



'BLOSSOMS OF LUCK' AFTERNOON TEA

SAVOURIES

Abalone Tart in Shaoxing Wine
Cauliflower Terrine with Jasmine Tea and Raspberry Gel
Boston Lobster Toast with Goji Berries Aspic
Gui Fei Chicken Sandwiches
Prosperity Toss - Lo Hei*

SWEETS

Auspicious Mandarin Mousse Cake
Fortune Big Peanut Muscovado Mousse Cake
Golden Crispy Sesame Ball
Mango Pomelo Sago Verrine
Black Sesame Glutinous Rice Dumplings in Sweet Ginger Soup

SCONES

Mandarin Scones and Red Velvet Scones
Devonshire Clotted Cream
Homemade Apricot Rosemary Jam

BEVERAGES

Caffè Vergnano Coffee | TWG Tea | Jasmine Citrus Fizz

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

Saturday, Sunday and Public Holidays \$698 (for two guests) | \$368 (per guest)

Elevate your afternoon tea experience with champagne.

Perrier-Jouët Champagne Grand Brut, NV	\$140/glass
Perrier-Jouët, Blason de Blancs, Épernay, France	\$1,150/bottle

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

*Available from 17 February to 3 March

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

LOBBY
LOUNGE



迎春納福下午茶



鹹點

花雕醉鮑魚撻

椰菜花凍配茉莉茶紅桑子啫喱

波士頓龍蝦多士配枸杞凍

貴妃雞三文治

魚生撈起*

甜點

「新春大吉」柑桔慕絲蛋糕

「招財進寶」花生蔗糖慕絲蛋糕

金黃脆煎堆

楊枝甘露杯

薑汁芝麻湯圓

經典英式鬆餅

柑桔鬆餅及紅絲絨鬆餅

德文郡忌廉

自家製杏桃迷迭香果醬

飲品

可享茶、咖啡或特色飲品乙杯

即磨意大利咖啡 | TWG茗茶 | 「金桔迎春」茉莉柑桔梳打

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)

升級享用精選餐酒，昇華下午茶體驗。

Perrier-Jouët Champagne Grand Brut, NV \$140/杯
Perrier-Jouët, Blason de Blanches, Épernay, France \$1,150/瓶

所有價目另收加一服務費，並以港元計算。

*於2月17日至3月3日供應

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了解食物成分，請您聯繫餐廳經理。

LOBBY
LOUNGE