

Autumn Truffle Reverie

AFTERNOON TEA

SAVOURIES

Hokkaido Scallop with Truffle and Apple Salsa

Scottish Smoked Salmon, Dill Crème Fraîche and Olive Oil Caviar on Rye Brioche

Egg Salad and Cress Sandwich with Truffle Perlage

Beef Pastrami with Mustard Mousseline and Pickled Shallot on Charcoal Bread

SWEETS

Black Truffle Vanilla Rice Pudding

Black Truffle Hazelnut Praline

White Truffle Pear Compote Cake

Sweet Corn and White Truffle Cake

SCONES

Bamboo Parmesan and Cashew Scone

Honey Fig Scone

Homemade Earl Grey Fig Compote

Homemade Black Truffle Clotted Cream

BEVERAGES

Caffè Vergnano Coffee | TWG Tea | Truffle Ca'cloud

Monday to Friday

\$688 (for two guests) | \$358 (per guest)

Saturday, Sunday and Public Holidays

\$698 (for two guests) | \$368 (per guest)

Prices are in Hong Kong dollars, subject to 10% service charge.

LOBBY LOUNGE

Our food and beverages may contain traces of allergens, as our kitchen is a shared environment where allergens may be present. Guests with specific dietary requirements or allergies are advised to contact the restaurant manager for details.

「金秋·松露」下午茶

鹹點

香煎北海道帶子配松露蘋果莎莎
蘇格蘭煙三文魚配酸忌廉及橄欖油魚子
蛋沙律三文治配黑松露珍珠
煙燻牛肉配芥末及醃漬洋蔥

甜點

黑松露雲呢噠米布甸
黑松露榛子朱古力
白松露香梨慕絲蛋糕
粟米白松露蛋糕

經典英式鬆餅

竹炭巴馬臣芝士腰果鬆餅
蜂蜜無花果鬆餅
自家製伯爵茶無花果果醬
自家製黑松露德文郡忌廉

飲品

意大利即磨咖啡 | TWG茗茶 | 松露海鹽朱古力普洱

星期一至五

\$688 (兩位用) | \$358 (一位用)

星期六、日及公眾假期

\$698 (兩位用) | \$368 (一位用)

所有價目另收加一服務費，並以港元計算。

LOBBY
LOUNGE

酒店提供的食物及飲料可能含有微量致敏物，因廚房為共用環境而可能存在各種致敏物。如有特殊飲食需求或對某些食物過敏，請向餐廳經理了解食物成分。