

AFTERNOON TEA

Delight in a beloved afternoon tradition over a curated assortment of savoury and sweet treats, enhanced by awe-inspiring harbour views.

享受深受喜愛的傳統下午茶，品嚐精選制作鹹點及甜品佳餚，
配以令人敬畏的海港景觀更是錦上添花

888 for Two person (兩位) / 488 for One person (一位)

Amuse Bouche 餐前小點

Cauliflower Panna Cotta with Fish Rilette 椰菜花奶凍配魚抹醬

Finger Sandwiches 手指三文治

Chorizo & Tomato 辣肉腸配蕃茄

Beef Pastrami & Comté Cheese 煙燻牛肉配康堤芝士

Egg & Gueldenstaedtii Caviar 玉子配魚子醬

Blue Crab & Finger Lime 藍蟹配青檸魚子醬

Signature Desserts 精選糕點

Matcha 抹茶

Banana 香蕉

Grapefruit 西柚

Classic Scones & Madeleines 傳統鬆餅及瑪德蓮貝殼蛋糕

Freshly baked by our pastry team

Served with clotted cream and homemade jams

餅師新鮮烘焙配濃縮奶油及自家製果醬

Served with Exclusive Blend - Spring Berry Green Tea

配限定春季莓果綠茶

or 或

Your choice of tea or freshly brewed coffee

精選名茶或咖啡

Additional with 加配

Sei Bellissimi Bellini HKD 140 (2 gls)

意大利氣泡雞尾酒 港幣140 (兩杯)

or

NV Duval Leroy,

Femme de Champagne, Grand Cru Brut HK540 (2 gls)

法國杜瓦樂華香檳 港幣540 (兩杯)

Head Chef, Rajiv Chowdhooory

Executive Pastry Chef, Andy Yeung

All prices are in Hong Kong dollars and are subject to 10% service charge.
Please advise our team of any particular dietary requirements.