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MENU

Caviar & Smoked Salmon Blinis

Sour Cream and Smoked Salmon Roll with Butter Blinis

酸忌廉煙三文魚卷配牛油薄餅

Duck Liver Mousse

Duck Liver Mousse with Mulled Wine Jelly on Brioche Toast

鴨肝慕絲牛油多士配香料紅酒啫喱

Pull Pork Slider

Slow-cooked Pulled Pork on Brioche and Purple Slaw

慢煮豬肉絲酸椰菜沙律漢堡

Smoked Turkey Pie

Smoked Turkey Breast and Beetroot Egg Salad with Cucumber on Charcoal Tart

煙火雞紅菜頭青瓜雞蛋沙律竹炭撻



French Macaron

Berry French Almond Cookie

法式雜莓馬卡龍

Chocolate Diamond

Single-origin Dark Chocolate paired with Yuzu

香濃柚子黑朱古力

Silky Rare Cheese Cake

Wild Blueberry Compote, Rare Japanese Cheese Cake

日式絲滑藍莓芝士餅

Daisy Cupcake

Strawberry Whipped Ganache on the Red Velvet Cupcake

士多啤梨紅絲絨蛋糕

Butterfly Pea Jelly

Butterfly Pea Champagne Jelly

蝶豆花香檳啫喱

Taro Tart

Purple Taro on Flaky Tart

香濃紫芋撻



Traditional Butter Scone

Served with French Jam and British Clotted Cream

牛油鬆餅法式果醬及濃縮奶油



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BEVERAGES

Tea 茶類

English Breakfast Tea
英式早餐茶

French Earl Grey
法式伯爵茶

Jasmine Queen Tea
茉莉花茶

Chamomile
洋甘菊茶

1837 Black Tea
1837 紅茶

Emperor Sencha Japan
日本皇家綠茶

Alexandria Tea
亞歷山大綠茶

Moroccan Mint Tea
摩洛哥薄荷綠茶

Lung Ching
龍井茶

Coffee 咖啡

Coffee
咖啡

Latte
鮮奶咖啡

Cappuccino
泡沫咖啡

Signature Cocktail 特色雞尾酒

Butterfly-Tini

Bombay Sapphire Gin, Blueberry Syrup, Citrus & Butterfly Pea Tea
氈酒, 藍莓糖漿, 柑橘蝶豆花茶

HK\$ 688 for Two Persons

Price subject to an additional 10% service charge