



# 新春下午茶

## CHINESE NEW YEAR AFTERNOON TEA

### Savouries

Steamed Vegetable Dumplings with Fungus

榆耳竹筴梅花餃

Steamed Pork & Shrimp Dumplings topped with Quail Egg

鵝鶉蛋燒賣

Deep-fried Dried Pig Tongue & Black Moss Spring Rolls

發財大脷春卷

### Sweets

Deep-fried Egg Custard Sesame Balls

奶黃煎堆仔

Deep-fried Dough Twists in Coconut Syrup

椰香脆麻花

Sweetened Deep-fried Peanut Dumplings

盤滿砵滿甜油角

Osmanthus Pudding with Water Chestnuts & Wolfberries

杞子馬蹄桂花糕

Mango Cream with Sago & Pomelo

楊枝甘露

### Scones

Raisin & Plain Scones 英式傳統鬆餅及提子鬆餅

Clotted Cream & Homemade Jam 奶油及自家果醬

HK\$ 508 for 2 persons

HK\$ 348 for additional person



## COFFEE OR SELECTIONS OF TEA W/G

### Grand Classic

English | 英式早餐茶

Breakfast French | 法式伯爵茶

Earl Grey

Black Tea

Royal Darjeeling | 大吉嶺皇家紅茶

### Herbal Infusion

Chamomile (Theine-free) | 洋甘菊花茶 (不含咖啡因)

Moroccan Mint | 摩洛哥薄荷茶

### Japanese Green Tea

Emperor Sencha | 煎茶

### Chinese Tea

Jasmine Queen | 茉莉皇后綠茶

Imperial Oolong | 烏龍茶

### Coffee

Americano | 美式咖啡

Ca è Latte | 意大利牛奶咖啡

Cappuccino | 意大利泡沫咖啡

Freshly-Brewed Coffee | 意式咖啡

Espresso | 意大利濃縮咖啡