W HONG KONG

WOOBAR ELEMIS

THE WINTER GLOW AFTERNOON TEA

3:00-6:00 PM

SAVORIES

W BLACK DRAGON CAVIAR
Blinis and Sour Cream
W 招牌魚子醬 俄式薄餅、酸忌廉

ROASTED TURKEY SABLÉ (N)
Foie Gras Mousse, Turkey, Pistachio
香烤火雞酥餅 | 鵝肝慕絲、火雞、開心果

CHRISTMAS CANNONCINI
Lobster and Scallop, Fig, Beetroot
聖誕龍蝦酥卷 | 龍蝦、帶子、無花果、甜菜頭

TRUFFLE BAUBLE (AL/V/N)
Mushroom Duxelles, Chestnut Baileys, Pecan Tart
松露聖誕球 | 蘑菇醬、百利甜栗子忌廉、碧根果仁

SWEETS

ENCHANTED TREE (N)
Chestnut Mousse and Sponge, Earl Grey Tea Cream, Bergamot Confit
栗子伯爵茶慕絲 | 栗子慕斯、伯爵茶奶油、佛手柑果醬、栗子海綿蛋糕

CHRISTMAS GIFT (N)
Coffee Sponge, Crispy Praline, Coffee Mousse
聖誕咖啡果仁蛋糕 | 咖啡海綿蛋糕、香脆果仁醬、咖啡慕斯

FESTIVE WREATH (N)
Hazelnut Sponge, Crispy hazelnut, 40% Milk Chocolate
榛子牛奶朱古力慕斯 | 榛子海綿蛋糕、香脆榛子、40%牛奶朱古力

CLASSIC FRENCH GINGERBREAD (N)
Traditional French Gingerbread with Orange Marmalade
傳統法式香料餅 | 傳統薑餅蛋糕 配 橘子果醬

CRANBERRY AND ORANGE BLOSSOM SCONE
Homemade Strawberry Rose Jam, British Clotted Cream
蔓越莓橙花鬆餅 | 自家製玫瑰草莓果醬、英式奶油忌廉

HK$688 FOR TWO PERSONS
with 2 glasses of selected Champagne cocktail and selected Tea or Coffee

AL-Alcohol 含酒精　V-Vegetarian 素食　N-Nuts 含果仁

Drink responsibly. All prices are in Hong Kong dollars and subject to 10% service charge.
Please let us know if you have any special dietary requirements, food allergies or food intolerances.