



AFTERNOON TEA | 260 per person

savories > smoked salmon & roe on rye cracker topped with cucumber >
 lobster medallion on crispy toast topped with tarragon mayonnaise >
 bayonne ham & toasted brioche with tomato compote & piquillo gel >
 violin zucchini & green pea in filo shell topped with goat cheese & lemon >
 asparagus & comté cheese topped with black truffle & chives >

plain and raisin scones > clotted cream & preserves

pastries > bitter chocolate tart >
 raspberry tropezienne >
 freshly baked madeleine >
 millefeuille with pistachio diplomate cream >
 rosé champagne shooter with rhubarb & strawberry compote >

JING TEA IN A POT |

jasmine, english breakfast	oolong or white	
		<i>15 supplement per person</i>
earl grey, red dragon		
peppermint, verbena or lemongrass ginger	green	
		<i>25 supplement per person</i>

ADD A GLASS OF CHAMPAGNE 	ruinart rosé	198
	ruinart 'blanc de blancs'	298

ADD A COCKTAIL 	pink french 75	198
	tanqueray gin, chambord, ruinart rosé champagne & lime juice	
	le flirtini à paris	198
	belvedere vodka, strawberry & raspberry purée, crème de cassis, topped with ruinart rosé champagne	

all prices in hong kong dollars & subject to 10% service charge





ENHANCE YOUR AFTERNOON TEA

savory

black olive ciabatta with spicy creamy big eye tuna & chive salad	130
mini classic club sandwiches, vine tomatoes, hard boiled organic egg, romaine lettuce, dijon mustard mayonnaise, smoked bacon back bacon & turkey	130
mini teriyaki wagyu beef burger, pickled kauri cucumber & onion tempura	208

sweet

baked mo cheesecake with mixed berries	130
blueberry & violette clafouti with blueberry sorbet	130
bitter chocolate tart with salted peanuts & bourbon vanilla ice cream	130
bread & butter pudding with madagascar vanilla ice cream	130
fruit platter with carefully selected seasonal fruits	130
homemade ice creams with tahitian bourbon vanilla valrhona chocolate	48 per scoop
homemade sorbets with raspberry or mango	48 per scoop

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