

魚子醬 X 草莓二重奏下午茶

Caviar & Strawberry Duet Afternoon Tea

Savory 精選小食

*Abalone in Japanese Style
on Mushroom Purée, Sake and Mirin Sauce*

日式鮑魚配雜菌蓉、清酒及味醂醬

*Yellow Beetroot on Toast
with Lobster Tartare, Caviar and Whisky Jelly*

黃菜頭伴龍蝦韃韃、精選魚子醬及威士忌啫喱

Artichoke with Salmon Mousse and Caviar

雅枝竹配三文魚慕絲及精選魚子醬

*Foie Gras Mousse Caramelized Orange Zest
and Bailey's Jelly*

鴨肝慕絲配焦糖橙絲及百利甜酒啫喱

Sweets 精選甜點

Strawberry Dipped in White Chocolate

士多啤梨沾白朱古力

Strawberry Chocolate Cake

士多啤梨朱古力蛋糕

Strawberry Champagne Mousse

士多啤梨香檳慕絲

Whisky Cream Strawberry Puff

威士忌忌廉士多啤梨泡芙

Whisky Chocolate Ganache Cake

威士忌忌廉朱古力蛋糕

Raisins Scone

提子鬆餅

Freshly Brewed Coffee or Tea

即磨咖啡 或 茶

A complimentary glass of Champagne for every patron

每位配送指定香檳一杯

With Pairings 搭配餐飲

Gosset, Excellence, Brut, Champagne HK\$178

另加 \$178 享用指定香檳一杯

HK\$588 on weekday for two persons

週一至週五 兩位用

HK\$638 on weekend and public holidays for two persons

週六至週日及公眾假期 兩位用

HK\$388 for one person 一位用

All prices are subject to 10% service charge

須另收加一服務費

If you have any concerns regarding food allergies, please alert your server prior to ordering.

若閣下對某種食物有過敏反應，請於點菜時通知服務員，以便作出妥善安排。