

NEWS RELEASE

23 May 2024

**LA TABLE FRENCH BRASSERIE CELEBRATES THE OLYMPICS
WITH A BRAND-NEW PARISIAN AFTERNOON TEA**



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To celebrate the upcoming 2024 Olympics in Paris, New World Millennium Hong Kong Hotel presents a brand-new Parisian Afternoon Tea on weekends at La Table French Brasserie, now through 28 July. The immersive afternoon tea experience transports diners to a bistro in Paris with an elevated gourmet journey featuring 11 delicately prepared small bites and two classic flamed desserts.

Presented in an elegant three-tiered “birdcage,” the indulgent afternoon spread starts with savouries including Baked Lobster Tartlet, Duck Foie Gras Lollipop, Charcoal Grilled Duck Breast with Truffle Crisps and Seafood Aspic.

Two of the most iconic French desserts – Crêpes Suzette and Omelette Norvégienne (a.k.a. Baked Alaska) – are dramatically prepared à la minute at the table. Other delightful treats are berry-infused, like the Fresh Berry Jelly Crystal Ball, Blueberry Puff and Mille-feuille with Berries, with additional sweet treats including Rose, Strawberry and Chocolate Mousse and Crème Brûlée Cheesecake.

– more –

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Since no afternoon tea set is complete without scones, the pastry team pampers diners with an all-pink Mixed Red Berry Scone topped with a pink chocolate piece and a buttery, airy Mini Croissant.

Menu highlights



Seafood Aspic



Crêpe Suzette



Mini Croissant



Crème Brûlée Cheesecake



Blueberry Puff



Fresh Berry Jelly Crystal Ball

The tasteful afternoon escape comes with a glass of Bourgogne Louis Jadot Pinot Noir per person and a choice of coffee or tea. This brand-new afternoon tea set is available from 2:30 to 5 p.m. on Saturdays, Sundays and public holidays and is HKD258 per person or HKD460 for two persons.

All prices are subject to 10% service charge. For enquiries or reservations, please call 2313 4222.

High resolution images and menu can be downloaded here: <https://bit.ly/3QT32pW>

Website offer page for details:

<https://www.newworldmillenniumhotel.com/en/promotions/promotions-dining/parisian-afternoon-tea/>

About La Table French Brasserie

With freshly refurbished interiors and a relaxed ambience, La Table French Brasserie is the only hotel-based French casual dining restaurant in Tsim Sha Tsui East. It features exquisitely authentic culinary creations from all corners of France with most ingredients directly imported from the country. Whether in the modern main dining area or within the intimacy of the 10-seat private dining room, perennial classics inspire *bon appétit* for every diner.

About New World Millennium Hong Kong Hotel

Located on Mody Road in Tsim Sha Tsui East, New World Millennium Hong Kong Hotel features 468 well-appointed guestrooms and suites. Dining options include Chinese restaurant Tao Li, Japanese restaurants Sagano and Ranzan, all-day dining at Café East, French cuisine at La Table French Brasserie, and libations and snacks at Residence Lounge & Bar and The Lounge. Meeting space includes a grand ballroom and nine meeting rooms. Recreational facilities include a fitness centre and a rooftop pool. Exclusive privileges are offered on the Residence Club floors and the executive lounge. For more information, please contact your travel professional, the hotel directly at telephone +852 2739 1111, email reservations@newworldmillenniumhotel.com, or visit newworldmillenniumhotel.com.

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