



## 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)



Freshly baked Tahiti vanilla scones, Valrhona milk chocolate scone

Condiments: Homemade Sicilian lemon curd,  
Ronda's Devon clotted cream, strawberry preserve

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Lobster salad, citrus mayonnaise, chive, brioche

Duck confit and sweet pea tartlet, radish

Asparagus and chicken with harissa dressing, pita crisp  
Smoked salmon finger sandwich, cream cheese, cucumber, dill  
Foie gras crème brulee tart, cherry

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Valrhona opalys 33% namelaka, bergamot gel, breton biscuit

Raspberry tart, peach compote, vanilla cream

Yuzu custard profiterole, homemade pistachio praline

Valrhona bahibe 46% mousse, hazelnut crunch, cold orange custard



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

	每位
星期一至五	368
星期六, 日及公眾假期	398
加配香檳一杯 (凱悅天地會員)	+140 (+70)

雲尼拿鬆餅, 法國牛奶朱古力鬆餅  
配: 自家製西西里檸檬忌廉, 高脂忌廉, 士多啤梨果醬

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香蔥龍蝦三文治, 檸檬蛋黃醬  
油封鴨肉甜豆撻  
蘆筍雞肉卷  
煙三文魚忌廉芝士青瓜三文治  
鵝肝醬車厘子撻

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33% 法國朱古力, 佛手柑啫喱, 法式餅乾  
紅莓撻, 蜜桃醬, 雲尼拿忌廉  
柚子忌廉泡芙, 自家製開心果果仁糖  
46% 法國朱古力慕絲, 榛子脆脆, 凍橙吉士

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。