

「蠔」氣鮑魚下午茶  
*Deluxe Abalone and Oyster Afternoon Tea*

Savory 精選小食

*Whole Abalone Puff Pastry*

原隻鮑魚酥

*Smoked Oyster Tart  
with Celtuce Brunoise and Truffle*

煙燻蠔撻配香萵筍、紫甘藍醬及松露

*Norwegian Smoked Salmon and Cheese Roll  
with Abalone and Bird's Nest*

煙燻挪威三文魚芝士卷配燕窩鮑魚

*U.S. Boston Lobster Puff  
with Caviar and Cream Cheese*

美國波士頓龍蝦泡芙配精選魚子醬及忌廉芝士

*U.S. Oyster with Caviar  
on Saffron Olive Sponge*

美國蠔配精選魚子醬及藏紅花橄欖蛋糕

Sweets 精選甜點

*Steamed Egg White  
with Abalone and Bird's Nest*

鮑魚燕窩燉蛋白

*Lemon Macaroon*

檸檬馬卡龍

*Chocolate Layer Cake*

朱古力千層蛋糕

*Baileys Cheese Cake*

百利甜酒芝士蛋糕

*Abalone Cheese Tart*

鮑魚芝士撻

*Raisins Scone*

提子鬆餅

*Freshly Brewed Coffee or Tea*

即磨咖啡 或 茶

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。