





Chocolate Affair Afternoon Tea





SELECTION OF SAVORIES





精選開胃菜

-   Comte' Cracker with Savoury Brisee and Fennel Seeds
康堤芝士茴香籽風味咸簿脆
-    Black Truffle Remoulade Tartelette
黑松露法式雷莫拉醬露苟撻
-   Wholewheat Dill Butter Finger Sandwich with Salmon Caviar
全麥蒔蘿香草三文治配三文魚子
-   Duck Foie Gras Brioche with Port Wine Jelly and Cocoa Nibs
法式鴨肝醬牛油麵包配可可粒波特酒啫喱

 = Vegetarian  = Nut  = Gluten free  = Shellfish

 = Eggs  = Dairy  = Pork  = Fish

 = 素食  = 果仁  = 無麩質  = 貝類

 = 蛋  = 奶製品  = 豬肉  = 魚肉

MINI CONFECTIONS

迷你甜點

-    Yuzu Confit Black Sesame Crèmeux Matcha Flan
柚子醬黑芝麻抹茶布甸撻
-    Hukambi 53% Passion fruit Inspiration Crèmeux with Passion fruit Jelly
53% 牛奶朱古力百香果奶凍配百香果啫喱
-    Guanaja 70% Tonka Bean Crème Brulée
70% 黑朱古力香草焦糖布甸
-    Ghana 80% Confection Coffee Hazelnut Praline Tahitian Vanilla Crèmeux
80% 黑朱古力咖啡榛子脆餅配雲呢拿忌廉
-    Chocolate Scones & Hazelnut Brioche
朱古力鬆餅, 榛子布里歐
- Served with Clotted Cream and Vanilla-Rhum Banana Compote
  奶油忌廉及雲呢拿朗姆酒香蕉果醬

Enjoy a glass of Veuve Clicquot Ponsardin Yellow Label Brut Champagne - HK\$198
另加港幣\$198 元可配指定 Veuve Clicquot Ponsardin Yellow Label Brut Champagne 香檳一杯

MONDAY-FRIDAY

HK\$528 for one | HK\$828 for two

SATURDAY, SUNDAY & PUBLIC HOLIDAY

HK\$558 for one | HK\$878 for two

If you have any food allergies or dietary preferences please let our server know before placing your order

如閣下有任何食物敏感或要求, 請於點餐時通知服務員

All prices are in HK\$ and subject to 10% service charge 所有價目以港元計算另加壹服務費