

AFTERNOON TEA

LA MAISON DU CHOCOLAT

*Revel in Regent Hong Kong's awe-inspiring views of Victoria Harbour
and the Hong Kong skyline, while satisfying your palate
with our homemade Classic Afternoon Tea.*

置身飽覽維多利亞港壯麗景致的大堂酒廊，細味精緻的經典下午茶，
一邊欣賞維多利亞港和香港天際線的壯麗全景。

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

Amuse Bouche 餐前小點

Cauliflower Wild Mushroom Tiramisu 椰菜花野生蘑菇提拉米蘇

Finger Sandwiches 手指三文治

Brie Cheese, Walnut, Black Truffle 布里芝士配核桃及黑松露

Scallop, Apple, Celery, Perseus Caviar N5 帶子蘋果配芹菜及魚子醬

Wagyu Beef Pastrami, Pommery Mustard, Crispy Caper 煙燻牛肉配芥末籽醬及脆酸豆

Scottish Smoked Salmon, Avocado, Salmon Roe 蘇格蘭煙三文魚配牛油果及三文魚籽

Signature Desserts 精選糕點

Choux Chocolat 朱古力泡芙

Roulé Citron Noisette 榛子檸檬卷

Marron Cassis Tartlet 黑加倫子栗子撻

Classic Scones & Cacao Madeleines 經典鬆餅及可可瑪德蓮貝殼蛋糕

Freshly baked by our pastry team

Served with clotted cream and homemade quince jam & raspberry jam

糕點團隊新鮮烘焙配濃縮奶油及自家製榲桲果醬及覆盆子醬

Served with signature chocolate drink

配精選朱古力飲品

or或

Your choice of tea or freshly brewed coffee

精選茗茶或咖啡

Additional Thirst Quenchers 加配

Cocktail: Chocolate Martini - 128

Tried & true vodka, Acan chocolate liqueur, Luxardo espresso, dark chocolate

Rajiv Chowdhury - Head Chef 主廚

Andy Yeung - Executive Pastry Chef 行政糕點總廚

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。