

SPRING AFTERNOON TEA

春日下午茶

Sandwiches

Deviled Egg Salad, Chive, Celery, Mustard 法式魔鬼蛋沙律、韭菜、西芹、芥末
Tuna, Red Onion, Cheddar, Mayonnaise 吞拿魚、紅洋蔥、車打芝士、蛋黃醬
Coronation Chicken, Almond, Apricot, Raisins 加冕雞肉、杏仁、杏桃、提子乾
Prime Rib Eye, Cabbage Salad, Horseradish, Whole Grain Bread
特上肉眼扒、椰菜沙律、辣根、全穀麵包

Desserts

****For One Person, Please Select Three Items From Below**

一人份量可從以下選三款甜點

Almond Dacquoise, Sakura & Pink Guava Entremet

杏仁達克瓦茲、櫻花和粉紅番石榴法式蛋糕

Black Sesame, Almond & Kalamansi Tart

黑芝麻、杏仁和青柑橘撻

Chocolate Truffle Cake

松露朱古力蛋糕

1963 Mandarin Cheesecake, Yuzu & Vanilla Chantilly

1963 文華芝士餅配柚子和香緹雲呢拿

Pistachio & Raspberry Choux

開心果紅莓泡芙

Salted Caramel & Apple Sphere

海鹽焦糖蘋果球

Baked

Matcha Tea & Candied Fruit Pound Cake 抹茶蜜餞蛋糕

Apricot & Blueberry Crumble 黃脯藍莓金寶

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

MONDAY TO SUNDAY

848 FOR TWO PERSONS | 448 PER PERSON

ADDITIONAL 118 FOR SAICHO SPARKLING TEA PAIRING

CHAMPAGNE PAIRING

Moët & Chandon Grand Vintage 2016

208 per glass 150ml

Moët & Chandon Grand Vintage Rosé 2015

248 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。