

AFTERNOON TEA

3:15PM – 5PM



Valentine's day

per person

398

with a glass of Champagne (World of Hyatt Member)

+140 (+70)



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

–

Truffle ham brie cheese sandwich
Egg salad sandwich, quail egg, Oscietra caviar
Dill-cured salmon, mascarpone sour cream mousse tartlets
Crab salad, sesame cone, crab roe
Foie gras mousse, fig, choux puff

–

Strawberry red velvet cake
Raspberry and vanilla profiteroles
Rose chiffon roll
Berrielotte and white chocolate tartelette

Unlimited desserts from our pastry counter
Featuring waffles, crepes, ice cream, fresh fruit and 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
3:15PM - 5PM



情人節

每位
398

加配香檳一杯 (World of Hyatt 會員)

+140 (+70)



原味英式鬆餅，蔓越莓鬆餅

配：自家製西西里檸檬忌廉，英國高脂鮮忌廉，士多啤梨果醬

松露火腿芝士三文治

雞蛋沙律三文治，魚子醬，鵪鶉蛋

香草醃三文魚馬斯卡彭芝士酸忌廉慕斯撻

蟹籽蟹肉沙律，芝麻餅

鵝肝慕斯無花果泡芙

士多啤梨紅絲絨蛋糕

紅桑子雲呢拿泡芙

玫瑰戚風蛋糕卷

紫羅蘭雜莓白朱古力撻



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。