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GRAND HYATT HONG KONG

sisley
PARIS

**“CELEBRATION OF TIMELESS BEAUTY”
AFTERNOON TEA**

	<i>per person</i>
Monday to Friday	368
Saturday, Sunday and Public Holiday	398
<i>with a glass of Champagne (World of Hyatt Member)</i>	+140 (+70)



Freshly baked plain scones, rum raisin scones

Condiments: Rodda's clotted cream, strawberry preserve, homemade Sicilian lemon curd

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Fresh lobster salad, butter lettuce, superior Oscietra caviar
Angus beef tartare, brioche bread, grated 36 months Comté cheese

Smoked salmon finger sandwich, sour cream, quail egg, chervil

Roasted eggplant salad, winter vegetables, crispy tart

Croffle, Virginia ham, melted Brie de Meaux

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Fromage Blanc, jasmine, chestnut

Raspberry rose meringue, champagne jelly

Soy milk ginkgo nut religieuse

Mandarin whipped ganache, mandarin confit

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Inclusive of Bespoke Blend Green Tea per person



Unlimited desserts from our pastry counter

Featuring waffles, crepes, ice cream, fresh fruit and assorted petit fours

We commit that our Food & Beverage venues are ISO22000:2018 certified,
an internationally recognized food safety management system.

Please advise our associates if you have any food allergies or special dietary requirements.

All prices are in HK\$ and subject to 10% service charge.

The Additional 1% in your bill supports local charity Zero Foodprint Asia to help regional farmers shift to more climate friendly practices.

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PARIS

「絢麗不朽」下午茶

	每位
星期一至五	368
星期六, 日及公眾假期	398
加配香檳一杯 (World of Hyatt 會員)	+140 (+70)

新鮮焗製原味及杯酒提子鬆餅

配: 傳統英式忌廉, 士多啤梨果醬, 自家製西西里檸檬忌廉

鮮龍蝦沙律, 牛油生菜, 頂級魚子醬
安格斯牛肉他他, 法式軟包, 36個月康提芝士
煙三文魚三文治, 酸忌廉, 鵪鶉蛋, 香草
鵝肝批, 砵酒薰衣草, 無花果
烤茄子沙律脆撻, 冬季蔬菜
牛角包窩夫, 維珍尼亞火腿, 莫布里芝士

栗子茉莉花白芝士蛋糕
紅桑莓玫瑰蛋白餅, 香檳啫喱
豆乳銀杏法式泡芙
柑橘慕絲蛋糕

包括每位客人享用特調綠茶

自助/即點即製甜品吧
包括窩夫, 班戟, 雪糕, 水果及什錦曲奇

我們承諾酒店的餐飲場所已榮獲國際認可之品質保證系統 ISO22000:2018 之認證。

如您對任何食物有過敏反應或需要其它膳食的安排, 請向我們的服務員聯絡。

所有價目以港元計算, 另須加壹服務費。

帳單上的額外 1% 將捐贈至本地慈善機構零碳足食 (亞洲), 以協助於區內推動再生農業。