lounge

Afternoon Tea Set 下午茶

Available from 2:30 to 5:30 p.m. on Saturday, Sunday and public holidays 逢星期六、日及公眾假期下午2時30分至5時30分供應

Table No. 枱號 :	No. of Guests 賓客人數:

Mix and match your favourite afternoon tea set – each guest can pick a total of 10 delights from the following list of savouries and desserts.

自由搭配最合您口味的下午茶,每位饗客可於下列鹹點及甜品選享共10件茶點。

Savouries 鹹點	Quantity 數量	Desserts 甜點	Quantity 數量
Slow-cooked Charcoal Salmon Roll 慢煮竹炭三文魚卷		Raspberry Red Velvet Cake 覆盆子紅絲絨蛋糕	
Iberian Ham, Semi-dried Tomatoes, Brioche 西班牙黑毛豬風乾火腿、 半熟番茄、牛油麵包		Apricot Chestnut Mousse 杏脯栗子慕絲	
Daily Fresh Sandwich 每日精選三文治		Black Forest Roll 黑森林卷	
Smoked Duck, Caramelized Apple, Black Truffle 煙燻鴨胸、焦糖蘋果、黑松露菌		Cranberry Walnut Tart 紅莓合桃撻	
English Scone 英式鬆餅 With Homemade Fruit Jam, Devonshire Clotted Cream 配手工果醬、忌廉		Blueberry Cheese Cake 藍莓芝士餅	

Each afternoon tea set comes with a Abalone and Chicken Tart, Bacalhau Ball with Duck Foie Gras, Teriyaki Wagyu Beef Burger, and Seafood Vol-au-Vent with Black Truffle. 每份下午茶均包括鮑魚雞肉撻、馬介休鴨肝薯蓉球、照燒和牛漢堡包及黑松露菌海鮮酥盒各一件。

Coffee, Tea or Herbal Infusion 咖啡、茶或香草茶

HKD388 per person 每位港幣388元

HKD648 per two persons 兩位用港幣648元

Upgrade your drink to a glass of Villa Sandi Prosecco "Il Fresco" Brut N.V. DOC or Cold Brew Coffee at HKD58.

另加港幣58元,即可把套餐飲品升級至Villa Sandi Prosecco "Il Fresco" Brut N.V. DOC 意大利汽酒或冷萃咖啡一杯。

Please advise our associates if you have any food allergies. All prices are in Hong Kong Dollar and subject to a 10% service charge. 如您對任何食物有過敏反應,請通知服務員相關資料。所有價目均以港幣計算並須另加一服務費。

F&B Use:	
I ab osc.	