

點心下午茶套餐

DIM SUM TEA SET MENU

港幣 \$268 每位

\$268 PER PERSON

任選四款點心(不能重覆)
包含飲品乙杯

Choose 4 of the following items
Including 1 glass of selected drink

焗 BAKED

菌香和牛紫薯盒
Puff with Wagyu Beef and Mixed
Mushrooms and Purple Yam
Ⓟ

豚肉茄子蓉撻
Pork and Mashed Eggplant Tart
Ⓟ

湯種菠蘿包配法國牛油
Pineapple Bun with French Butter
in Hong Kong Style
Ⓟ

煙三文沙律雪糕筒
Smoked Salmon Salad in Cone

炸 DEEP-FRIED

脆皮炸腐乳
Deep-fried Fermented Bean Curd
Ⓟ

甜品 DESSERT

焦糖燕窩燉蛋
Premium Creme Brulee with Bird's Nest
Ⓟ

古法蛋黃千層糕
Traditional Salted Egg Yolk Layered Cake
Ⓟ

香芒意大利奶凍
Mango Panna Cotta
Ⓟ

 廚師推介 Chef's Recommendation

 含甲殼類 Crustaceans

 含豬肉 Pork

 素食 Vegetarian

 香辣 Spicy

 含堅果 Nuts

如有任何特別要求、食物過敏或食物不耐症，請通知餐廳接待員
If you have any dietary requirements, food allergy or intolerances,
please inform our associates upon placing your order

價格均以港幣計算及另加一服務費
Prices are in Hong Kong dollars and are subject to a 10% service charge

SIGNATURE TEA COCKTAIL

Jasmine Milk Punch

Plantation 3 Stars Rum,
Jasmine, Blueberry Jam,
Lime, Milk

Pu'Erh Fashioned #2

Bushmills Black Bush
Irish Whisky, Mandarin
Pu'Erh, Maple

Dragon Well Martini

Widges Gin, Puerto Fino,
Dragon Well, Calamansi
Shrub

Oolong Collins

T&T Vodka, White Michelia
Oolong, Yuzu

Osmanthus Baijiu Sour

Jiang Xiao Bai, Osmanthus
Honey, Lychee, Lemon

MOCKTAIL

Yuzu Garden

Seedlip Garden 108,
Green Apple, Yuzu,
Shiso, Soda

Grape & Tea

Cucumber, White Grape,
Verjus, Dragon Well

Spice Calamansi

Seedlip Spice 94,
Calamansi Vinegar,
Demerara, Ginger Beer

WINE

CHAMPAGNE

Delamotte Brut NV (+\$30)

WHITE WINE

KuKu Sauvignon Blanc 2019,
Marlborough, New Zealand

Edouard Delaunay
Bourgogne Septembre Blanc 2019,
Bourgogne, France

Schiopetto Collio Friulano 2019,
Friuli, Italy

RED WINE

Edouard Delaunay Bourgogne
Septembre Rough 2019,
Bourgogne, France

Kilikanoon Killerman's Run Shiraz 2019,
Clare Valley, Australia

Nine Peaks Red Classic 2019,
Qingdao, China