



FRUITY SUMMER AFTERNOON TEA | 260 per person

savories > hokkaido scallop tartare with mango salsa >
 crab, green apple & cucumber jelly topped with guacamole & mayonnaise >
 homemade smoked salmon mini burger with japanese yuzu & chive mayonnaise >
 foie gras lollipop in cherry dip >
 basil & mint infused compressed watermelon with feta cheese mousse & black olives >

plain and raisin scones > clotted cream & preserves

pastries > poached peach with lavender panna cotta >
 pineapple & basil choux puff >
 strawberry & coconut >
 apricot & verbena tart >
 cherry, milk chocolate & sakura tea >

JING TEA IN A POT |

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

ADD A MOCKTAIL |

QRC	94
raspberry, strawberry, passion fruit, lime juice, ginger ale	
young & beautiful	94
pineapple juice, mango juice & fresh ginger	

ADD A COCKTAIL |

MO punch	138
tanqueray gin, lemon juice, fresh watermelon, sugar syrup, mango puree & coriander	

ADD A GLASS OF CHAMPAGNE |

moët & chandon	248
ruinart 'blanc de blancs'	278

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
seasonal fruit platter	130
homemade ice creams with tahitian bourbon vanilla valrhona chocolate	48 per scoop
homemade sorbets with raspberry or mango	48 per scoop

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

