

SNACK 小食

HKD\$ 港幣

	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
	Sautéed seasonal blue mussels with white wine herbs cream sauce 香炒青口、白酒忌廉香草汁	228
	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
	Fish N'Chips with French fries and tartar sauce 炸魚薯條配他他醬	188
	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
	Bangers & Mash with green peas 英式豬肉腸配薯蓉及青豆	168
	Garlic olive oil shrimps with toast 蒜片橄欖油鮮蝦配多士	128
	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
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

BURGER 漢堡

HKD\$ 港幣

	Lobster bamboo charcoal burger with lobster sauce, truffles, tomato and French fries 龍蝦竹碳漢堡 配龍蝦汁、松露、番茄及炸薯條	348
	Wagyu beef bamboo charcoal burger with bacon, cheddar cheese, tomato, pickles, teriyaki sauce and French fries 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	258
	"IMPOSSIBLE MEAT" burger with vegan cheddar cheese, tomato, pickles, "JUST Mayo", and French fries 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	228
	Mini Wagyu cheese burger (3 pieces) 迷你和牛芝士漢堡 配照燒汁及炸薯條	188
	Mini "IMPOSSIBLE MEAT" burger (3 pieces) with vegan cheddar cheese, "JUST Mayo", and French fries 迷你素食植物肉漢堡 (三件) 配純素車打芝士、素蛋黃醬及炸薯條	158
PIZZA 薄餅		
	Parma ham pizza Parma ham, mozzarella cheese, parmesan cheese, arugula, tomato sauce 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	238
	J's pizza Avocado, vegan mozzarella cheese, arugula, semi-dried tomato, tomato sauce J's 薄餅 牛油果、純素水牛芝士、火箭菜、半乾番茄、番茄醬	208
	Margherita pizza Mozzarella cheese, tomato sauce, fresh basil 芝士番茄薄餅 水牛芝士、番茄醬、新鮮羅勒	208



J's Bar Bistro Signature
J's 酒吧推介



Vegetarian
素食

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。

All prices are subject to 10% service charge.
所有價目另加一服務費。

PLATTER FOR SHARE
佐酒拼盤

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)

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

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

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

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 165

印度蘭杜豆薯仔、秋葵咖喱配烤餅

Indian eggplant curry and roti 165

印度茄子咖喱配烤餅

Indian spinach with vegan cheese curry
and roti 165

印度菠菜、素芝士咖喱配烤餅

"IMPOSSIBLE MEAT" samosa (4 pieces) 138

素食植物肉咖喱角(四件)

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KUSHIYAKI
串燒

HKD\$ 港幣

YAKITORI 雞類串燒



Chicken wings stuffed with truffle scallops 128

黑松露帶子釀雞翼

Chicken wings (2 pieces) 雞翼(兩只) 78

Minced chicken 免治雞肉 60



Shiso & Plum Paste Chicken 60

(Salted/Homemade Sauce)

梅醬紫蘇雞肉 (鹽燒/自家製醬燒)

Green Onion Chicken 60

(Salted/Homemade Sauce)

大蔥雞肉 (鹽燒/自家製醬燒)

Chicken heart 雞心 50

Chicken liver 雞肝 50

Chicken kidney 雞腎 40

Chicken soft bone 雞軟骨 40

MEAT 肉類串燒

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) 58

鴨舌 (鹽燒/自家製醬燒)

Pork intestine (Salted/Homemade Sauce) 52

豬大腸 (鹽燒/自家製醬燒)

Fresh duck breast 新鮮鴨胸 52

VEGETABLES/FRUITS 蔬菜/水果串燒



Maitake mushroom 日本舞茸菌 45



Japanese garlic 日本蒜子 45



Shiitake mushroom 香菇 40



Okra 秋葵 40



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) 78

日本鯖魚 (鹽燒/自家製醬燒)



HKD\$ 港幣



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 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

 Roasted whole three-yellow chicken 598

烤原隻三黃雞

(preparation time 60 mins 製作時間 60 分鐘)

Grilled U.S. Angus rib eye (280g) 338

烤美國安格斯肉眼扒(280克)

Herb Provençal crusted style lamb loin 328

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

Grilled U.S. Angus sirloin (280g) 318

烤美國安格斯西冷扒(280克)

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

Grilled pork chop with herbs 268

烤香草豬扒



 J's home-made giant soufflé 268

J's 自家製巨型梳乎厘

(preparation time 20 mins 製作時間 20 分鐘)

 J's home-made soufflé pancake 148

assorted berries compote, vanilla ice cream

J's 自家製梳乎厘班戟

雜莓蜜餞、雲呢拿雪糕

 Home-made 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

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

Seasonal fruit platter 108

時令水果拼盤



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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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