

TEXTURE PÂTISSERIE BY C3 LAB AFTERNOON TEA & PANDAN ROLL CAKE DELIGHT

The Lobby Lounge presents an exclusive Afternoon Tea in collaboration with Malaysia's renowned pastry royalty, Texture Pâtisserie. From September 22 to October 31, guests are invited to indulge in the edible artistry of Texture Pâtisserie's celebrated co-founders — Lawrence Cheong Jun Bo, hailed as Asia's Chocolate Prince, and Chong Ko Wai, known as the Architect of Cakes — featuring the beloved Roll Cake.

大堂酒廊將呈獻與馬來西亞知名甜點皇者 Texture Pâtisserie 攜手打造的獨家下午茶。
由9月22日至10月31日，賓客可品嚐由 Texture Pâtisserie 備受推崇的兩位聯合創辦人 — 有「亞洲朱古力王子」美譽的 Lawrence Cheong Jun Bo 與「蛋糕建築師」Chong Ko Wai — 匠心呈獻的精緻甜點，當中更包括深受喜愛的卷蛋糕。

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

Amuse-Bouche 餐前小點

Butternut, Ricotta Foam, Croutons
南瓜瑞可塔芝士泡沫配烤麵包

Finger Sandwiches 手指三文治

Smoked Salmon, Avocado Wasabi, Salmon Roe 煙燻三文魚配牛油果芥末及三文魚籽
Brie Cream Cheese, Cucumber, Black Truffle 布里忌廉芝士配青瓜及黑松露
Beef Pastrami, Pommery Mustard, Pickled Beetroot 煙燻牛肉配芥末籽醬及醃漬紅菜頭
Blue Crab, Egg Mimosa, Perseus Caviar, Chives 藍蟹配雞蛋沙律，魚子醬及香蔥

Signature Desserts 精選糕點

70% Chocolate Caramel Tart 焦糖朱古力撻
Pamplemousse Cheesecake 葡萄柚芝士蛋糕
Sesame Pulut 芝麻紫糯米

Classic Scones 經典鬆餅

Freshly baked by our pastry team
Served with clotted cream, homemade kaya jam & apricot jam
糕點團隊新鮮烘焙配濃縮奶油及自家製咖椰醬及杏桃果醬

Signature Roll Cake 卷蛋糕

Gula Melaka Pandan Roll Cake or Pure Vanilla Roll Cake
馬六甲椰糖斑蘭卷蛋糕或雲呢拿卷蛋糕

Artisan Chocolate Texture Bar 手工朱古力

Maple Pecan Praline, Orange Confit, Soft Caramel
楓糖碧根果，蜜餞香橙，軟焦糖

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

Additional Thirst Quenchers 加配

NV Henriot, Brut Souverain - 368 (2 glasses)



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。