

# A JOYOUS

AFTERNOON TEA

2pm to 6pm

## SAVOURY 鹹點

Poached Lobster | Apple Celery Jam | Truffle Caviar  
水煮龍蝦伴蘋果芹菜醬及松露魚子醬

Home-cured Salmon Mousse | Pickled Beetroot | Ikura  
醃鮭魚慕斯佐醃紅菜頭鮭魚籽

Wagyu Beef | Dashi Braised Radish | Pickled Radish  
香烤和牛佐日式高湯蘿蔔及醃蘿蔔

Duck Rillettes | Chestnut | Cranberry  
鴨肉醬佐栗子蔓越莓

Tomato Mozzarella Sandwich and Mortadella Sandwich  
番茄馬蘇里拉三明治及意式香腸三明治



## SWEET 甜點

Black Forest Choux Puff  
黑森林泡芙

Hazelnut Cake | Vanilla Whipped Ganache  
榛子蛋糕伴雲呢拿醬

Mont Blanc | Infused Pear  
栗子蛋糕配聖誕香料泡梨

Cinnamon Cheesecake with Speculoos Cookie  
肉桂芝士蛋糕配香料曲奇



## SCONES 鬆餅

Orange Peels Scones and Plain Scones  
Clotted Cream, Passion Fruit Orange Jam and \*Homemade Raspberry and Rose Water Jam  
橘子皮鬆餅及原味鬆餅  
濃縮忌廉、百香果橘子果醬及手工紅桑子玫瑰果醬

Choice of Coffee, Hot Chocolate or Selection of Fine TeaWG Teas  
Add MOP 30 to upgrade to Premium Pu'er Tea  
精選文華東方咖啡、熱朱古力或特選TeaWG茗茶  
另加澳門元30升級至優選普洱茶

MOP 588 for two persons  
澳門元 588 兩位用

\*Homemade Raspberry and Rose Water Jam is available at MOP 158 per jar  
手工紅桑子玫瑰果醬每瓶澳門元158

All prices are in Macau Patacas, Subject to a 10% service charge & a 5% government tax.  
所有價格以澳門元計算，另加10%服務費及5%政府旅遊稅。

Do not hesitate to inform our colleagues in case of any dietary requirements.  
Please consider that we cannot guarantee to 100% allergens free as we use multipurpose facilities.  
如您有任何飲食禁忌或特殊需要，請事先告知我們。  
廚師團隊非常樂意調整菜譜，但在製作過程中無法保證去除所有致敏物質。