VICTORIA HARBOUR IN BLOOM
A PASTRY DIALOGUE WITH GABRIEL LE QUANG

Where French precision meets refined artistry — guest chef Gabriel Le Quang elevates afternoon tea. His delicate pastries, inspired by Regent Hong Kong's iconic design, create a quiet dialogue above Victoria Harbour.
法式糕餅美學遇見維港景致 — MOF 2023 大師 Gabriel Le Quang 為香港麗晶酒店打造將建築、花卉與海港光影化為味蕾饗宴的下午茶。

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

Amuse-Bouche 餐前小點
Chestnut Foam, Caramelized Onion,Crispy Shallot
栗子泡沫配焦糖洋蔥及酥脆乾蔥

Finger Sandwiches 手指三文治
Croque Monsieur, Truffle Cream 芝士火腿三文治配松露醬
Smoked Salmon, Horseradish Mayonnaise 煙三文魚三文治配辣根蛋黃醬
Foie Gras Mousse, Hazelnut, Fig Chutney 鵝肝慕絲三文治配榛子及無花果醬
Mushroom Duxelles, Parsley Emulsion, Garlic Chips 蘑菇醬三文治配番茜醬及蒜片

Ambient Pastries 精選糕點
Hazelnut Praline Chocolate Cookies 榛子朱古力曲奇
Almond and Fig Travel Cake 杏仁無花果旅行蛋糕
Passion Fruit Mango Chocolate Bonbon 熱情果芒果朱古力夾心糖

Signature Desserts 招牌甜點
Pecan Paris-Brest 碧根果巴黎泡芙
Oolong Caramel Mille-Feuille 烏龍焦糖千層酥
Grapefruit and Coconut Charlotte 西柚椰子蛋糕

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

Additional Add-ons 加配
NV Franck Bonville, Grand Cru, Blanc de Blancs Brut - HK$368 (2 glasses)

Andy Yeung - Executive Pastry Chef 行政糕餅總廚
Dicky Wu - The Lobby Lounge Head Chef 大堂酒廊主廚

Weiss FRANCE 1882 CLASSIC FINE FOODS

All prices are in Hong Kong dollars and are subject to a 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 specific dietary requirements, food allergies, or food intolerances.
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。