

Lobby Lounge

Afternoon Tea

MENU

Poached Scallop Tart with Moët & Chandon Champagne Jelly and Caviar
魚子醬帶子撻配香檳啫喱

Vegetarian Classic French Quiche on Savory Tart
法式雜菜撻

Slow Cooked Beef with Cucumber and Black Pepper Spiced Herbs
慢煮牛肉配青瓜胡椒香草

Atlantic Smoked Salmon on Blinis, Avocado and Sour Cream
煙三文魚薄餅配牛油果醬酸忌廉

Fresh Cucumber & Cream Cheese on Flavored Bread
青瓜忌廉芝士三文治

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Choux with Silky Cream and Hazelnut Praline and Apple
榛子忌廉蘋果泡芙

Lemon Cream Tart and Champagne Jelly
香檳啫喱檸檬撻

Raspberry-Rose Whipped Ganache, "Baileys Strawberry" Sip,
on Strawberry Butter Cake
玫瑰紅桑子朱古力草莓奶酒牛油蛋糕

Cherry Chocolate Lips
車厘子朱古力口唇

Vintage Traditional French Lollipop
法國傳統棒棒糖

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Caramelized French Butter Croissant
Served with Assorted French Jam
焦糖法式牛角包
法國雜錦果醬