

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。

1,288 for Two persons (兩位) / 688 for One person (一位)

Amuse-Bouche 餐前小點

Avocado Espuma, Salmon Roe 牛油果泡沫及三文魚籽

Finger Sandwiches 手指三文治

Crab Salad, Cucumber, Mint 蟹肉沙律配青瓜及薄荷

Cage-Free Egg, Spinach, Perseus Caviar 玉子配菠菜及魚子醬

Smoked Salmon, Seaweed Mayonnaise, Lemon Curd 煙三文魚配海苔蛋黃醬及檸檬醬

Turkey Ham, Brie Cheese, Red Onion Compote, Raspberry 火雞火腿配布里芝士，糖漬紅洋蔥及覆盆子

Signature Desserts 精選糕點

Pistachio Raspberry 開心果覆盆子

Grapefruit Phoenix Oolong Tea 葡萄柚鳳凰烏龍茶

Cardamom Hukambi 53% Chocolate 小豆蔻53%牛奶朱古力

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, homemade apricot lavender jam & mango papaya jam

糕點團隊新鮮烘焙配濃縮奶油及自家製杏脯薰衣草果醬及芒果木瓜醬

Served with your choice of tea or freshly brewed coffee

配精選茗茶或咖啡

Included 包括

Hojicha Sparkling Tea - by Saicho 焙茶氣泡茶

Additional Thirst Quenchers 加配

NV, Robert Faivre, Les Perles du Paradis Rosé - 468 (2 glasses)

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。