

# AFTERNOON TEA “L’ALCHIMIA DEI PROFUMI”

## BY MINEKO KATO

*A botanical, plant-based afternoon tea inspired by scent and memory  
crafted by Asia's Best Pastry Chef 2024 by Asia's 50 Best Restaurants.*

由《亞洲 50 最佳餐廳》評選為 2024 年「亞洲最佳甜點主廚」的加藤峰子(Mineko Kato)匠心呈獻  
一場從氣味與記憶汲取靈感的植物性下午茶饗宴，細膩演繹自然之美。

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

### Amuse-Bouche 餐前小點

Smoked Beetroot Espuma, Dried Raspberry, Toasted Buckwheat  
煙燻紅菜頭泡沫配覆盆子乾及烤蕎麥

### Finger Sandwiches 手指三文治

Wild Mushroom, Summer Black Truffle 野菌配黑松露  
Chickpea, Cucumber Pickles, Hummus 鷹嘴豆及醃製黃瓜配鷹嘴豆泥  
Avocado Guacamole, Mango, Yuzu Pearl 牛油果醬及芒果配柚子珍珠  
Vegetable Mille Feuille, Black Olive Tapenade 蔬菜千層酥配酸豆橄欖醬

### Signature Desserts 精選糕點

Satoyama Flower Tart 迷你花朵撻  
Koke Manjari Moss Ball 素食朱古力慕絲球  
Hinoki Rose & Almond 杏仁玫瑰檜木甜點

## Vegan Hojicha Scones & Chocolate Pound Cakes 焙茶鬆餅及朱古力磅蛋糕

Freshly baked by our pastry team

Served with cheese orange cream & hot compote of fresh lychee, raspberry and rose  
糕點團隊新鮮烘焙配芝士香橙忌廉及荔枝覆盆子玫瑰果醬

### Petit Four 小甜點

Matcha Cookie with Yuzu Cream 柚子抹茶脆餅  
Lemon & Thyme Cookie 百里香檸檬曲奇

Served with your choice of tea or freshly brewed coffee  
配精選茗茶或咖啡

### Additional Thirst Quenchers 加配

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

Rajiv Chowdhury - Head Chef 主廚

**adamance**  
*fruits du bon sens*

  
**VALRHONA**

 **PARIANI**  
*Ricerca ed Eccellenza*

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。