

## 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



Lemon cranberry scone, plain scone  
served with lemon curd, clotted cream, apricot jam

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Champagne and peach cup

Hazelnut orange financier, caramel mousse  
Vanilla cheese whip, guava, kalamansi compote  
Chocolate tart, cocoa nibs, raspberry inspiration

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Salmon mousse tart, herring caviar, sour cream  
Homemade foie gras terrine, fruit jelly, brioche  
Smoked duck breast, orange, celery salad  
Cream cheese, cucumber sandwich, pumpernickel  
Porcini mushroom quiche, sour cream

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