

NEWS RELEASE

23 August 2024

**NEW WORLD MILLENNIUM HONG KONG HOTEL
PRESENTS EXTRAVAGANT PISTACHIO AFTERNOON TEA**



High resolution images can be [downloaded here](#).

New World Millennium Hong Kong Hotel’s inventive culinary team has devised an expansive Pistachio Afternoon Tea to mark the debut of The Lounge’s renovated new look, to be served with a flourish from 1 September to 30 November. Creative, indulgent pistachio-infused sweets and savouries in a three-tiered “birdcage” will be presented to guests within The Lounge’s newly styled airy, cosy and elegant surrounds.

A tender, nutty pistachio scone is joined by dessert delicacies like Cream Cheesecake, Mille Feuille, Crème Brûlée Tart, Tiramisu Cup and Mochi, all crafted with rich, decadent pistachio paste or fillings.

The pistachio lover’s heaven continues with delicate savoury bites that are equally impressive: Chicken Mousse with Melon and Caviar, Baked Beef and Foie Gras Tart, and Pan-fried Hokkaido Scallop, each enticingly enhanced with pistachio. As well, a Gourmet Sandwich and refreshing Prawn and Lychee Aspic round out the afternoon teatime feast.

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The Pistachio Afternoon Tea menu highlights include:

Pistachio Tiramisu Cup

This twist on the classic Italian dessert incorporates pistachio paste in the mascarpone cheese filling for nutty richness and a pleasing contrast with coffee-soaked ladyfingers.



Pistachio Mochi

A star of the tea set menu, this soft and delightfully chewy glutinous rice ball contains a burst of flavour from the crunchy pistachio paste filling.

Pistachio Mille Feuille

Layers of buttery, crunchy puff pastry, freshly made with our chef's award-winning recipe, go perfectly with the luscious pistachio cream slathered in between.



Baked Pistachio, Beef and Foie Gras Tart

Served warm, this golden-brown flaky tart is filled with a savoury blend of minced beef, pistachio and foie gras pâté, accented by a topping of shredded cheese.

The Pistachio Fever Afternoon Tea set includes premium tea or coffee and guests may opt for ultimate nutty enjoyment with a beverage upgrade to a Pistachio Latte for an additional HKD18 per person. Available from 2:30 to 5:30 p.m. daily, the tea experience is priced at HKD308 per person and HKD598 for two persons. All prices are subject to 10% service charge.

One-day advance reservation is recommended by calling +852 2313 4222.

The Pistachio Afternoon Tea | The Lounge

Date : 1 September to 30 November 2024
Time : 2:30 to 5:30 p.m. daily
Price : HKD308 per person
 HKD598 per two persons
Booking : +852 2313 4222



*Prices are subject to 10% service charge.

High resolution images and menu can be downloaded here: <https://bit.ly/3MCsbD7>

Website offer page: <https://www.newworldmillenniumhotel.com/en/promotions/promotions-dining/pistachio-pleasure/>

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About The Lounge

Newly renovated, The Lounge is an inviting and versatile space for business meetings, social gatherings or quiet respite. During the day The Lounge is bathed in beautiful natural light from two-story, floor-to-ceiling windows. In this elegant, calm oasis, guests can enjoy a variety of Western and Asian light meals, homemade desserts, an afternoon tea set and refreshing beverages. At nighttime The Lounge turns into a chic wine destination that provides an unparalleled journey for every wine enthusiast, with a modern, well-equipped cellar storing more than 800 hand-picked old and new world wines offered at exceptional value prices.

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