



GREEN

4 - Hand French Gastronomic 3-course Afternoon Tea

四手聯乘法國星級名廚三道菜下午茶

	Per Person 每位	Two Persons 兩位
Mon - Fri 星期一至五	\$388	\$698
Sat, Sun and PH 星期六、日及公眾假期	\$438	\$768

Three-course afternoon tea includes free-flow soft serve French yogurt and a cup of freshly brewed coffee or tea
(With a complimentary glass of French Sparkling Wine on Sat, Sun and PH)

三道菜下午茶包括無限品嚐乳酪雪糕及即磨咖啡或茶一杯
(於星期六、日及公眾假期惠顧之賓客可每位獲贈法國氣泡酒一杯)

APPETIZER 頭盤

Wagyu Beef Consommé with Foie Gras Ravioli
法國鵝肝雲吞配和牛清湯 [A][B][D]

MAIN COURSE 主菜

(CHOOSE 1 FROM 3) (三選一)

Recipe created by Sébastien Faré, Culinary Executive Chef at Elle & Vire Professionnel
由 Elle & Vire Professionnel 行政總廚 Sébastien Faré 設計



Pan-fried Sesame Tuna with Sour Cream and Fettuccine
香煎芝麻吞拿魚配意大利扁條麵及輕盈忌廉汁 [B][D]

Black Truffle Stuffed in Chicken Breast with Linguine in Black Truffle Sauce
黑松露菌釀雞胸配闊扁麵及松露菌汁 [A][D]

Squid Ink Tagliatelle with Sautéed Lobster Tail and Tomato Sauce
龍蝦尾番茄炒墨魚麵 [A][D]

Add-on 滋味升級

Pan-fried Foie Gras (1 pc) (Additional \$68)
香煎鵝肝 (一件) (另加 \$68)

SWEET 甜點

Vanilla Mango Choux
雲呢拿芒果泡芙 [D]

Citrus Yuzu Hazelnut Meringue Tart
檸檬柚子榛子蛋白撻 [D]

Raspberry with Chocolate Opera Cake
紅莓朱古力歌劇蛋糕 [D][N]

Blueberry Mousse with Jelly, Crispy Mille Feuille
藍莓慕絲啫喱千層酥 [D]

Green Tea Chocolate Cream with Mochi, Red Bean & Green Tea Sponge
抹茶忌廉蛋糕配麻紅豆 [D][N]

Macaroon with Vanilla Mascarpone Cream with Raspberry Chocolate Mousse
雲呢拿馬斯卡忌廉馬卡龍配紅桑子朱古力慕絲 [D]

Traditional Scone and Homemade Earl Grey Scone with Clotted Cream and Jam
英式傳統鬆餅配奶油忌廉及果醬 及 自家製伯爵鬆餅 [A][D]

A - Contains Alcohol 含酒精
N - Contains Nuts 含乾果

B - Contains Beef 含牛肉
P - Contains Pork 含豬肉

D - Contains Dairy Products 含奶製品
V - Vegetarian 素菜

Available from 3pm to 6pm daily 每天下午三時至六時供應
All prices are in HKD and subject to 10% service charge 所有價目均以港幣計算及需另收加一服務費

DRINKS 飲品

ILLY COFFEE 咖啡

Espresso 意大利特濃咖啡

Double Espresso 雙倍意大利特濃咖啡

Americano 美式咖啡

Cappuccino 鮮奶泡沫咖啡

Latte 鮮奶咖啡

Mocha 朱古力咖啡

TWG TEA 茶

English Breakfast Tea 英式早餐茶

Royal Darjeeling 皇家大吉嶺

Grand Jasmine Tea 高級茉莉花茶

Silver Moon Tea 銀月綠茶

Eternal Summer Tea 盛夏緋紅茶

Sencha 煎茶

Earl Grey 伯爵茶

Chamomile 洋甘菊茶

Vanilla Bourbon Tea 波本香草紅茶

Moroccan Mint Tea 摩洛哥薄荷綠茶

Sweet France Tea 蜜糖法蘭西茶

Fruit Mountain Tea 花果山茗茶

INDULGE YOURSELVES... 加配享受...

FREE-FLOW FRENCH SPARKLING 無限添飲法國氣泡酒

B&G Sparkling Blanc de Blanc N.V.

每位 \$108 per person

FREE-FLOW CHAMPAGNE 無限添飲香檳

G.H. Mumm Cordon Rouge Brut N.V. 瑪姆紅帶

每位 \$268 per person

COCKTAIL 雞尾酒

每杯 \$88 per glass

Midori Matcha Sour

Midori, Matcha Powder, Lemon Juice, Egg White

蜜瓜甜酒、抹茶粉、檸檬汁、蛋白

Chocolate Mudslide

Chocolate, Milk, Vodka, Kahlúa

巧克力、牛奶、伏特加、甘露酒

MOCKTAIL 無酒精雞尾酒

每杯 \$68 per glass

Sparkling Yuzu

Passion Fruit Syrup, Yuzu, Lemon Juice, Soda

熱情果糖漿、柚子、檸檬汁、梳打水

Mango Strawberry Milkshake

Mango Puree, Strawberry, Lemon Juice, Fresh Milk

芒果、士多啤梨、檸檬汁、鮮奶

\$128 per person for additional guest enjoying free-flow soft serve French yogurt

每位額外賓客需另加\$128無限品嚐乳酪雪糕

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