

ITALIAN GELATO, FRENCH SPARKLE : A REFINED SUMMER RITUAL LAVORATTI AND MOËT ICE UNITE FOR A LIMITED-TIME SUMMER AFTERNOON TEA

Indulge in a refreshing afternoon tea at The Lobby Lounge,
where Italian artistry by Lavoratti meets the French finesse of Moët Hennessy Diageo.
Featuring sun-kissed pastries and chilled indulgences, the seasonal menu is a serene escape by Victoria Harbour.
大堂酒廊呈獻清新雅緻的下午茶體驗，由意大利品牌Lavoratti匠心打造，
揉合Moët Hennessy Diageo的法式優雅風格。
季節限定的餐單匯聚陽光系甜點與沁涼滋味，為維港畔帶來一場恬靜悠然的味覺小旅行。

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

Amuse-Bouche 餐前小點

Rhubarb, Datterino Compote, Burrata Foam, Tomato Powder
大黃及醬漬紅番茄配布拉塔芝士泡沫及番茄粉

Finger Sandwiches 手指三文治

Cage-Free Egg Mimosa, Perseus Caviar, Chive 雞蛋慕斯配魚子醬及小香蔥
Smoked Trout, Avocado Guacamole, Olive Pearl 煙燻鱈魚配牛油果醬及橄欖珍珠
Butcher Ham, Pommery Mustard, Beetroot Pickles 火腿配芥末籽醬及醃漬紅菜頭
Brie Cheese, Cucumber, Granny Smith Apple, Dill 布里芝士，青瓜配澳洲青蘋果及刁草

Signature Desserts 精選甜點

Mango Pomelo 楊枝甘露
Strawberry Basil 士多啤梨羅勒
White Peach Oolong 白桃烏龍

Classic Scones 經典鬆餅

Freshly baked by our pastry team
Served with clotted cream, homemade lemon curd & red fruit jam
糕點團隊新鮮烘焙配濃縮奶油及自家製檸檬蛋黃醬及紅莓果醬

Lavoratti Frozen Gelato Bonbon 意式雪糕夾心朱古力

Fior di Latte 牛奶
Blood Orange 血橙

Gelato & Sorbet 意式雪糕及雪葩

(Served with 1 scoop in a cup, brioche or waffle)

雪糕一球(杯裝/布里歐麵包/窩夫餅)

Gelato: Pistachio / Hazelnut / Chocolate

意式雪糕：開心果/榛子/巧克力

Sorbet: Strawberry / Mango

雪葩：士多啤梨/芒果

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

Additional Thirst Quenchers 加配

Milkshake - 130

(Chocolate / Vanilla / Strawberry)

NV, Moët Chandon Ice Imperial - 298 (2 glasses)

Andy Yeung - Executive Pastry Chef 行政糕點總廚



MOËT & CHANDON

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。

If you have any special dietary needs, food allergies, or intolerances, please inform our service team.
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。