

Lobby Lounge

New Year Afternoon Tea 新年下午茶

Monday to Friday, 3 to 6 p.m.
Saturday, Sunday and public holidays, 2 to 6 p.m.
星期一至五下午3時至6時
星期六、日及公眾假期下午2時至6時

Foie gras pearl
珍珠鵝肝醬

Vol-au-vent with abalone and homemade XO sauce
鮑魚酥盒配自家製XO醬

Smoked salmon and crab meat with trout roe
煙三文魚配蟹肉及鱒魚籽

Crispy suckling pig with spring onion on beetroot brioche
香脆乳豬配香蔥及紅菜頭法式軟包

Organic egg mayonnaise sandwich with cucumber
有機蛋沙律配青瓜三文治

* * *

Plain and raisin scones served with clotted cream and jam
原味及提子英式鬆餅配忌廉及果醬

* * *

Chinese New Year macaroon
新年蛋白杏仁餅

Osmanthus gold jelly with mandarin and Earl Grey mousse
桂花黃金糕配柑橘及伯爵茶慕絲

White chocolate sesame cheesecake
白朱古力芝麻芝士蛋糕

Spiced chocolate mousse with berry compote
香料朱古力慕絲配雜莓果醬

Pecan crunch with vanilla namelaka cremeux
合桃碎配雲呢拿忌廉

* * *

Coffee or tea
精選茗茶或咖啡

每位 HK\$338 per person
兩位 HK\$558 for two persons

Prices are subject to a 10% service charge 加一服務費