

## **AFTERNOON TEA**

*3:15PM – 5PM*

*\$418 per person*

*Add a touch of elegance to your afternoon*

*Champagne Billcart-Salmon Blanc De Blancs 2010 \$218 per glass*



### **FINGER SANDWICHES**

House made smoked salmon, dill  
Organic baby cucumber and cream cheese  
Cage free egg mayonnaise salad  
Norfolk ham, brie cheese, honey mustard



### **THREE-TIER STAND OF FRESHLY BAKED SCONES AND CONDIMENTS**

Plain and raisin  
Homemade jams - strawberry and apricot  
Passion fruit preserve  
Cornish clotted cream  
—  
Seasonal fruits

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

## THE TIFFIN CAKE TROLLEY

—

Sakura ruby chocolate cake  
Raspberry kaffir lime tartelette  
Jasmine puff choux

—

*Whole Cakes*

*One slice of your choice*

Strawberry chiffon cake - Signature chocolate cake

*\$48 per additional piece*



## THE TEA PARLOUR

*Choose one of our signature tea and*

*Explore their exquisite aroma from our bespoke tea box*

### GRAND HYATT TIMELESS BLEND, LOOSE LEAF TEA

Exclusively crafted for Grand Hyatt Hong Kong's 35th anniversary,  
this bespoke blend features  
rooibos, tangerine, with hints of vanilla, and bright orange zest.

*\$20 per serving*

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.

The Additional 1% in your bill supports local charity Zero Foodprint Asia to help regional farmers shift to more climate friendly practices.