

A MOMENT OF PAUSE : THE LOBBY LOUNGE PRESENTS AN AFTERNOON TEA WITH HONEYBEE SEOUL

Along the edge of Victoria Harbour, a quiet dialogue between two kitchens — where Korean - inspired savouries meet the delicate pâtisserie of guest chef Eun Jung Cho of Honeybee Seoul.

維港之畔，兩種廚藝的靜謐對話 —

韓式鹹點與 Honeybee Seoul 客座主廚 Eun Jung Cho 精緻法式甜點的優雅交融。

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

Amuse-Bouche 餐前小點

Tofu Sesame Foam, Puffed Rice 豆腐芝麻泡沫配脆米

Finger Sandwiches 手指三文治

Pastrami, Gherkin, Gochujang Sauce

煙燻牛肉配酸黃瓜及韓式辣醬

Turkey Ham, Avocado, Yuzu Mayonnaise

火雞火腿配牛油果及柚子蛋黃醬

Smoked Salmon, Capers, Pickled Red Onion, Cream Cheese

煙三文魚配酸豆，醃漬紅洋蔥及忌廉芝士

Steamed Egg, Cabbage, Carrot, White Beech Mushroom, Chive Emulsion

高麗菜紅蘿蔔蒸蛋配白玉菇及韭菜醬

Signature Desserts 精選糕點

Signature Chocolate Bear 招牌巧克力熊

Apple Yuja Fruit Basket 蘋果柚子果籃

Rice Doenjang Pavlova 大米大醬蛋白霜脆餅

Classic Scones & Chestnut Terrine Cheesecake 經典鬆餅及法式栗子芝士蛋糕

Freshly Baked by Our Pastry Team

Served with Clotted Cream, Homemade Omija, Raspberry Moscato d'Asti Jam

糕點團隊新鮮烘焙配濃縮奶油及自家製五味子，覆盆子果醬

Served with your choice of tea or freshly brewed coffee

配精選茗茶或咖啡

Additional Thirst Quenchers 加配

NV Franck Bonville, Grand Cru, Blanc de Blancs Brut - 368 (2 glasses)

Raymond Yip - Head Chef 主廚

Andy Yeung - Executive Pastry Chef 行政糕點總廚

Eun Jung Cho - Guest Chef 客席主廚


VALRHONA

HONEYBEE
SEOUL

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。