

Lobby Lounge

Afternoon Tea

MENU

Smoked Salmon Blinis with Salmon Roe & Dill Crème Fraiche
煙三文魚及三文魚籽香草酸忌廉小麥餅

Blackened Shrimp Avocado Cucumber Bites
香煎鮮蝦配牛油果醬青瓜片

Grilled Zucchini Roll-ups stuffed with Lemon-Basil Ricotta & Slow Roasted Tomatoes
香烤意大利青瓜配香草芝士及燒蕃茄卷

Caviar Deviled Eggs
黑魚籽魔鬼蛋

Prosciutto, Brie and Apricot Crostini
巴瑪火腿、軟芝士杏甫多士

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Moët & Chandon Jelly, Raspberry Mousse & Gold
Moët & Chandon 香檳啫喱伴金箔覆盆子慕絲

White Chocolate Cremeux and Lychee Tart
荔枝白朱古力醬撻

Strawberry Fraisier Cake with Moët & Chandon
Moët & Chandon 香檳士多啤梨法式蛋糕

Daisy Cupcake, Rose Scented Buttercream
玫瑰紙杯蛋糕

Moët & Chandon Flavored Macaron
Moët & Chandon 香檳馬卡龍

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Plain and Raisin & Orange Scones
served with Devonshire Clotted Cream and Strawberry Preserves
原味英式鬆餅及香橙提子乾英式鬆餅
配德文郡奶油及草莓果醬
