

Afternoon Tea All in Spoon
Hotel ICON GREEN Launch new afternoon tea



[Hong Kong, 26 April 2016] - Sometimes, afternoon tea happens in spoon. Hotel ICON Executive Chef Philip Leung and Executive Pastry Chef Danny Ho have crafted an array of dainty delights on spoons especially for this May and June at the hotel lobby restaurant, GREEN.

Freshen up your appetite with the Lobster Medallion Waldorf Salad and Tomato Salad with Mozzarella. Follow by the savories include Seared Scallop with Pesto Risotto, Salmon with Caviar Cream and Foie Gras Cube with Port Wine Jelly.

Afternoon tea just isn't complete without sweets, Executive Pastry Chef Danny Ho has crafted a series of Tea WG infused desserts. Think Strawberry with Pink Garden Tea Mousse, Red Fruits Chocolate Ball, Lime and Vanilla White Chocolate Cream, Lychee Mousse and many more.

Warm raisin scones with fruit jam and clotted cream round things off, along with your choice of coffee or tea. To satisfy your taste buds with the perfect mix of sweet, servers at GREEN are pleased to offer some advice on tea pairings.

Grab a spoon to indulge in a midday perk-me-up!

Afternoon Tea All in Spoon at GREEN is available from 1 May to 30 June 2016

- Monday to Thursday from 15:00 to 17:30: HK\$218* per person/ HK\$388* for two
- Friday to Sunday and Public Holidays from 15:00 to 17:30: HK\$238* per person/ HK\$438* for two

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- *Prices are subject to 10% service charge.

All the diners who enjoy the Afternoon Tea All in Spoon get a chance to receive a giveaway hamper sponsored by Tea WG.

About Chef Danny

With talent and tenacity, Chef Danny oversees all pastry and bakery operations at the hotel. A Malaysian, he is particularly known for his mastery of French pastries. His sugar showpieces have won countless awards including the Gold with Distinction Award in Pastry Professional Showpiece at the Hong Kong International Culinary Classic in 2007, 2011 and 2013. Chef Danny's attention to detail and perfection are reflected in all his carefully-crafted desserts. His intricate combination of the best ingredients with seasonal produce and mastered techniques remain the foundation of his creations.

About GREEN

Boasting subtle, sophisticated comfort, GREEN aims to be an easy breathing space with seamless service. A café by the morning and a French Brasserie the rest of the day, it sits beside Asia's largest indoor vertical garden, designed by world-famous botanist Patrick Blanc. The French Brasserie-inspired menu featuring brilliantly-executed, timeless French classics such as Garlic Butter Bourgogne Snails, Foie Gras with Apple and Balsamic and Bouillabaisse.

For more information on Hotel ICON, please visit www.hotel-icon.com

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