

# Spring

TEA PARTY

- AFTERNOON TEA -

2pm to 6pm

## SAVOURY 鹹點

Scallop Mousse | Squid Ink Pear Purée  
帶子慕絲 | 墨魚汁梨蓉

Home-cured Salmon | Ikura | Beetroot Purée  
醃製三文魚 | 三文魚籽 | 紅菜頭蓉

Mozzarella Cream | Tomato Jam | Parmesan Biscuit  
水牛芝士忌廉 | 番茄果醬 | 巴馬臣餅乾

Impossible Meat Scotch Quail Egg [V]  
素肉蘇格蘭鵪鶉蛋

Drunken Chicken Sandwich | Avocado Shrimp Sandwich  
醉雞三文治 | 牛油果鮮蝦三文治

## SWEET 甜點

Matcha | Chocolate Macaron  
抹茶 | 朱古力馬卡龍

Jasmine Tea Mousse  
茉莉花茶慕絲

Coconut Sponge | Passion Fruit Cream  
椰子海綿 | 熱情果忌廉

Lemon | Basil Tart  
檸檬 | 羅勒餡撻

## SCONES 鬆餅

Raisins Scones and Plain Scones  
Clotted Cream, Passion Fruit Orange Jam and Raspberry Rose Jam  
葡萄乾鬆餅及原味鬆餅  
濃縮忌廉、百香果橘子醬及紅桑子玫瑰醬

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

[V] Vegetarian 素食

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。