

SAVOURIES 鹹點

ROASTED BEEF AND RASPBERRY BAGUETTE **》** 烤牛肉紅桑子長麵包

Roasted beef, raspberry, horseradish mayonnaise, mustard seed sauce, cinnamon baguette 烤牛肉、紅桑子、辣根蛋黃醬、芥末籽醬、肉桂長條麵包

FOIE GRAS TERRINE WITH CALVADOS ⑧ 法國鵝肝凍配蘋果白蘭地

Foie gras terrine, caramelised fig, Calvados, brioche bread 鵝肝醬、焦糖無花果、蘋果白蘭地、法式奶油麵包

GOAT CHEESE AND CUCUMBER CHOUX ⑧ ⑩ ⑩ 羊奶芝士青瓜泡芙

Mint, cheese mousse, goat cheese, cucumber, choux, olive oil 薄荷、芝士慕斯、羊奶芝士、青瓜、泡芙、橄欖油



CHOCOLATE SPHERE WITH CHRISTMAS FLOWER ⑧ြ 聖誕花朱古力球

Raspberry white chocolate, cinnamon sable 紅桑子白朱古力、肉桂酥餅

PISTACHIO GIFT (8) (8) (8)

開心果禮物

Pistachio cake, pistachio cream, sour cherry jam 開心果蛋糕、開心果忌廉、酸車厘子果醬

CHRISTMAS YULE LOG CAKE (8) (2)

聖誕樹頭蛋糕

Dark Chocolate cream, chocolate sponge cake 黑朱古力忌廉、朱古力蛋糕

SNOWFLAKE ÉCLAIR 🐌 📾

雪花閃電泡芙

Blueberry cream, custard, Éclair 藍莓忌廉、吉士、閃電泡芙

ASSORTED CHRISTMAS COOKIES (8) (8)

精選聖誕曲奇

Butter, cinnamon 牛油、肉桂

TRADITIONAL BRITISH MINCE PIE 🐙 🗟

傳統英式餡餅

Honey dried fruit, Rum, Brandy 蜜餞乾果、冧酒、白蘭地

SCONES AND SPREADS (8) (6)

英式鬆餅

Traditional and Christmas mixed berry scone with clotted cream and signature jam 經典原味英式鬆餅及聖誕雜莓鬆餅配奶油忌廉及特式果醬

Served with your choice of **Elephant Grounds coffee** or **JING tea** 配自選**Elephant Grounds咖啡**或**JING精選茗茶**

兩位 \$728 for two persons

Served with your choice of **Elephant Grounds coffee** or **JING tea** and an additional glass of **Ponte Rosé Sparking Wine** 配自選**Elephant Grounds咖啡**或**JING精選茗茶及Ponte粉紅氣泡酒**一杯

兩位 \$888 for two persons

Signature Dish 主廚推介 ② Vegan 純素 ② Vegetarian 素食 ③ Contain Gluten 含麩質 ② Contain Nuts 含堅果 ② Contain Dairy Products 含奶類食品 ြ

Please inform your server of any food related allergies as your well-being and comfort are our greatest concern. 為閣下健康著想,如閣下對任何食物有過敏反應,請告知餐廳職員。

Prices are in Hong Kong dollars and subject to a 10% service charge.
以上價錢以港幣計算,並另收加一服務費。

The above tea set menu is applicable to 5 to 31 December 2022. Book between 25 November to 4 December to enjoy the early bird offer. 此下午茶菜單適用於2022年12月5日至31日,凡於11月25日至12月4日期間訂座可享預售優惠。