

Afternoon Tea Set | 下午茶

Available from 2:30 to 5:30 p.m. on Saturday, Sunday and public holidays

逢星期六、日及公眾假期下午2時30分至5時30分供應

Mix and match your favourite afternoon tea set – each guest can pick a total of 10 delights from the following list of savouries and desserts.

自由搭配最合您口味的下午茶，每位饗客可於下列鹹點及甜品選享共10件茶點。

Slow-cooked Charcoal Salmon Roll

慢煮竹炭三文魚卷

Iberian Ham, Semi-dried Tomatoes, Brioche

西班牙黑毛豬風乾火腿、半熟番茄、牛油麵包

Daily Fresh Sandwich

每日精選三文治

Smoked Duck, Caramelized Apple, Black Truffle

煙燻鴨胸、焦糖蘋果、黑松露菌

English Scone

With Homemade Fruit Jam, Devonshire

Clotted Cream

英式鬆餅

配手工果醬、忌廉

Raspberry Red Velvet Cake

覆盆子紅絲絨蛋糕

Apricot Chestnut Mousse

杏脯栗子慕絲

Black Forest Roll

黑森林卷

Cranberry Walnut Tart

紅莓合桃撻

Blueberry Cheese Cake

藍莓芝士餅

Each afternoon tea set comes with a Abalone and Chicken Tart, Bacalhau Ball with Duck Foie Gras, Teriyaki Wagyu Beef Burger, and Seafood Vol-au-Vent with Black Truffle.

每份下午茶均包括鮑魚雞肉撻、馬介休鴨肝薯蓉球、照燒和牛漢堡包及黑松露菌海鮮酥盒各一件。

Coffee, Tea or Herbal Infusion 咖啡、茶或香草茶

HKD468 per person 每位港幣468元

HKD748 per two persons 兩位用港幣748元

Upgrade your drink to a glass of Villa Sandi Prosecco "Il Fresco" Brut N.V. DOC or Cold Brew Coffee at HKD58.

另加港幣58元，即可把套餐飲品升級至Villa Sandi Prosecco "Il Fresco" Brut N.V. DOC意大利汽酒或冷萃咖啡一杯。

Afternoon Tea Set must be reserved at least one day in advance.

下午茶必須提前至少一天預訂。

Please advise our associates if you have any food allergies. All prices are in Hong Kong Dollar and subject to a 10% service charge.

如您對任何食物有過敏反應，請通知服務員相關資料。所有價目均以港幣計算並須另加一服務費。