

AFTERNOON TEA

Monday to Friday	<i>per person</i> 368
Saturday and Public Holiday	398
8th, 15th and 22nd December with Santa Storytelling	580
<i>with a glass of Champagne (World of Hyatt Member)</i>	+140 (+70)

Freshly baked plain scones, spiced cinnamon scones
Condiments: Homemade Sicilian lemon curd,
Ronda's Devon clotted cream, strawberry preserve



Black truffle prawn salad, charcoal bread
Duck rilette tartlet, kumquat marmalade, gingerbread spice
Turkey sandwich, sundried tomato aioli, cranberry
Honey ham hock, apricot jelly, pain d'épices
Crab pancake mille-feuille, Oscietra caviar



Jingle Bell - *Chocolate whip, orange compote*
Christmas Éclairs - *Chestnut meringue éclair*
Christmas Tree - *Pistachio raspberry tart*



Dark Chocolate Yule Log Cake - *70% dark Chocolate sponge, white chocolate whip*
Panettone with brandy vanilla sauce
Christmas cookies - *Cinnamon star, Florentine, Crescent*

Unlimited desserts from our pastry counter -
Featuring waffles, crepes, ice cream, fruits 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.

下午茶

	每位
星期一至五	368
星期六及公眾假期	398
12月 8,15 及 22日週日節慶下午茶及聖誕老人說故事	580
加配香檳一杯 (World of Hyatt 會員)	+140 (+70)

原味英式鬆餅，肉桂鬆餅

配: 自家製西西里檸檬忌廉，高脂忌廉，士多啤梨果醬

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黑松露大蝦沙律，竹炭麵包

法式鴨肉撻，香橙醬，肉桂，豆蔻，薑味香料

火雞三文治，番茄醬，蔓越莓

蜜糖火腿卷，杏脯啫喱

蟹肉班戟，魚子醬

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朱古力忌廉，香橙醬

法式栗子泡芙

開心果紅桑莓撻

70%朱古力聖誕原木蛋糕

意式聖誕蛋糕，白蘭地香草醬

聖誕曲奇



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。