robuchon

AFTERNOON TEA SET FOR 2



Savories

Tomato and cherry gaspacho
Smoked salmon sandwich
Mini deep-fried chicken burger
Ham and leek quiche
King crab with eggplant caviar

Pastries

Madeleine with peanut praline
Pistachio macaron
Cheese cake with chocolate mousse
Raspberry and lychee mousse
Cream puff
Mango and coconut mousse

Bakery

Homemade mini croissant and scone
(with Devonshire clotted cream and homemade strawberry jam)

Served with two coffee / tea

\$598

Add \$50 for signature drinks

Please advise us if you have any food allergies
Photos are for reference only

Afternoon tea set from 15:00 – 18:00
All prices are subject to 10% service charge

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RECOMMANDATION DU CHEF
CHEF RECOMMENDATION



Le Bouillon 'Dashi', crevettes et petits légumes.....\$180
Dashi bouillon with prawns, asparagus and green beans



Terrine de Foie Gras de canard au Naturel,
chutney d'agrumes et coulis de mangue
.....\$260
Duck foie gras terrine with citrus chutney and
mango coulis



Le king crabe tiède en salade à l'avocat,
tomates et vinaigrette à la truffe.....\$395
Alaska king crab salad with avocados,
tomatoes and truffle dressing



La salade César au homard.....\$270
Caesar salad with lobster, tomatoes, quail eggs,
bacon and croutons



Cordon Bleu au poulet.....\$220
Deep-fried chicken and cheese roll

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ENTRÉE
APPETIZERS



Le saumon fumé, crème fouettée au raifort et ses toasts.....\$270
Scottish smoked salmon with horseradish cream and country toasts



Le Jambon "Iberico de Bellota" pain toasté à la tomate.....\$500
36 months "Joselito Gran Reserva" ham with toasted bread and tomato



Burrata et tomates fraîches à l'huile d'olive.....\$260
Fresh tomatoes and buratta salad



La soupe à l'oignon traditionnelle gratinée au fromage.....\$170
Traditional French onion soup with cheese gratin



Les escargots à l'ail et persillade, en coque.....\$190
"Escargots" with garlic and parsley



L' Assiette de légumes de saison à l'huile vierge.....\$210
Seasonal vegetables with virgin olive oil

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PLAT AU CHOIX
MAIN DISHES



"Riso al Salto" aux jeunes pousses d'épinards, Taleggio fondant et jambon de Parme.....\$220
Crispy rice cake with Taleggio cheese, Parma ham and baby spinach



Les pennes à la sauce tomate, basilic et huile d'olive.....\$230
Penne with tomato sauce and basil (with choice of regular or gluten free penne)



Les spaghettis à la carbonara.....\$260
Spaghetti carbonara



Coquillettes au jambon et truffe, comme un gratin.....\$220
Coquillettes with truffle, ham and cheese gratin



Le homard en risotto au parmesan et estragon\$290
Lobster risotto with parmesan cheese and tarragon

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PLAT AU CHOIX
MAIN DISHES



Le "fish and chips" et sa
sauce tartare à la coriandre
.....\$220
Fish and chips with coriander
tartar sauce



Les aiguillettes de poulet frit
.....\$220
Fried chicken with French fries
in "aiguillettes" style



La volaille à la broche.....\$260
Roasted chicken with potatoes



Confit de canard croustillant aux figes fraîches,
chou vert et purée de pomme de terre.....\$300
Crispy duck confit with fresh figs, cabbage and
mashed potato



L'Agneau en côtelettes dorées à la fleur de
thym, pomme purée.....\$300
Lamb cutlets with mashed potato and fresh
thyme



Le filet de bœuf rôti, sauce aux poivres et fine
purée de pomme de terre.....\$330
Roasted beef fillet with mashed potato and
black pepper sauce

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LES BURGERS/ LES SANDWICHES
BURGERS / SANDWICHES



Le burger au Poulet et avocats,
pommes frites et sauce tartare
.....\$250
Chicken burger with cheese,
French fries and tartar sauce



Le cheese burger de Kagoshima,
pommes frites.....\$250
Cheese burger with Kagoshima
beef and French fries



Le club sandwich au jambon, fromage, oeufs,
avocats et tomates, choix de vinaigrette, truffe ou
moutarde miel, servi avec salade et frites
.....\$250
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

CRISPY POCKETS



1



2



3



4



5



6

1. Jambon rôti et fromage à la truffe noire.....\$180
Roasted ham and cheese with black truffle
2. Thon, tomates confites et Emmental.....\$105
Tuna and tomato confit with Emmental cheese
3. Chorizo, poivrons et Emmental.....\$115
Chorizo with bell pepper and Emmental cheese
4. Jambon rôti et fromage "Style Parisien".....\$105
Roasted ham and cheese (Parisien Style)
5. Volaille et mozzarella, tomates confites et basilic.....\$105
Chicken with mozzarella cheese, tomato confit and basil
6. Avocats et scamorza (mozzarella fumée).....\$105
Avocado and scamorza cheese

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LES SANDWICHES
SANDWICHES



Le sandwich au filet de bœuf
.....\$170
Beef fillet, avocados, pickles,
bacon and homemade béarnaise
sandwich



Le sandwich filet de thon
.....\$145
Tuna fillet, tomatoes, potatoes,
black and green olives and
homemade mayonnaise sandwich



Le sandwich poulet et estragon
.....\$145
Chicken, avocados, tomatoes,
artichokes, heart of palm and
homemade béarnaise sandwich



Le sandwich langue de bœuf
.....\$140
Ox tongue, bacon, eggs, lettuce,
onions and sweet mustard
mayonnaise sandwich



Le sandwich Parisien au jambon
.....\$140
Ham and Camembert cheese
sandwich (Parisien Style)

Les sandwiches sont servis avec frites ou salade
All above sandwiches are served with choice of French fries or side salad



Le crabe à l'avocat et à la tomate
confite.....\$70
Crabmeat with avocados and
tomato confit sandwich



Le saumon fumé écossais à l'aneth
.....\$70
Scottish smoked salmon with dill
sandwich

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CRÊPES
CREPES



Crêpes aux fromages.....\$160
Camembert, Gruyère, Roquefort
and mozzarella cheese



Saumon fumé.....\$190
Smoked salmon, cream with dill,
potatoes, egg and spinach salad



Crabe (crabe, oeuf, tomates,
épinards, Gruyère et salade verte)
.....\$170
Crab meat, egg, Gruyère cheese,
tomatoes, spinachs and green
salad



Complète (jambon de Paris,
Gruyère, et oeuf).....\$160
Ham, Gruyère cheese and egg



Chorizo (chorizo, oeuf, fromage,
coulis de tomate et basilic)
.....\$160
Chorizo, egg, cheese, tomato
coulis and basil



Crêpe au chocolat (glace au chocolat,
ganache, Praliné, feuilletine, crème chantilly
et sauce café).....\$140
"Chocolate pancake, chocolate ice-cream,
ganache, praline crisp, whipped cream and
coffee sauce"

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LES DESSERTS
DESSERTS



La gaufre aux fruits rouges et sorbet fraise.....\$160
Toasted waffles with mixed berries and strawberry sorbet



La gaufre à la mangue et sorbet mandarine.....\$160
Toasted waffles with mango and mandarin sorbet



La gaufre à la banane caramélisée et glace vanille\$160
Toasted waffles with caramelized banana and vanilla ice-cream



La mangue.....\$150
Mango sundae with passion fruit jelly, mango mousse, mango ice-cream, mandarin sorbet, honey crunch, mango sauce and pistachios



Les fruits rouges.....\$150
Mixed berries sundae with chocolate mousse, raspberry jelly, strawberry ice-cream & sorbet, honey crunch, strawberry sauce and pistachios



L'Assortiment de glaces et sorbets (Single/Double/Triple).....\$55 / \$105 / \$150
Assorted homemade ice-cream and sorbet (Single/Double/Triple)



Les madeleines cuites à la commande (6pcs) (preparation time 20 minutes).....\$160
Freshly baked madeleine cakes (6pcs) (preparation time 20 minutes)

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PETITS GÂTEAUX
CAKES



Contains:
Alcohol

La rose.....\$80
Rose cake



Contains:
Nuts
Alcohol

Le thé au Earl Grey.....\$80
Earl Grey tea cake



Contains:
Nuts

La tarte au citron.....\$80
Lemon tart



Contains:
Alcohol

Le chou à la crème.....\$80
Cream puff



Contains:
Nuts

Opéra.....\$80
Coffee chocolate cake



Contains:
Nuts
Alcohol

Le chocolat noisette.....\$80
Chocolate hazelnut cake

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PETITS GÂTEAUX
CAKES

Contains:
Nuts



Le Café et chocolat au lait.....\$80
Coffee and milk chocolate cake

Contains:
Nuts
Alcohol



La goyave.....\$80
Guava mango cake



Le New York cheese cake.....\$80
New York cheese cake with mixed berries



Le gâteau au fromage.....\$80
Cheese cake

Contains:
Nuts
Alcohol



Le Mont-Blanc à notre façon.....\$80
Chestnut tart

Contains:
Nuts
Alcohol



La tarte au caramel salé.....\$80
Salted caramel tart

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DRINKS

BEER

Asahi	\$75
Heineken	\$75
Kronenbourg 1664	\$75
Stella Artois	\$75

SPECIAL DRINK

Ginger Latte	
Green Tea Latte	\$60
Chocolate (Valrhona 66%)	\$65

COFFEE (House Blended)

Coffee	
Cappuccino	
Café Latte	
Caramel Latte	
Café Mocha	
Irish Cream Latte	
Salted Crème Brûlée Latte	
Espresso	\$65
Double Espresso	\$80
Ginger Café Latte	\$75

FINE SELECTION OF TEA

JING Darjeeling 2nd Flush	
JING English Breakfast	
JING Earl Grey	
JING Peppermint Leaf	
JING Blackcurrant & Hibiscus	
JING Chamomile Flower	
JING Lemongrass & Ginger	
JING Jade Sword (Green Tea)	
Chinese Fuding Jasmine Silver Fur	
Chinese Zhandong Rose Buds	
Chinese Anxi Nanyan Tie Guan Yin Select	
Chinese Yunnan Aged Pu Er	
Dai Pai Dong Tea with Milk	\$65
Hot Milk	
Hot Water with Lemon	\$60
Iced Tea with Lemon or Milk	\$65

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DRINKS



Iced Mint Tea
Mandarin sorbet with
fresh diced aloe
\$95



Iced Peach &
Passion Fruit Tea
Strawberry sorbet with
fresh diced mango
\$95



Sunrise
Freshly squeezed orange juice
with homemade strawberry sorbet
and mixed berries
\$98

SOFT DRINK

Coca-Cola	
Coke Plus	
Coke Zero	
7-up	
Ginger Ale	
Soda	
Tonic.....	\$50

MINERAL WATER

Evian	
San Pellegrino	
Perrier	\$65
Saint George.....	\$70

FRESHLY SQUEEZED FRUIT JUICE

Orange	
Grapefruit	
Green Apple	
Carrot	
Watermelon.....	\$70

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