

AFTERNOON TEA IN THE LAND OF OZ

Revel in an Afternoon Tea experience inspired by The Wizard of Oz in collaboration with Hong Kong Ballet.

Let your imagination soar to the magical Emerald City while immersed in stunning views of Victoria Harbour. Indulge in a homemade Afternoon Tea Set featuring sweet creations by Executive Pastry Chef Andy Yeung, savory delights by The Lobby Lounge Head Chef Rajiv Chowdhoo.

靈感源自膾炙人口的經典故事，與香港芭蕾舞團一同沉醉於「綠野仙蹤」的魔幻時光，享用由行政糕點總廚楊焯賢匠心和大堂酒廊主廚 Rajiv Chowdhoo 巧手製作的經典下午茶，搭配精選名茶，置身維多利亞港美景，感受奇幻世界。

888 for Two persons (兩位) / 488 for One person (一位)

Amuse Bouche 餐前小點

Wild Mushroom & Comté Cheese Cone 野生蘑菇配康提芝士脆筒

Finger Sandwiches 手指三文治

Blue Crab & Pomelo 藍蟹配柚子

Egg & Gueldenstaedtii Caviar 玉子配魚子醬

Smoked Salmon & Cream Cheese 煙三文魚配忌廉芝士

Chicken Ballotine & Truffle Mayonnaise 雞肉卷配松露蛋黃醬

Signature Desserts 精選甜點

Tin Woodman (Cacao) 朱古力

Dorothy (Lemon) 檸檬

Cowardly Lion (Honey) 蜜糖

Classic Scones & Madeleines 經典鬆餅及瑪德蓮貝殼蛋糕

Freshly baked by our pastry team

Served with clotted cream and homemade oolong peach jam & apricot jam

糕點團隊新鮮烘焙配濃縮奶油及自家製烏龍茶桃醬及杏脯醬

Served with your choice of tea or freshly brewed coffee

精選名茶或咖啡

Additional Thirst Quenchers 加配

Cocktail: Yellow Brick Road - 128

Tequila, chamomile tea, passion fruit syrup, lemon juice

or

Mocktail: Tornado - 88

Vanilla rooibos tea, strawberry syrup, lemon juice

All prices are in Hong Kong dollars and are subject to 10% service charge.
所有價格均以港幣計算，另收加一服務費。

Please advise our team of any particular dietary requirements.
如有任何特殊餐飲需要、食物過敏或食物不耐症，請通知我們的服務團隊。