千禧新世界香港酒店 NEW WORLD MILLENNIUM HONG KONG HOTEL

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THE LOUNGE AT NEW WORLD MILLENNIUM HONG KONG HOTEL INTRODUCES MIX-AND-MATCH FLORAL AFTERNOON TEA SET

To celebrate the summer season in full bloom, The Lounge at New World Millennium Hong Kong Hotel debuts a vivid afternoon tea set showcasing colourful delicacies infused with floral flavours. Guests can

even mix-and-match the sweet and savoury treats to tailor-make their own combination tea set.

A total of 10 pieces can be chosen from a selection of six desserts and four savouries for a personalised

afternoon tea. Inspired by a wide range of blossoms, the artistic pastries are infused with floral elements,

with perhaps the cutest pick the cactus-shaped Pistachio Violet Berried Tart. The cunning "cactus"

mousse made with Italian pistachio sits atop a chocolate tart with violet and mixed berry sauce.

Garnished with fresh flowers, this delicate dessert is not only eye candy but a true sweet sensation.

A colourful choice is the pink-orange Rosella Vanilla Mousse with rich rosella jam wrapped in decadent

mousse made with premium Madagascar vanilla and fresh Mascarpone cheese. This refreshing creation

is perfect for the season with a light zesty flavour and subtle sweetness. Another not-to-be-missed treat

is the Rose Lychee Raspberry Tart, with a mousse created with edible French roses, topped with dried

rose-infused marshmallow and decorated with pink petals, for thoroughly floral fragrance and flavour.

Lavender Strawberry Mousse is sophisticated confection in which delicate lavender flavour complements

the fruitiness and sourness of strawberry, while the creamy cream cheese mousse balances the chewy

jelly filling. For even more decadent indulgence, Jasmine Chocolate Cake is loaded with rich chocolate

and layered with refined Jasmine mousse and dark chocolate cream, offering a floral flair along with a

pleasingly bittersweet aftertaste.

The savoury selection is just as exciting, with one highlight the Black Truffle Chicken Salad with

Croissant Waffle, made with freshly prepared puff pastry and a succulent roast chicken salad with mixed

herbs. The Goose Foie Gras Mousse with Port Wine Jelly is a simple, yet exquisite and refined blend of

premium ingredients. Other highlights include Serrano Ham with Mozzarella and Melon as well as a

Daily Fresh Sandwich. Each afternoon tea set automatically comes with a flavourful Abalone and

Chicken Tart.

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The Weekend Afternoon Teas are extra special with additional premium items on the menu, including

Boston Lobster Bun, Black Truffle Shrimp Ball and Australian Wagyu Beef Tataki with Garlic Toast.

The afternoon tea set comes with a choice of coffee, tea or herbal infusion. Guests can opt to upgrade

the drink to a glass of cold brew coffee for HKD58. In addition, guests can enjoy a glass of Villa Sandi

Prosecco "II Fresco" Brut N.V. DOC for HKD58.

Available from 2:30 to 5:30 p.m., the weekday afternoon tea set is priced at HKD318 per person and

HKD618 per two persons, while the weekend afternoon tea set is priced at HKD468 per person and

HKD748 per two persons. Prices exclude 10% service charge.

**About The Lounge** 

The Lounge is a natural light-filled contemporary yet cosy "living room" environment conveying

residential warmth for light meals and beverages. Guests can indulge in the signature afternoon tea set

featuring homemade sweets and savoury delights, as well as a bespoke tea selection with over 20

distinctive varieties. For more information, please call 2313 4222.

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