

# 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 & raspberry 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覆盆子醬

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 Chowdhooory - 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。