



Co-designed by award-winning designer Dylan Kwok and John Ho, and handcrafted with artisan Eddie Fu, this bespoke stand, Pesä, is inspired by the monolithic dome structure of traditional Chinese birdcages and the unique pliability of bamboo, paying tribute to Hong Kong's traditional birdcage production technique as an intangible cultural heritage.

由獲獎設計師郭達麟與何家俊共同設計，並與工藝師傅永良共同製作，這款名為「Pesä」收納展示架，靈感源自中國傳統鳥籠的穹頂結構與毛竹獨特的柔軟性，旨在向香港非物質文化遺產中的「雀籠製作技藝」致敬。



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# NORDIC CRAFT X HERITAGE BIRDCAGES An Artisanal Afternoon Tea

芬蘭風尚 X 非遺籠藝：籠聚雀鳴下午茶



MON - SUN 星期一至日

HK\$338

For one person 一位用

HK\$588

For two persons 兩位用

AVAILABLE FROM 3PM TO 5:30PM DAILY 每日下午3時至5時30分供應  
Subject to a 10% service charge 另收取加一服務費 | The photo is for reference only 圖片只供參考

## SMOKED QUAIL EGG

煙燻鵪鶉蛋

Caviar, Black Garlic Sauce, Crispy Panko Crumbs & Chervil | 魚子醬、黑蒜醬、香脆麵包糠及法國番茜

## PAN-SEARED HOKKAIDO SCALLOP

香煎北海道帶子

Mint & Lemon Vinaigrette | 薄荷及檸檬油醋汁

## DUCK FOIE GRAS PÂTÉ

鴨肝醬

Port Wine Jelly & Cocoa Nibs | 波特酒啫喱及可可碎

## MOREL MUSHROOM WITH BLACK TRUFFLE EGG SALAD VOL-AU-VENT

黑松露羊肚菌蛋沙律小酥盒

Chives | 細香蔥

## CHESTNUT MOUSSE TART

栗子慕絲撻

## OSMANTHUS & STRAWBERRY JELLY

桂花士多啤梨啫喱

## OATMEAL BERRY CRUMBLE IN CHOCO NEST

燕麥莓果脆脆朱古力鳥巢

Vanilla Sauce | 雲呢拿醬

## PU'ER JELLY PANNA COTTA

普洱啫喱意式奶凍

## DARK CHOCOLATE DAIFUKU

黑朱古力大福

## FRESHLY BAKED SCONES

新鮮焗製英式鬆餅

Honey & Clotted Cream | 蜂蜜及凝脂忌廉

## GOURMET COFFEE SELECTION

精選咖啡

or 或

## CONTEMPORARY BLENDED TEA SELECTION FROM FINLAND'S NORDQVIST

芬蘭 NORDQVIST 特色茗茶



Rooibos & Bilberry Tea 野生藍莓博士茶  
| Black Tea 紅茶 | Green Tea 綠茶

## SPECIAL COCKTAIL

特色雞尾酒

+HK\$98 GLASS/杯

## MOCKTAIL OPTION AVAILABLE

另設無酒精選擇

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## WHITE PLUME 白羽椰香

White Rum, Milk, Coconut Water & Vanilla Syrup

白蘭姆酒、牛奶、椰子水及雲呢拿糖漿