

AFTERNOON TEA

3:15PM – 5PM

	<i>per person</i>
Monday to Friday	368
Saturday, Sunday and Public Holiday	398
<i>with a glass of Champagne (World of Hyatt Member)</i>	+140 (+70)



Raisin scones, vanilla bean Gugelhupf
Condiments: Ronda's Devon clotted cream, assorted jams

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Foie gras mousse, baumkuchen, apple chutney
Crayfish cocktail, dill, asparagus
Dill cured ocean trout, sour cream, Oscietra caviar
Freshly baked spinach strudel, smoked speck

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Apfelstrudel - Apple strudel
Lemon lush cake
Linzer Torte - Nut tart, raspberry jam
Sacher Torte - Chocolate cake, apricot jam
Cremeschnitte - Creamy vanilla cream, orange zest, puff pastry



Dessert Live Station

Kaiserschmarrn - *Sweet cut up pancake with raisins*
Unlimited desserts from our pastry counter - *Featuring waffles, crepes,
homemade ice cream, fruits and assorted petit fours*

We commit that our Food & Beverage venues are ISO22000:2018 certified,
an internationally recognized food safety management system.

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

下午茶

3:15PM - 5PM

	每位
星期一至五	368
星期六, 日及公眾假期	398
加配香檳一杯 (World of Hyatt 會員)	+140 (+70)

提子鬆餅, 雲尼拿籽蛋糕
配: 傳統英式忌廉, 果醬

法式鵝肝慕絲年輪蛋糕, 蘋果醬
小龍蝦咯嗲, 刁草, 蘆筍
刁草醃鱒魚, 酸忌廉, 魚子醬
焗菠菜卷, 煙火腿

蘋果批
檸檬蛋糕
林茲蛋糕 - 紅桑莓果醬堅果撻
薩赫蛋糕 - 朱古力蛋糕, 杏脯果醬
香橙雲尼拿忌廉泡芙

皇帝煎餅 - 迷你斑戟, 提子乾

自助/即點即製甜品吧 - 包括窩夫, 班戟, 自家製雪糕, 水果及什錦曲奇

我們承諾酒店的餐飲場所已榮獲國際認可之品質保證系統 ISO22000:2018 之認證。

如您對任何食物有過敏反應或需要其它膳食的安排, 請向我們的服務員聯絡。

所有價目以港元計算, 另須加壹服務費。

TEA MENU



MELANGE COFFEE *flavored coffee* 110
Mozart / Apricot

SPARKLING TEA *no added sugar* 200ml 70
Jasmine, Saicho / Hojicha, Saicho (*World of Hyatt Member*) (35)



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* • Long Jing

BLACK TEA

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

OOLONG TEA Osmanthus Oolong

HERBAL INFUSION

Chamomile Blossoms - *Organic* • Peppermint Leaves - *Organic*
Jasmine Pearl - *Organic* • Pear Tree Green - *Organic* • Mountain Berry
Tangerine Rooibos - *Organic* • Lemon *Verbena* • Jetlag Energy

OTHER THAN TEA

Freshly Brewed Coffee • Single Espresso • Americano • Cappuccino,
Café Latte • Café Mocha • Double Espresso • Valrhona Hot Chocolate