

Lobby Lounge

“The Floral Fusion” Afternoon Tea Set 「花海之約」下午茶

Freshly baked scones in flavours of original, raisin, lemon, matcha and mango served with homemade fruits preserves, lemon curd and clotted cream
英式鬆餅包括原味、葡萄乾、檸檬、抹茶及芒果味
伴自家製果醬、檸檬醬及濃縮忌廉

Savouries 鹹點

Smoked salmon with lemon cream and caviar on matcha bread
抹茶麵包配煙燻三文魚、檸檬忌廉及魚子醬

Poached lobster with pesto and heirloom cherry tomato
水煮龍蝦伴香草醬汁及櫻桃番茄

Serrano ham with melon, arugula, and parmesan cheese
西班牙火腿伴蜜瓜、芝麻菜及巴馬臣芝士

Foie gras terrine with champagne jelly
鴨肝醬伴香檳果凍

Sweets 甜點

Amalfi limoncello meringue tartlet
阿瑪菲檸檬蛋白撻

Valrhona Caraïbe 66% praline chocolate flower
法芙娜加勒比66% 果仁朱古力花型蛋糕

Organic vanilla Planifolia buttermilk mango panna cotta
有機雲呢拿芒果酪乳奶凍

Crème fraîche yoghurt and blood orange sphere
法式酸忌廉乳酪血橙球

Kyoto Matcha ivory canelé
京都抹茶可麗露

Fresh fruit skewer
精選鮮果串

Each guest can choose one cup of tea or coffee :
每位賓客可選擇一杯精選茶品或咖啡 :

Tea Selection : English Breakfast / Earl Grey / Darjeeling / Camomile / Peppermint /
Shangri-La Signature Blend / Lost Horizon / Nuwata Eliya, Lovers Leap Estate /
Dimbula, Somerset Estate / Uva, St. James Estate /
Himalayan, Shangri-La Estate / Assam, Cherideo Purbat Estate

Freshly Brewed Coffee : Black / Latte / Cappuccino / Mocha / Espresso

茶：英式早餐 / 伯爵 / 大吉嶺 / 洋甘菊 / 薄荷 / 香格里拉精選名茶 / 香格里拉特選名茶 /
努沃勒埃利耶茶「愛之躍茶園」 / 汀不拉茶「薩默塞特茶園」 /
烏雅茶「聖雅各茶園」 / 喜馬拉雅山「香格里拉茶園」 / 阿薩姆茶
咖啡：香濃咖啡 / 牛奶咖啡 / 意式泡沫咖啡 / 巧克力咖啡 / 特濃咖啡

一位用 HK\$328 for one person 兩位用 HK\$638 for two persons

Due to the complexity of our dishes, some ingredients are not mentioned in the descriptions;
please advise us of any preferences and allergies.
每款菜式均選用多款材料烹調，不能詳述於此菜單。如有任何喜好或食物敏感，請告知我們。

Subject to 10% service charge 另加一服務費