

AFTERNOON TEA

3:30PM – 5:30PM

	<i>per person</i>	<i>with a glass of Champagne</i>
Monday to Friday	298	438
Saturday, Sunday and Public Holiday	328	468



Rum & raisin, plain scone

served with lemon curd, clotted cream, strawberry jam

—

Fromage blanc, kalamansi jelly, guava compote

Raspberry cake, rose meringue

65% Ecuador single origin chocolate cremeux, tonka bean cream

Mandarin whipped ganache, mandarin confit

—

Wagyu beef pastrami sandwich, gruyere cheese

Foie gras terrine, coffee jelly

Crab cakes, tartar sauce

Home smoked salmon, pomegranate, blini, crème fraiche

Iberian ham, fresh fig

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

BEVERAGE LIST



GRAND HYATT HONG KONG BESPOKE BLEND

This infusion combines citrus and herbaceous notes of staple central European foods including lemon, tangerine, rosemary and basil, with a delicate floral base consisting of green tea and jasmine. The flavours in this tea are a reminder of the city's past as a fragrant harbour and former British colony, while at the same time complementing Tiffin's character with classic continental cuisine.

GREEN TEA

Green - *Organic* • Pear Tree Green - *Organic* • Long Jing

BLACK TEA

English Breakfast • Assam - *Organic* • Duchess Of Bedford
Imperial Earl Grey • Darjeeling - *TGFOP F2*

WHITE TEA

Jasmine Pearl - *Organic*

OOLONG TEA

Osmanthus Oolong

HERBAL INFUSION

Chamomile Blossoms - *Organic* • Peppermint Leaves - *Organic*
Mountain Berry • Tangerine Rooibos - *Organic* • Lemon Verbena

HOT BEVERAGE

Freshly Brewed Coffee

Single Espresso, Americano

Cappuccino, Café Latte, Café Mocha, Double Espresso

Valrhona Hot Chocolate