

# Lobby Lounge

## Afternoon Tea

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### MENU

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#### **Caviar & Smoked Salmon**

Caviar on Smoked Salmon, Sour Cream & Butter Blinis  
魚子醬煙三文魚卷配牛油薄餅

#### **Foie Gras Mousse**

Duck Liver Mousse with Champagne Jelly on Brioche Toast  
鴨肝慕絲牛油多士配香料香檳啫喱

#### **Signature Pull Pork Slider**

Slow-cooked Pulled Pork on Brioche and Purple Slaw  
慢煮豬肉絲酸椰菜沙律漢堡

#### **Caviar Crab Pie**

Crab & Caviar on Charcoal Tart  
魚子醬蟹肉沙律竹炭撻



#### **Assorted French Macaron**

Berry French Almond Cookie  
法式雜莓馬卡龍

#### **Yuzu Caviar & Cheese**

Pairing Yuzu and Silky Cheese Cake  
魚子醬香滑柚子蛋糕

#### **Caviar Cupcake**

Caviar on Silky White Chocolate Whipped Ganache and Zip of Champagne  
香檳魚子醬白朱古力忌廉蛋糕

#### **Moët & Chandon Jelly**

Champagne Jelly and French Blueberry  
法國藍莓香檳啫喱

#### **Chestnut Delight**

Fresh Raspberry on Chestnut Mousse Cake  
紅桑子栗子慕絲蛋糕



#### **Traditional Butter Scone**

Served with French Jam and British Clotted Cream  
牛油鬆餅法式果醬及濃縮奶油



#### **Caviar**

10 Gram of Superior Sturgeon Caviar  
10 克 Superior Sturgeon 魚子醬

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## BEVERAGES

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### Champagne 香檳

A glass of Moët & Chandon Champagne per guest  
每位一杯 Moët & Chandon 香檳



### 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

or

### Coffee 咖啡

Coffee  
咖啡

Latte  
鮮奶咖啡

Cappuccino  
泡沫咖啡

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HK\$688 for two guests  
兩位用港幣\$688

Price subject to an additional 10% service charge  
另收加一服務費