

SNACK 小食

BURGER & PIZZA 漢堡及薄餅

HKD\$ 港幣

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**Slow-cooked pork spare ribs with
barbecue sauce and coleslaw**
慢煮燒排骨配燒烤醬及椰菜絲沙律

228

Bangers & Mash with green peas
英式豬肉腸配薯蓉及青豆

168

 **Sautéed seasonal blue mussels
with white wine herbs cream sauce**
香炒青口、白酒忌廉香草汁

228

J'S Cheese platter
芝士拼盤
**Cantal, Saint-Nectaire, Mimolette,
Brie de Melun, Bleu d'Auvergne**
康塔爾芝士、聖內克泰爾芝士、
米莫雷特芝士、默倫布里芝士及
布勒.德.奧福格芝士

298

**Fish N'Chips with French fries
and tartar sauce**
炸魚薯條配他他醬

188

 **Garlic olive oil shrimps with toast**
蒜片橄欖油鮮蝦配多士

128

**Tandoori chicken tikka with
tomato cucumber salad
and mint yoghurt dip**
印度烤雞配番茄青瓜沙律及
薄荷乳酪醬

188

 **Truffle French fries and cheese,
with homemade truffle mayonnaise**
松露醬芝士薯條配自家製松露蛋黃醬

118

 **Nachos with guacamole and sour cream**
 玉米片配牛油果醬及酸忌廉

108

 **Lobster bamboo charcoal burger**
with lobster sauce, truffles, tomato and
French fries

348

龍蝦竹碳漢堡
配龍蝦汁、松露、番茄及炸薯條

Wagyu beef bamboo charcoal burger
with bacon, cheddar cheese, tomato,
pickles, teriyaki sauce and French fries

258

和牛肉竹碳漢堡
配煙肉、車打芝士、番茄、醃青瓜、
照燒汁及炸薯條

 **"IMPOSSIBLE MEAT" burger**
with vegan cheddar cheese, tomato,
pickles, "JUST Mayo", and French fries

228

素食植物肉漢堡
配純素車打芝士、番茄、醃青瓜、
素蛋黃醬及炸薯條

 **J's pizza**
Avocado, vegan mozzarella cheese,
arugula, semi-dried tomato, tomato sauce

208

J's 薄餅
牛油果、純素水牛芝士、
火箭菜、半乾番茄、番茄醬

Parma ham pizza
Parma ham, mozzarella cheese, parmesan
cheese, arugula, tomato sauce

238

帕爾馬火腿薄餅
意大利帕爾馬火腿、水牛芝士、
帕爾馬芝士、火箭菜、番茄醬

 **Margherita pizza**
Mozzarella cheese, tomato sauce, fresh basil

208

芝士番茄薄餅
水牛芝士、番茄醬、新鮮羅勒

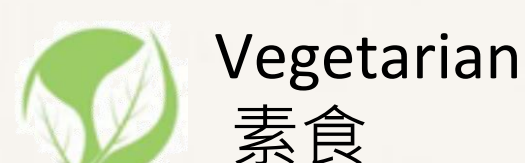
VEGETARIAN 素食

 **Wok-fried coconut with crispy garlic
served with stir-fried wild rice**
避風塘式炒素鮮魷配五穀飯

188

 **Spaghetti "IMPOSSIBLE MEAT" Bolognese**
with vegan cheddar cheese and fresh basil
素食植物肉醬意粉配素車打芝士及
新鮮羅勒

168



Vegetarian
素食



J's Bar Bistro Signature
J's 酒吧推介

If you have any food allergies, please inform our staff.
如閣下對任何食物產生敏感，請直接與本餐廳職員聯絡。

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PLATTER FOR SHARE
佐酒拼盤

HKD\$ 港幣

KUSHIYAKI
串燒

HKD\$ 港幣

ITALIAN COLD CUT PLATTER

328

意大利火腿拼盤

Parma ham, Salami Milano,
cocktail onion, ripe olives, honey dew
巴馬火腿、莎樂美火腿、洋蔥、
橄欖、蜜瓜

J'S CHEESE PLATTER 芝士拼盤

298

Cantal, Saint-Nectaire, Mimolette,
Brie de Melun and Bleu d'Auvergne
康塔爾芝士、聖內克泰爾芝士、
米莫雷特芝士、默倫布里芝士及
布勒.德.奧福格芝士

J's SEAFOODS DELIGHT 燒海鮮拼盤

388

Hokkaido scallop, Canadian snow crab legs,
Hiroshima oyster, and prawn (2 pieces each)
北海道帶子、加拿大鱈場蟹腳、
廣島蠔及海蝦 (每款兩件)

ASSORTED YAKITORI 串燒雞肉拼盤

238

Chicken wings stuffed with truffle scallops,
chicken skin, chicken liver and
chicken soft bone
黑松露帶子釀雞翼、雞皮、雞肝及雞軟骨

BEEF KUSHIYAKI 串燒牛肉拼盤

258

Australian M4 Wagyu beef,
U.S. Angus striploin, Beef short ribs and
Ox tongue
澳洲M4和牛肉、美國安格斯牛脊肉、
牛肋肉及牛舌

Consume any per order of Platter for share,
enjoy a special price with a bottle of
Selected Sparkling, White or Red Wine
凡惠顧每客拼盤，可以享用優惠價選
指定有氣葡萄酒，白酒或紅酒乙支

98

Special price cannot be used in conjunction with other promotional,
discount offer, and discounted The Royal Garden gift card
此優惠不可與其他優惠或折扣禮品卡同時使用

INDIAN DELIGHT
印度特色



Indian brown lentil bean stew with potatoes
okra curry and roti
印度蘭杜豆薯仔、秋葵咖喱配烤餅

165



Indian eggplant curry and roti
印度茄子咖喱配烤餅

165



Indian spinach with vegan cheese curry
and roti
印度菠菜、素芝士咖喱配烤餅

165



"IMPOSSIBLE MEAT" samosa (4 pieces)
素食植物肉咖喱角(四件)

138

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YAKITORI 雞類串燒



Chicken wings stuffed with truffle scallops
黑松露帶子釀雞翼

128

Chicken wings (2 pieces) 雞翼(兩只)

78

Minced chicken 免治雞肉

60



Shiso & Plum Paste Chicken (Salted/Homemade Sauce)
梅醬紫蘇雞肉 (鹽燒/自家製醬燒)

60

Green Onion Chicken (Salted/Homemade Sauce)
大蔥雞肉 (鹽燒/自家製醬燒)

60

Chicken heart 雞心

50

Chicken liver 雞肝

50

Chicken kidney 雞腎

40

Chicken skin 雞皮

40

Chicken soft bone 雞軟骨
MEAT 肉類串燒

40

Australian lamb chop 澳洲羊扒

98

Iberico rib finger 黑毛豬肋肉

78

OX tongue 牛舌

78

Okinawa pork belly 沖繩豬腩肉

78

Duck tongue (Salted/Homemade Sauce)
鴨舌 (鹽燒/自家製醬燒)

58

Pork intestine (Salted/Homemade Sauce)
豬大腸 (鹽燒/自家製醬燒)

52

Fresh duck breast 新鮮鴨胸

52

VEGETABLES/FRUITS 蔬菜/水果串燒



Maitake mushroom 日本舞茸菌

45



Shiitake mushroom 香菇

40



Okra 秋葵

40



Japanese garlic 日本蒜子

45



Shishito peppers 小青椒

40



Zucchini 翠肉瓜

40



Sweet potato 甜薯

40



Cherry tomato 車厘茄

40



Pineapple 菠蘿

40



Bean curd 豆腐

40

SEAFOOD 海鮮串燒

Hokkaido scallops 北海道帶子

108

Chicken skin & shiso prawn 雞皮紫蘇海蝦

88

Fresh eel with rock salt 日本岩鹽燒鰻

88

Cod fish with rock salt 日本岩鹽燒銀鱈魚

88

Japanese Mackerel (Salted/Homemade Sauce)
日本鯖魚 (鹽燒/自家製醬燒)

78



Vegetarian
素食



J's Bar Bistro Signature
J's 酒吧推介

SALAD & SOUP
沙律及湯

MAIN COURSE
主食

HKD\$ 港幣

HKD\$ 港幣



J's Signature Salad

168

Shrimp, quinoa, avocado, tomato, capsicum, Black Olive, walnut, green salad, Champagne vinaigrette

J's 招牌沙律

鮮蝦、藜麥、牛油梨、番茄、青椒、黑水欖、合桃、沙律、香檳油醋汁



Crab meat, mango and avocado salad

168

蟹肉香芒牛油果沙律

Ahi Tuna Tartare Salade Niçoise

188

Mesclun salad, cherry tomatoes, anchovy, black olive, and yuzu vinaigrette
法式尼斯吞拿魚他他沙律配柚子醋



Five kinds of tomato salad

158

with mozzarella cheese ice cream

五色番茄配純素水牛芝士雪糕

Lobster bisque

168

龍蝦濃湯



Wild mushroom soup with truffle oil

138

野菌濃湯配松露油

Grilled U.S. Angus rib eye (280g)

338

烤美國安格斯肉眼扒(280克)

Grilled U.S. Angus sirloin (280g)

318

烤美國安格斯西冷扒(280克)

Herb Provençal crusted style lamb loin served with asparagus, gratin Dauphinois potatoes, and natural jus

328

香草烤羊柳配蘆筍、忌廉焗薯及燒肉汁

Grilled pork chop with herbs

268

烤香草豬扒

Pan-seared halibut fillet

308

served with baby carrots, Tournée potatoes, and sea urchin cream foam
香煎比目魚伴薯菜配海膽忌廉泡沫

Roasted spring chicken

248

燒春雞

DESSERT
甜品



Homemade banana cake

128

Banana cake, caramelized banana, vanilla ice cream

自家製香蕉蛋糕

香蕉蛋糕、焦糖香蕉片、香草雪糕



J's homemade soufflé

98

J's 自家製梳乎厘

Seasonal fruit platter

108

時令水果拼盤

Strawberry yuzu coulis baked cheese cake

128

Lemon curd, sugar dough, clover honey yoghurt gelato

草莓柚子果醬芝士蛋糕

檸檬醬、牛油脆餅、意式蜂蜜乳酪雪糕

Chocolate delight

128

70% chocolate cream, fresh mint chip ice cream, chocolate sponge, chocolate tuile

朱古力四重奏

70%朱古力忌廉、薄荷朱古力雪糕、朱古力蛋糕、朱古力薄脆



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J's Bar Bistro Signature
J's 酒吧推介

A La Carte available from 18:00 – 23:00, Tuesday to Sunday.
單點菜式供應時間為週二至日，下午六時至晚上十一時供應。

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French May Set Dinner



Ahi Tuna Tartare Salade Niçoise

Mesclun Salad, Cherry Tomatoes, Anchovy, Black Olive, and Yuzu Vinaigrette

法式尼斯吞拿魚他他沙律配柚子醋

Maison Les Alexandrins Côtes du Rhône Blanc 2021, Côtes du Rhône – France

Grenache Blanc 60% - Viognier 25% - Marsanne 15%

Creamy Crayfish Bisque with Sea Crab Meat and Garlic Croutons

法式蟹肉龍蝦湯

Grilled US Angus Beef Ribeye

served with Asparagus, Yorkshire Pudding and Café de Paris Butter

香烤美國安格斯肉眼、蘆筍、約克郡布丁、巴黎香草牛油

OR 或

Herb Provençal Crusted Style Lamb Loin

served with Asparagus, Gratin Dauphinois Potatoes,

and Natural Jus

香草烤羊柳配蘆筍、忌廉焗薯及燒肉汁

OR 或

Pan-seared Halibut Fillet

served with Baby Carrots, Tournée Potatoes,

and Sea Urchin Cream Foam

香煎比目魚配薯菜及海膽忌廉泡沫

Château Pey La Tour 2020, Bordeaux – France

Merlot 95% - Cabernet Franc 1% - Petit Verdot 2%

Poached Pear with Red wine

served with Vanilla Ice Cream

紅酒煮香梨配雲呢拿雪糕

每位港幣HK\$588 per person

另配餐酒每位港幣\$138

HK\$138 per person for wines pairing

The price is subject 10% service charge. 另加一服務費。

Menu cannot be used in conjunction with other promotional, discount offer, and discounted The Royal Garden gift card.

此套餐不可與其他優惠或折扣及帝苑折扣禮品咭同時使用。

Available every Tuesday to Sunday, from 6pm to 9pm. 週二至日下午六時至九時供應。

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