

# CNY AFTERNOON TEA

## 春節下午茶

### 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

Raspberry & Vanilla Macaron 🌿 ☒

覆盆子和雲呢拿馬卡龍

1963 Mandarin Cheesecake, Strawberry 🌿 ☒ ☒

1963 文華芝士餅士多啤梨

Osmanthus Entremet, Coconut, Goji 🌿

桂花甜點配椰子枸杞

Mandarin Orange, Matcha Dacquoise 🌿

橘子抹茶杏仁奶油撻

Grand Cru Chocolate Cake 🌿

特級朱古力蛋糕

Cashew Nuts & Macadamia Tart 🌿

腰果和夏威夷果仁塔

### Baked

Tangerine Financier 🌿

橘子金磚蛋糕

Palmier Cookie Dipped in Chocolate 🌿

朱古力沾蝴蝶酥

### 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。

# CHINESE NEW YEAR MENU

## 春節午餐及晚餐精選

### STARTER

#### Shrimp & Crab Cake

*Deep-fried, Thai Green Mango Salad, Sweet Chilli Sauce, Burnt Lemon*  
泰式炸蟹肉蝦餅伴青芒沙律配甜辣醬

Or

#### Grilled Iberico Pork Salad, Thai-style

*Bean Sprout, Pickled Daikon & Cucumber, Onion,  
Chilli, Mint, Lime, Fish Sauce*

泰式扒西班牙黑毛豬梅頭肉沙律

Or

#### Pan-seared Hokkaido Scallop

*Crushed Jerusalem Artichoke, Termite Mushroom, Black Bean Sauce*  
香煎北海道帶子伴洋薊及雞縱菌配豉椒汁

### MAIN

#### Steamed Longgang Chicken with Abalone

*Jinhua Ham, Mushroom, Baby Pak Choy, Steamed Rice*  
鮑片金華玉樹雞配香苗白飯

Or

#### Stir-fried Mustard Green in Silky Egg Crab Meat Sauce

*Straw Mushroom, Steamed Rice*  
鮮蟹肉蛋白扒芥菜膽配香苗白飯

Or

#### Beef Tenderloin

*Roasted, Root Vegetable, Truffle Mash, Snail Sauce*  
烤焗牛柳伴雜菜黑松露薯蓉配田螺汁

### DESSERT

#### Green Tea & Red Bean Pudding

*Coconut Crisp, Tofu Ice Cream*  
椰子脆片綠茶紅豆布丁配豆腐雪糕

Or

#### Black Sesame & Walnut Cake

*Candied Ginger, Jasmine Ice Cream*  
黑芝麻核桃蛋糕伴薑糖配茉莉雪糕

#### Coffee, Tea or Soft Drink

咖啡、茶或汽水

 Dairy Free

 Gluten Free

 Nut Free

 Halal

 Cage Free Egg

 Vegetarian

 Vegan

 Organic

 Healthy

 Lactose Free

2-COURSE SET 538 | 3-COURSE SET 638

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。