AFTERNOON TEA

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。

I,288 for Two person (兩位) / 688 for One person (一位)

Amuse Bouche 餐前小點

Chestnut Espuma with Ginger Bread Croutons 栗子泡沫配薑餅麵包

Finger Sandwiches 手指三文治

Jumbo Lump Crab Meat, Egg, Perseus Caviar N5 珍寶蟹肉玉子配魚子醬 Serrano Ham, Tomato Compote 塞拉諾火腿配糖漬蕃茄 Smoked Salmon, Beetroot Pickles 煙三文魚配醃製紅菜頭 Brie Cheese, Walnut, Black Truffle 布里芝士配核桃及黑松露

Signature Desserts 精選糕點

Cherry 樱桃 Chestnut 栗子 Pistachio 開心果

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 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

Your choice of tea or freshly brewed coffee 精選茗茶或咖啡

Included 包括 Hojicha Sparkling Tea - by Saicho

Additional Thirst Quenchers 加配

Sei Bellissimi Bellini - 140 (2 glasses)

or

2018, Philippe Lancelot, Les Hauts d'Epernay Extra Cuvée Brut Nature - 498 (2 glasses)

> Rajiv Chowdhoory - 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 IO% 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。