

## MENU

Brioche toast stick with Balik and salmon caviar 烘法式甜包配頂級煙三文魚及三文魚籽

Beetroot tartlet with Niçoise salad 紅菜頭撻及吞拿魚沙律 Dark rye with Iberian ham and fig 黑麥包配西班牙風乾黑豚火腿及無花果

Seven grain bread rolled with marinated cucumber 七穀包青瓜卷

Raisin and plain scones 英式烘葡萄乾及原味鬆餅 Strawberry jam 紅草莓果醬

\* \* \*

\* \* \*

Devonshire clotted cream 牛油忌廉

Strawberry cream cake 草莓忌廉餅

Traditional chocolate truffle 軟心朱古力

Macaroon 法式蛋白杏仁餅 Cherry and pistachio cream tart 車厘子開心果撻 Chocolate sacher torte 薩克蛋糕

Milk chocolate and passion fruit pot de crème 熱情果朱古力杯 Egg tart with bird nest 燕窩蛋撻

**熟**情果朱百刀杯

\* \*

Your choice from The Peninsula Tea Collection 自選半島精選名茶

Classic selection: Assam, Darjeeling, Earl Grey, Peninsula Afternoon or Peninsula Breakfast

傳統茶:阿薩姆茶、大吉嶺茶、 伯爵茶、半島下午茶或半島早餐茶 Chinese selection: Jasmine, Pu Er, Rose or Ti Guan Yin 中式茶:

香片、普洱、玫瑰或鐵觀音

Flavoured selection: almond, caramel, cinnamon,mango, passionfruit, peach, raspberry or rose

香味茶: 杏仁、焦糖、玉桂、 芒果、熱情果、蜜桃、桑子或玫瑰

Coffee is available on request 另備咖啡可供選擇

HK\$ 988.00 per person (including a glass of Rosé Champagne)

每位港幣988元(另配玫瑰香檳一杯)

Subject to 10% service charge 須另加一服務費



