

# VALENTINE'S DAY AFTERNOON TEA

## 情人節下午茶

### Sandwiches

- Ham, Cheddar Cheese, Cabbage Salad, Mustard 火腿車打芝士椰菜沙律芥末醬三文治 ☒  
Smoked Salmon, Cream Cheese, Dill, Salmon Roe 煙三文魚忌廉芝士刁草三文魚籽三文治 ☒  
Prime Rib Eye, Horseradish, Arugula, Cream 牛肋眼排辣根芝麻菜忌廉三文治 ☒  
Truffle Egg Salad, Mayonnaise, Herbs, Cucumber 松露雞蛋沙律蛋黃醬香草青瓜三文治 ☒ 🌿

### Desserts

\*\*For One Person, Please Select Three Items From Below

一人份量可從以下選三款甜點

Salted Caramel & Baked Apple Macaron 🌿 ☒

海鹽焦糖配焗蘋果馬卡龍

1963 Mandarin Cheesecake, Cherry Compote 🌿 ☒ ☒

1963 文華芝士餅伴櫻桃果醬

Cassis Entremet, Vanilla Shortbread 🌿

黑加侖子蛋糕配雲呢拿奶油酥餅

Soft Gingerbread, Mandarin Orange, Hazelnut 🌿

柑橘榛子薑餅

Grand Cru Chocolate Cake 🌿

特級朱古力蛋糕

Strawberry Frangipane Tart 🌿

士多啤梨杏仁奶黃餡撻

### Baked

Lemon Drizzle Cake 🌿

檸檬糖霜蛋糕

Chestnut Madeleine 🌿

栗子瑪德蓮蛋糕

### SCONES

Plain Scone 傳統鬆餅 🌿 Rose Petal Jam 玫瑰花果醬

Raisin Scone 提子鬆餅 🌿 Clotted Cream 牛油忌廉

Coffee or Selection of Teas 咖啡或茶

🌿 Dairy Free ☒ Gluten Free ☒ Nut Free ☒ Halal ☒ Cage Free Egg

🌿 Vegetarian 🌿 Vegan 🌿 Organic 🌿 Healthy 🌿 Lactose Free

MONDAY TO SUNDAY

888 FOR TWO PERSONS | 468 PER PERSON

ADDITIONAL 118 FOR SAICHO SPARKLING TEA PAIRING

#### CHAMPAGNE PAIRING

Moët & Chandon Brut Impérial EOY Limited Edition

208 per glass 150ml

Moët & Chandon Grand Vintage Rosé 2016

248 per glass 150ml

#### SIGNATURE JAM

Rose Petal Jam 玫瑰花果醬

288 per 150ml | 408 per 360ml

Please inform your server of any food-related allergies. Prices are in Hong Kong dollars and subject 10% service charge.

如對任何食物有過敏反應，請與餐廳款待員聯絡。價格以港幣計算，另加一服務費。

# VALENTINE'S DAY SPECIALS

## 情人節精選

### STARTER

**Alaskan Crab Meat & Avocado Salad**  
*Romaine Lettuce, Celery, Cucumber, Cherry Tomato,  
Orange Segments, Harissa Cocktail Sauce*  
阿拉斯加蟹肉牛油果沙律配哈里薩辣醬雞尾酒汁

Or

**Ceviche Hamachi**  
*Salmon Roe, Sweet Shrimp, Guacamole, Citrus Dressing, Edible Flowers*  
檸檬汁醃油甘魚伴三文魚籽牛油果醬配柑橘汁

### MAIN

**Shichimi Togarashi Salmon Fillet**  
*Seared, Hokkaido Scallop, Asian Vegetable, Shiitake, Green Tea Dashi, Myoga*  
香煎唐辛子三文魚柳伴北海道帶子配日式香菇綠茶高湯

Or

**Beef Rossini**  
*Duck Foie Gras, Brioche Toast, Maitake, Truffle Jus*  
羅西尼牛柳扒伴日本舞茸菌配黑松露醬

### DESSERT

**Heart**  
*Honey Bavarois, Champagne Jelly,  
Strawberry Mille-feuille, Rose Petal Ice Cream*  
草莓拿破崙伴巴伐利亞奶油香檳果凍配玫瑰雪糕

**Coffee, Tea or Soft Drink**

咖啡、茶或汽水

2-COURSE SET 538 | 3-COURSE SET 638

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