

LE JARDIN
de Joël Robuchon

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

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

味噌烤鱈魚柳配黑蒜醬及野生蘑菇
Caramelized black cod with black garlic sauce 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 Japanese strawberry symphony

Le Passion

特製朱古力球配熱情果醬
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

Additional \$188 for 人頭馬路易十三干邑 Pairing (20ml per glass)



MICHELIN
2024

LE JARDIN
de Joël Robuchon

~ COMPOSEZ VOTRE DÉJEUNER SELON VOTRE APPÉTIT ~
-LUNCH AT YOUR OWN COMPOSITION-

探索菜單\$980

開胃前菜

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

品嚐菜單\$1180

開胃前菜

Choice of 2 starters

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

美食菜單\$1380

L'Amuse-Bouche

Choice of 2 starters

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 imported cheese selection from the cheese trolley

LE CHOIX DE NOS PÂTISSERIES 自選精美甜品拼盤
Your own preferences from the dessert trolley

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

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 韃靼式新鮮日本牛肉配黑松露及自家製幼薯條
Steak tartar with black truffle and traditional 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 螯蝦雲吞伴黑松露菌及香濃鴨肝汁
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
所有麵包均由自家烘焙團隊每天新鮮製造
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所有價目另加壹服務費

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

LA SOLE 鐵板煎龍利魚配柚子醬

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

LES 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 焦糖燒鵝鵝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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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)

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LE CHARIOT DE DESSERTS

自選精美甜品車(可選 3 款及配 1 款自家製雪糕)

Your own preferences and combination (3-choices) with 1 scoop of homemade ice-cream

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