CAFÉ ZI

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AUTUMN'S RADIANCE
on the Imperial Palace

丹宸曜秋



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AFTERNOON TEA 下午茶

WEEKDAYS 工作日	688/set套
WEEKENDS & PUBLIC HOLIDAY 周末及节假日	758/set 套
ADDITIONAL CHAMPAGNE 另加香槟 PERRIER-JOUET GRAND BRUT	128/glass 杯

SAVORY 味蕾

Chicken Roll with Black Truffle and Celery
黑松露鸡卷配西芹

Foie Gras Terrine with Stuffed Bean Curd Skin
鸭肝酱福袋

Braised Beef Rib with Mini Potato Bun and Crispy Leek
炖牛肋条配迷你土豆包和炸京葱

Brussel Sprout with Pigeon Egg and Premium Jin Hua Ham
孢子甘蓝配鸽子蛋及金华火腿

SWEET 蜜意

The Mandarin
文华之橘

Yuzu Cheesecake
柚子芝士蛋糕

Bergamot Lemon Tart
佛手柑柠檬塔

Chestnut Hawthorn Cream Puff
栗子山楂泡芙

BAKE 烘焙

Fig Scone
无花果司康

Orange Madeleine
香橙玛德琳

Rose Strawberry Jam / Blueberry Jam / Mascarpone Cream
玫瑰草莓酱 / 蓝莓酱 / 马斯卡波尼奶油

Available from 3 - 5pm | 下午三点至五点供应

All prices are in CNY and subject to 15% service charge.
所有价格均为人民币并需加收15%服务费。

BLACK TEA 红茶

Assam Breakfast / Earl Grey
阿萨姆早餐茶 / 伯爵茶

INFUSION 浸泡茶

Peppermint/ Chrysanthemum/Zi
薄荷茶 / 菊花茶 / 紫花茶

COFFEE 咖啡

Single Espresso / Americano / Cappuccino / Café Latte
特浓咖啡/美式咖啡/卡布奇诺/拿铁
All coffee can be served decaffeinated
以上咖啡均可制成低因咖啡

甄选茗茶

Additional 另加 150/Person位

JIUQU RED PLUM 九曲红梅

The tea leaves are as delicate as silver hooks, gracefully curved like a crescent moon. Even before brewing, their captivating fragrance enchants the senses, as if a spring breeze gently caresses the soul. The tea gleams with a bright and clear hue, exuding a rich, elegant aroma. The flavor is refreshingly smooth and sweet, with a delicate warmth that lingers on the palate, akin to basking in spring sunlight. Pause for a moment, and a subtle fragrance emerges, reminiscent of plum blossoms blooming in winter—a refined, enduring elegance with distinct layers to savor. It is a poetic expression of nature and a graceful tribute to the passage of time.
干茶细若银钩，弯如新月，未及冲泡便已香气醉人，如春风拂面般沁人心脾
茶汤色泽鲜亮澄澈，芳香馥郁扑鼻，入口滋味鲜爽甘润，甜香温柔，舌尖流转间如沐春光
稍作停留，便有一抹暗香浮动，犹如梅花在寒风中绽放的幽香
清雅悠长，层次分明，令人难以忘怀
一盏九曲红梅，是自然的诗篇，更是岁月沉淀下的一抹清韵

ORIENTAL BEAUTY 东方美人

A cup of Oriental Beauty carries a fermentation level akin to black tea yet stands apart with its unique elegance and charm. Crafted from wild-grown, high-mountain tea trees, its every leaf is a tribute to nature's bounty and the meticulous artistry of traditional techniques. The tea liquor glows like amber-crystal clear and luminous. As it swirls in the cup, it releases an ethereal aroma, reminiscent of a gentle mountain breeze. Once steeped, the leaves exude a natural sweetness, layered with the rich fragrance of ripe fruit and subtle woody notes, offering a complexity that is both captivating and indescribable. Oriental Beauty antfolt dialnono hotucon natroand raftemanchin Cauarit an is more than just tea it is an exquisite sensory journey and a heartfelt dialogue between natureand craftsmanship. Savor it, and you'll experience the harmonious blend of art and the essence of the land.
一盏东方美人，近乎红茶的发酵度，却自成一派，风姿绰约甄选高山野放老茶树的原料，
经传统工艺精心制成每一片茶叶皆蕴藏自然的馈赠与时光的雕琢
茶汤如琥珀般晶莹剔透，举杯映光，流转之间，茶气氤氲，
仿若山间清风徐来茶叶入水，甜蜜芬芳悠然弥漫
伴随着熟果的醇香与一缕缕木质幽韵，层次分明，妙不可言
东方美人，不仅是一杯茶，更是一场感官与心灵的愉悦邂逅，品之，便是自然与匠心的温柔诉说

ANJI WHITE TEA 安吉白茶

Anji White Tea, derived from the rare "Baiye No. 1" tea cultivar, is a true treasure of nature. Sensitive to low temperatures, its tender buds reveal a jade-like crystalline whiteness during the early spring season, when temperatures remain low-evoking the elegance of melting spring snow. Once the temperature rises above 23°C, the tender leaves gradually transform into a lush green hue. This fleeting "white tea" season occurs only during a specific time each year, capturing the essence of nature between careful harvesting and meticulous craftsmanship. Anji White Tea is exceptionally precious, a gift from nature shaped by time and artisan skill, embodying the delicate whispers of spring.
安吉白茶，源于独特的"白叶一号"茶树，恰如自然中的珍稀之品
因对低温敏感，每年春季明前，气温尚低，茶芽呈现如玉般的晶莹白色，宛若春雪初融般清雅
而当气温升至 23°C以上，嫩叶则逐渐转为青翠的绿意
这短暂的"白茶"时节，仅在一年中特定的时光里悄然绽放
于采摘与制作间凝聚天地精华，安吉白茶因此尤为珍贵，既是自然的馈赠
更是时光与匠心共同雕琢的春日秘语

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