

REGENT HONG KONG AFTERNOON TEA

*Revel in Regent Hong Kong's awe-inspiring views of Victoria Harbour
and the Hong Kong skyline, while indulging your taste buds
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。

1,088 for Two persons (兩位) / 588 for One person (一位)

Amuse-Bouche 餐前小點

Confit Leeks, Potato Espuma, Hazelnut

慢煮韭蔥配馬鈴薯泡沫及榛子

Finger Sandwiches 手指三文治

Cage-Free Egg Mimosa, Walnut, Black Truffle 雞蛋慕絲配核桃及黑松露

Turkey Ham, Brie Cheese, Beetroot Pickles 火雞火腿配布里芝士及醃漬紅菜頭

Smoked Salmon, Avocado Guacamole, Lime Caviar 煙三文魚配牛油果醬及青檸魚子醬

Jumbo Lump Crab Meat, Cucumber, Green Apple, Perseus Caviar 珍寶蟹肉配青瓜, 青蘋果及魚子醬

Signature Desserts 精選糕點

Chestnut Buddha Hand 栗子佛手柑

Red Currant Chocolate 紅醋栗朱古力

Vanilla Cinnamon Canelé 雲呢拿肉桂可麗露

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 ginger pear jam & forest fruit jam

糕點團隊新鮮烘焙配濃縮奶油及自家製薑梨果醬及雜莓鮮果醬

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)

Rajiv Chowdhoo - 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。

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。