

# SPRING AFTERNOON TEA

## 春日下午茶

### Sandwiches 精緻三文治

Ham, Cheddar Cheese, Cabbage Salad, Mustard 精選火腿配車打芝士、椰菜沙律及芥末   
Smoked Salmon, Cream Cheese, Dill, Salmon Roe 煙燻三文魚配忌廉芝士、蒔蘿及三文魚子   
Prime Rib Eye, Horseradish, Arugula, Cream 肉眼牛肉配辣根、芝麻菜及忌廉   
Truffle Egg Salad, Mayonnaise, Herbs, Cucumber 松露蛋沙律配蛋黃醬、香草及青瓜 

### Desserts 法式甜點

Exotic Tart, Coconut & Pineapple, Mango Coulis   
椰子菠蘿撻配芒果醬點綴  
Pistachio Entremets, Cherry Confit, Pistachio Crunch   
開心果慕斯蛋糕配車厘子醬及開心果脆粒  
70% Mousse Cake, Cocoa Ganache, Smoked Chocolate   
70%朱古力慕斯蛋糕配可可甘納許及煙燻朱古力  
Spring Rose, Strawberry Compote, Opalys Chocolate   
春日玫瑰蛋糕配士多啤梨果醬及Opalys白朱古力  
Choux Pastry, Hazelnut Praline, Tahitian Vanilla   
泡芙配榛子果仁醬及大溪地雲呢拿忌廉

### Baked 即焗精選

Lemon Madeleine   
檸檬瑪德蓮蛋糕  
Chocolate Pound Cake   
經典朱古力磅蛋糕

### SCONES 經典英式鬆餅

Plain Scone 傳統鬆餅   
Rose Petal Jam 玫瑰花瓣果醬   
Raisin Scone 提子鬆餅   
Clotted Cream 英式凝脂忌廉 

Coffee or Selection of Teas 咖啡或精選茗茶

 Nut Free  Gluten Free  Dairy Free  Lactose Free  
 Vegetarian  Vegan  Organic  Healthy  Cage Free Egg

MONDAY TO SUNDAY 星期一至星期日

848 FOR TWO PERSONS 兩位用 港幣 848

448 PER PERSON 每位 港幣 448

ADDITIONAL 118 FOR SAICHO SPARKLING TEA PAIRING

另加 港幣 118 可享 SAICHO 氣泡茶配搭

### CHAMPAGNE PAIRING 香檳配搭

Moët & Chandon Grand Vintage 2016 酩悅年份香檳 2016

188 per glass 150ml 每杯港幣 188 (150毫升)

Moët & Chandon Grand Vintage Rosé 2016 酩悅年份玫瑰香檳 2016

208 per glass 150ml 每杯港幣 208 (150毫升)

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.

如閣下對任何食物有過敏反應或特別飲食需求，請預先通知服務員。所有價目以港幣計算，另加一服務費。  
部分食材如有供應，精選自本地及可持續發展供應商。