



Lobby Lounge at Conrad Hong Kong is the perfect place to unwind with friends and colleagues.

The spacious dining area boasts snug seating and wide floor-to-ceiling windows opening to dynamic views of Central. In contrast to the hustle outside, guests can chill out in the serene atmosphere and immerse themselves in a leisurely tea appreciation experience.

WELCOME TO LOBBY LOUNGE

TEA COLLECTION

Discover our exclusive Tea WG selection.

BLACK TEA

English Breakfast Tea 70

VERY STRONG AND FULL-BODIED WITH LIGHT FLORAL UNDERTONES

French Earl Grey 70

A FRAGRANT VARIATION OF THE CLASSIC, DELICATELY INFUSED WITH CITRUS FRUITS AND FRENCH BLUE CORNFLOWERS

Royal Darjeeling 70

AN EXQUISITE FRAGRANCE AND A VIBRANT, SPARKLING TASTE THAT DEVELOPS REMARKABLE OVERTONES OF RIPE APRICOTS

Grand Wedding Tea 70

BLENDED WITH SUNFLOWERS AND BREATHTAKING EXOTIC FRUITS

Number 12 Tea 70

REMINISCENT OF THE VERDANT HILLS OF THE GREAT RIFT VALLEY, YIELDS A SMOOTH AND VELVETY CUP

GREEN TEA

Lung Ching 70

OTHERWISE KNOWN AS 'DRAGON'S WELL', HAS A FULL, ROUND FLAVOUR WITH A FRESH AROMA THAT DELIGHTS THE SENSES

Genmaicha 70

MILD AND SMOOTH THIS TRADITIONAL JAPANESE SPECIALTY IS BLENDED WITH ROASTED AND POPPED RICE

Grand Jasmine Tea 70

AN OUTSTANDING CHINA GREEN TEA, THE INFUSION IS DELICATE, REFINED AND GIVES AN ENVELOPING FLORAL AROMA

Moroccan Mint Tea 70

A TIMELESS CLASSIC, PERFECTLY BLENDED WITH SUAVE AND STRONG SAHARA MINT

RED TEA

Vanilla Bourbon Tea 70

THIS THEINE-FREE TEA FROM SOUTH AFRICA IS BLENDED WITH SWEET TEA WG VANILLA

Eternal Summer Tea 70

EMBELLISHED WITH NOTES OF SWEET SUMMER ROSE BLOSSOMS, RAW BERRIES AND AN AFTERTASTE REMINISCENT OF RIPE TUSCAN PEACHES

BLUE TEA

Imperial Oolong 70

A WELL-BALANCED AND FLAVORFUL TEA SEMI-FERMENTED WITH A SWEET AND FRUITY SAVOUR AND A DIVINE, LINGERING AFTERTASTE

OTHERS

Chamomile Tea 70

Prices are in Hong Kong dollars, subject to 10% service charge.
所有價目另加一服務費均以港元計算

Our food and beverage may have traces of any allergen, as our kitchen is an environment where all allergens may be present. For those with special dietary requirements or allergies who may wish to know about the food ingredients used, please ask the manager.

我們的食物和飲料可能含有微量過敏原，因為我們的廚房是一個可能存在任何過敏原的環境。如有特殊飲食要求或對某些食物過敏而希望瞭解食物成分，請您聯繫餐廳經理。

SPRING INDULGENCE AFTERNOON TEA

Welcome the Spring season with an exquisite array of savouries and sweets featuring the seasonal strawberries.

LOBBY LOUNGE TEAM

SANDWICHES

Parma Ham Rose WITH MELON ON SQUID INK BREAD 巴馬火腿墨汁包配蜜瓜

Snow Crab Meat WITH SALMON ROE ON BLINIS 蟹肉三文魚子薄餅

Salmon Tartare on Cucumber Cup 三文魚他他青瓜杯

SAVOURIES

Seared Herb Crusted Tuna

烤吞拿魚配士多啤梨及薄荷莎莎醬

Beef Cheek Ragout in Puff Pastry 燴牛面肉泡芙

Asparagus and Champignon Mushroom Tart 蘆筍蘑菇撻

CONFECTIONERIES

Strawberry Chocolate Mille-Feuille 士多啤梨朱古力千層酥

Basil and Strawberry Tartlet 羅勒士多啤梨餡餅

Strawberry and Vanilla Crèmeux 士多啤梨香草奶凍

Sabayon with Strawberries 士多啤梨沙巴翁

SERVE TO TABLE

SCONES

Plain and Earl Grey Tea Scones 原味及伯爵茶英式鬆餅

Devonshire Clotted Cream 德文郡忌廉

Homemade Strawberry Jam and Blueberry Jam

自家製士多啤梨果醬及藍莓果醬

BEVERAGES (inclusive of one specialty drink of your choice)

Strawcato

MOSCATO, STRAWBERRY PUREE, GRAPEFRUIT JUICE, STRAWBERRY

Taste of Spring

STRAWBERRY & LYCHEE PUREE, LEMON JUICE, STRAWBERRY, MINT, SPRITE

TeaWG Tea collection

Lavazza Coffee

AFTERNOON TEA SET

Weekday 星期一至五

\$668 (serving for two persons 兩位用) | \$348 (single serving 一位用)

Weekend & Public Holiday 星期六、日及公眾假期

\$688 (serving for two persons 兩位用) | \$358 (single serving 一位用)

TOAST WITH PERRIER-JOUËT CHAMPAGNE

Perrier-Jouët Grand Brut, NV

GLS

140

**All discounts are not applicable to above drinks special offer.*

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