

仲夏開心果下午茶套餐 (兩位用 For 2 Persons)

Pistachio Summer Afternoon Tea Set (15:00 - 17:00)



鹹點 | SAVOURIES

- 鴨肝慕絲開心果撻
Duck Liver Mousse, Pistachio and Grape on Tartlet
- 挪威煙三文魚開心果忌廉芝士卷
Norwegian Smoked Salmon Roulade with Pistachio Cream Cheese
- 開心果蜜糖羊奶芝士伴無花果
Fresh Fig, Pistachio and Honey Goat Cheese Bite
- 北海道帶子伴開心果碎椰子忌廉
Pistachio-crusted Hokkaido Scallop on Coconut Cream
- 開心果蟹餅伴香草忌廉
Pistachio Crab Cake with Crème Pesto

甜點 | SWEETS

- 開心果鬆餅配開心果忌廉及芒果醬
Pistachio Scone with Pistachio Clotted Cream and Mango Jam
- 班蘭咖央西多士配開心果醬雜果仁
Pandan Kaya French Toast with Pistachio and Mixed Nut
- 杜拜朱古力撻
Dubai Chocolate Tart
- 黃梅開心果卷
Apricot and Pistachio Roll
- 開心果意大利芝士杯
Pistachio Tiramisu
- 士多啤梨開心果拿破崙
Strawberry and Pistachio Napoleon

每位奉送精選紅、白酒、氣泡酒或開心果泡沫鮮奶一杯
無限添飲即磨咖啡 或 自選茗茶

A glass of house red, white, sparkling wine or Pistaccino for each guest
Free flow of Coffee or Tea WG

HK\$468

另加一服務費 | 切餅費每個淨價港幣200元 | 開瓶費每瓶淨價港幣350元
Subject to 10% service charge | Cake cutting fee HK\$200 nett each | Corkage fee HK\$350 nett per bottle

如對某類食物敏感或對食材有特別要求，請向餐廳職員查詢
For any special dietary requirements or allergies, please ask for restaurant staff