

AFTERNOON TEA SET MENU

WELCOME REFRESHER

Citrus sorbet lollipop
柑橘雪葩棒棒

BBQ Roast Duck, Green Cucumber and Sesame Cone
烤鴨配青瓜及芝麻筒

Lime Scallop with Crab Meat Mousse and Squid Ink Bread
青檸帶子配蟹肉慕絲及墨汁麵包

Spicy Tuna Tartar with Avocado and Pickled Vegetable
辣吞拿魚他他配牛油果及醃製蔬菜

Kurobuta Pork "Xiao Long Pau"
黑豚肉小籠包

Mixed Fruit Tart
鮮果撻

Caramelized Hazelnut Choux Puff
焦糖榛子泡芙

Champagne Jelly with Raspberry and Rose Water Cream
香檳果凍配紅桑子及玫瑰奶油

Orange Cake with White Chocolate Whipped Ganache
橙子蛋糕配朱古力醬

Homemade Raisin Scone and Spring Onion Cheese Scone
自製提子乾鬆餅, 青蔥鬆餅

Served with Clotted Cream, Raspberry Jam and Orange Passion Jam
配濃縮奶油、紅桑子醬及香橙熱情果醬

Choice of Coffee or Tea
精選咖啡或茗茶

MOP 498 for 2 persons
澳門幣 498 供兩位享用

All prices are in Macau Patacas, subject to 10% service charge.
所有價格以澳門幣計算，另加 10% 服務費。

AFTERNOON TEA A LA CARTE

Afternoon Tea Sandwich 下午茶三文治	68
Freshly Make Mille Feuille (<i>Choice of Strawberry, Mango or Tahitian Vanilla Pastry Cream</i>) 即製拿破崙蛋糕 (士多啤梨、芒果或雲呢拿忌廉)	42
Valrhona Chocolate Fondant with Vanilla Ice Cream 法芙娜朱古力蛋糕配雲呢拿雪糕	42
Choice of Homemade Daily Cake 是日精選蛋糕	46
Homemade Scones Served with Cream, Honey and Jams (4pcs) 自製小紅莓鬆餅, 青蔥鬆餅	42

SPARKLING WINE

Laurent Perrier "Brut" Champagne – France
Glass: 195 / Bottle: 1425

Laurent Perrier Brut "Rosé" Champagne – France
Glass: 265 / Bottle: 2200

Pol Roger Brut Champagne – France
Glass: 235 / Bottle: 1650

Bel Star, Prosecco Brut – Italy
Glass: 105 / Bottle: 460

WHITE WINES

Quinta de Sequeira Rabigato, Douro, Portugal
Glass: 95 / Bottle: 395

Villa Wolf Riesling, Kabinett, Pfalz, Germany
Glass: 100 / Bottle: 475

Bechtold Gewürztraminer, Obere Hund, France
Glass: 135 / Bottle: 620

RED WINES

Clarendelle Merlot/CS/CF, Bordeaux, France
Glass: 125 / Bottle: 675

Dona Maria Petit Verdot, Alentejo, Portugal
Glass: 145 / Bottle: 715

Lamole di Lamole Chianti Classico Riserva Tuscany, Italy
Glass: 165 / Bottle: 735

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