AUTUMN AFTERNOON TEA
秋日下午茶

SANDWICHES

Coronation Chicken, Almond, Apricot, Raisins
加冕雞肉、杏仁、杏脯、提子乾
House-smoked Salmon, Cream Cheese, Herbs, Pumpernickel
自家煙燻三文魚、忌廉芝士、香草、黑麥包
Prime Rib Eye, Cabbage Salad, Horseradish, Mustard
肋眼牛排、椰菜沙律、辣根、芥末
Japanese Egg Salad, Sweet Corn, Mayonnaise, Cucumber, Chive
日式蛋沙律、甜粟米、蛋黃醬、青瓜、細香蔥

DESSERTS

1963 Mandarin Cheesecake
1963 文華芝士蛋糕
70% Chocolate Cake
70%朱古力蛋糕
Exotic Pavlova
熱帶水果帕芙洛娃
Mixed Berries Tart
雜莓撻
Coffee Truffle
咖啡松露巧克力

BAKERY

Lemon Drizzle Cake
檸檬糖霜蛋糕
Matcha Yuzu Cake
抹茶柚子蛋糕

SCONES

Plain Scone 傳統鬆餅
Raisin Scone 提子鬆餅
Rose Petal Jam 玫瑰花果醬
Clotted Cream 凝脂忌廉

Coffee or Selection of Teas 咖啡或茶

Vegetarian Vegan Gluten Free Nut Free Dairy Free

848 FOR TWO PERSONS | 448 PER PERSON
ADDITIONAL 118 FOR SAICHO SPARKLING TEA PAIRING

CHAMPAGNE PAIRING

Moët & Chandon Grand Vintage 2016
188 per glass 150ml

Moët & Chandon Grand Vintage Rosé 2016
208 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.
Where available, our ingredients are from local and sustainable sources.
如對任何食物有過感反應，請與餐廳款待員聯絡。價格以港幣計算，另加一服務費。
在條件允許下，所選用食材均來自本地且可持續來源。