

WINTER AFTERNOON TEA

冬日下午茶

Sandwiches

Ham, Cheddar Cheese, Cabbage Salad, Mustard 火腿車打芝士椰菜沙律芥末醬三文治 
Poached Salmon, Sour Cream, Lemon, Dill 水煮三文魚酸忌廉檸檬刁草三文治 
Prime Rib Eye, Horseradish, Arugula, Red Onion Jam 牛肋眼排辣根芝麻菜紅洋蔥醬三文治 
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

Salted Caramel & Baked Apple Macaron  

海鹽焦糖配焗蘋果馬卡龍

1963 Mandarin Cheesecake, Cherry Compote   

1963 文華芝士餅伴櫻桃果醬

Cassis Entremet, Vanilla Shortbread 

黑加侖子蛋糕配雲呢拿奶油酥餅

Soft Gingerbread, Mandarin Orange, Hazelnut 

柑橘榛子薑餅

Grand Cru Chocolate Cake 

特級朱古力蛋糕

Strawberry Frangipane Tart 

士多啤梨杏仁奶黃餡撻

Baked

Lemon Drizzle Cake 

檸檬糖霜蛋糕

Chestnut Madeleine 

栗子瑪德蓮蛋糕

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

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.

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。