

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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ENTRÉE
APPETIZERS



Le coeur de romaine en salade façon "césar".....\$240
Caesar salad with soft poached egg, bacon and anchovies



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



Salade niçoise au thon.....\$230
Tuna Nicoise salad with quail eggs, French beans
and potatoes



La tomate en salade, mozzarella et huile d'olive au basilic.....\$200
Fresh tomato mozzarella salad with olive oil and basil

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ENTRÉE
APPETIZERS



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



Bisque de homard.....\$180
Lobster Bisque



Le coeur de saumon tranché crème fouettée au raifort, accompagné de toasts et citron jaune.....\$270
Scottish smoked salmon with horseradish cream and country toasts



Le Jambon "Iberico de Bellota" pain toasté à la tomate.....\$440
24 months "Joselito Gran Reserva" ham with toasted bread and tomato



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

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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



Risotto de homard au Parmesan et artichauts.....\$300
Lobster risotto with Parmesan cheese and artichokes



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



Spaghetti alle vongole.....\$280
Spaghetti with clams, white wine and garlic butter sauce



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

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PLAT AU CHOIX
MAIN DISHES



Le black cod mariné au saké et mirin, sauce au miso.....\$260
Black cod fillet marinated in sake and mirin with miso sauce



La volaille à la broche\$260
Roasted chicken and "grenaille" potatoes



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



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



La côte de porc ibérique et sa sauce charcutière\$300
Iberico pork rib with mashed potato and classic charcutière sauce



L'Entrecôte snackée et sa pomme purée.....\$360
Sirloin steak with mashed potato

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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. Volaille et mozzarella, tomates confites et basilic.....\$105
Chicken with mozzarella cheese, tomato confit and basil
2. Thon, tomates confites et Emmental.....\$105
Tuna and tomato confit with Emmental cheese
3. Jambon rôti et fromage "Style Parisien".....\$105
Roasted ham and cheese (Parisien Style)
4. Foie gras et bœuf haché aux poivrons.....\$140
Foie gras and beef burger with bell pepper
5. Avocats et scamorza (mozzarella fumée).....\$105
Avocado and scamorza cheese

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LES SANDWICHES
SANDWICHES



Le sandwich au filet de bœuf
.....\$165
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 foie gras à la mangue.....\$70
Foie gras with mango sandwich

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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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



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



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



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



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



Opéra.....\$80
Coffee chocolate cake



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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