

Size:
155mm x 350mm





GREEN

LA MAISON DU CHOCOLAT
FRENCH AFTERNOON TEA 法式風情下午茶

Six-course afternoon tea includes a cup of freshly brewed coffee or tea
Extra \$20 per person to enjoy free-flow Strawberry Ice Cream
(With a complimentary glass of French Sparkling Wine on Sat, Sun and PH)
六道菜下午茶包括即磨咖啡或茶乙杯 | 每位賓客另加 \$20可配無限添加的草莓雪糕
(於星期六、日及公眾假期惠顧之賓客, 每位獲贈法國氣泡酒乙杯)

	Per Person 每位	Two Persons 兩位
Mon - Fri 星期一至五	\$418	\$728
Sat, Sun and PH 星期六、日及公眾假期	\$468	\$798

STARTERS 前菜

Baked Escargot in Herbed Butter served with Scramble Egg and Black Caviar
香草牛油焗法國蝸牛配炒蛋及魚子醬 [A] [D] [N] [P]

French Pâté de Foie Gras Stuffed Crab Meat with Garlic Bread
法國鵝肝醬釀蟹肉配蒜蓉包 [A] [D]

Baked Mussels with Provençal 法式焗青口配普羅旺斯 [N]

French Lobster Bisque 法式忌廉龍蝦湯 [A] [D] [N]



MAIN COURSE (CHOOSE 1 FROM 5)
主菜 (五選一)

Beef Cheek in Red Wine served with Mashed Potatoes
法式紅酒燴牛面頰肉 配 薯蓉 [A] [B] [D]

Upgrade to Grass-fed Beef Sirloin (Additional \$38)
升級為草飼西冷牛扒 (另加\$38) [A] [B] [D]

Pan-fried Salmon Fillet in Vanilla Cream Sauce served with Tomato Salsa
雲呢拿忌廉汁伴香煎三文魚柳 配 鮮茄沙斯 [D]

Baked Caribbean Wild Lobster Tail (Half) served with Garden Green Salad
法式芝士焗加勒比野生龍蝦尾 (半隻) 配 田園沙律 [D] [N]

Upgrade to a Whole Tail (Additional \$38)
升級為乙隻龍蝦尾 (另加 \$38) [D] [N]

Add-ons: Pan-fried Foie Gras (1 pc) (Additional \$68)
滋味升級：香煎鵝肝 (1件) (另加 \$68)



SWEETS 甜點

Classic French Citrus Madeleine 法式經典瑪德蓮 [D]

French Palmier with Cheese 法式芝士蝴蝶酥 [D]

La Maison du Chocolat Chocolate 醇香法國巧克力 [D] [N]

La Maison du Chocolat Pistachio Macaroon 法國開心果馬卡龍 [D] [N]

Mango Cheesecake 芒果芝士蛋糕 [D] [N]

French Vanilla Panna Cotta 法國雲呢拿奶凍 [D]

Profiteroles with Chantilly Cream 雲呢拿忌廉泡芙 [D] [N]

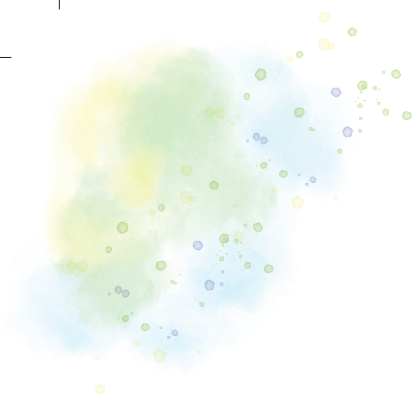
Signature Scone with Homemade Strawberry Lychee Rose Jam
傳統鬆餅配奶油忌廉及自家製士多啤梨荔枝玫瑰果醬 [A] [D]





Available during 15:00-18:00 daily 每天下午三時至六時
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
A – Contains Alcohol 含酒精 B – Contains Beef 含牛肉 D– Contains Dairy Products 含奶製品
N – Contains Nuts 含乾果 P – Contains Pork 含豬肉 V – Vegetarian 素菜

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GREEN

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

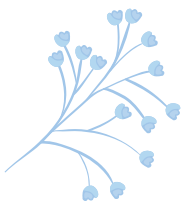


TEA 茗茶

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



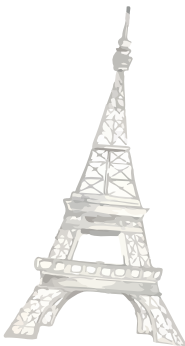
Free-Flow French Sparkling
無限添飲法國氣泡酒

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

Cocktails 雞尾酒
每杯 \$88 per glass



The Nutty Irishman
BAILEYS Original Irish Cream, Kahlúa, Frangelico, Milk
BAILEYS 原味愛爾蘭忌廉、甘露酒、榛子利口酒、牛奶

Chocolate Mudslide
Chocolate, Milk, Vodka, Kahlúa
巧克力、牛奶、伏特加、甘露酒

Mocktails 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



Hot Caramel Chocolate
Caramel Syrup, Vanilla Syrup, Chocolate, Whipped Cream
焦糖糖漿、雲呢拿糖漿、巧克力、淡忌廉



**\$128 per person for additional guests
enjoying free-flow Strawberry Ice Cream**
每位額外賓客需另加 \$128 品嚐無限草莓雪糕



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