



BOSSA NOUVEAU AFTERNOON TEA |

298 per person (weekdays) / 318 per person (weekends)

savories > pão de queijo with catupiry cheese >
chicken tacos with spicy guacamole & sour cream >
palm heart, prawn & cashew nut salad > biquinho pepper & cheese dome >
roasted beef bun with tomato & pickled cucumber >

raisin and plain scones > clotted cream & preserves

pastries > chocolate brigadeiro > maracujá mousse with coconut jelly >
jasmine éclair > guava puree cheesecake with fruit salad >
avocado mousse on pistachio biscuit

CHAMPAGNE TEA | 508 per person (weekdays) / 528 per person (weekends)

with a glass of ruinart 'blanc de blancs' champagne

JING TEA IN A POT

jasmine	oolong
english breakfast	15 supplement per person
earl grey	green
peppermint, verbena or lemongrass ginger	25 supplement per person
	white
	15 supplement per person

all afternoon tea sets also include the sweet delights from the buffet

SWEET TEA | 210 per person (Available on weekends only)

sweet delights from the buffet paired with a pot of jing tea

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
thin apple tart "paillasson" with bourbon vanilla ice cream made from granny smith apples	130
bitter chocolate tart with salted peanuts & bourbon vanilla ice cream	130
fruit platter carefully selected seasonal fruits	130
greek yogurt panna cotta over hibiscus jell-o mixed berries & raspberry sorbet	130
homemade ice creams tahitian bourbon vanilla valrhona chocolate	48 per scoop
homemade sorbets raspberry mango	48 per scoop

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