

TRUFFLE AUTUMN

“Enjoy our Truffle afternoon tea set featuring a variety of signature and seasonal ingredients, presenting the classic and elegant afternoon tea experience.

CHEF DAVID PUIG ZARAGOZA

SANDWICHES

Truffle Egg Salad with Parma Ham
ON CHARCOAL TOAST

Smoked Salmon with Herbs and Mascarpone Cream

Goat Cheese stuffed Caramel Mini Pear

SAVOURIES

Homemade Vol-au-vent with Creamy Mushrooms Duxelle

CONFECTIONERIES

Marron
CANDIED CHESTNUT AND VANILLA CREMEUX PATE A CHOUX

Caramel
CINNAMON BAKED APPLE, CARAMELIZED PUFF PASTRY, CHANTILLY

Millot
ORGANIC 74% CHOCOLATE MOUSSE, YUZU CHANTILLY

Basque Burnt Truffle Cheese Cake
WITH SHAVED TRUFFLE, SERVED TO TABLE

SCONES

Plain and Raisin Scones

Devonshire Clotted Cream and Homemade Strawberry Jam

BEVERAGES (inclusive of one specialty drink of your choice)

Cold Brew Lemon Honey Osmanthus Oolong Tea

Apple Yuzu Fizz

TeaWG Tea collection

Lavazza Coffee

Add on Black Truffle, shaved at the table per gram HK\$68

AFTERNOON TEA SET

HK\$588 (serving for two persons) | HK\$348 (single serving)

A TASTE OF PERRIER-JOUËT CHAMPAGNE

Perrier-Jouët Grand Brut, NV

GLS

120

**All discounts are not applicable to above Champagne special offer.*

Prices are in Hong Kong dollars, subject to 10% service charge.
所有價目另加一服務費均以港元計算

Our food and beverage may have traces of any allergen, as our kitchen is an environment where all allergens may be present. For those with special dietary requirements or allergies who may wish to know about the food ingredients used, please ask the manager.

我們的食物和飲料可能含有微量過敏原，因為我們的廚房是一個可能存在任何過敏原的環境。如有特殊飲食要求或對某些食物過敏而希望瞭解食物成分，請您聯繫餐廳經理。