

# REGENT HONG KONG X FRENCH MAY

## AFTERNOON TEA

*Regent Hong Kong partners with French May Arts Festival to present an afternoon tea that honors the city's resilience, glamour, and creative spirit. Hong Kong's most beloved culinary icons are reimagined with the precision and poetry of French pâtisserie, set against the sweeping panorama of Victoria Harbour.*

香港麗晶酒店聯乘 French May 法國五月藝術節，呈獻一場下午茶體驗，頌揚這座城市的堅韌、魅力與創意精神。以法式糕點工藝的精準與詩意，重新演繹香港經典滋味，盡享維多利亞港壯麗全景。

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

### Amuse Bouche 餐前小點

Vichyssoise, XO Sauce

法式馬鈴薯大蔥湯配XO醬

### Savory 精選鹹點

Sesame Prawn Toast, Oscietra Caviar 芝麻蝦多士配魚子醬

'Char Siu' Puffs, Périgord Truffle Purée 叉燒酥配佩里戈爾黑松露醬

Mini Pineapple Bun, Foie Gras Terrine, Red Onion Compote 迷你菠蘿包配鵝肝醬及紅洋蔥蜜餞

### Sweets 精選糕點

Apricot Basket 杏桃籃

Hong Kong Opera 香港歌劇院蛋糕

Paris HK Brest 巴黎香港布雷斯特泡芙

### Ambient Pastries 新鮮烘焙

Local Ivy Tree Honey Madeleine 本地鴨腳木蜂蜜瑪德蓮

Classic Puff Pastry Stick 經典千層酥棒

Freshly baked by our pastry team

Served with homemade lemon tea jam & vanilla chantilly cream

糕點團隊新鮮烘焙配自家製檸檬茶果醬及香草法式鮮忌廉

Served with your choice of tea or freshly brewed coffee

配精選茗茶或咖啡

### Additional Thirst Quenchers 加配

Cocktail: Maytime Melody 五月旋律 - 128

Saint Germain, Mint, Soda, Champagne

or

Mocktail: Garden Sonata 庭園樂章 - 88

Earl Grey Tea, Grapefruit Juice, Agave Syrup, Elderflower Tonic

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。