

AFTERNOON TEA

3:15PM – 5PM

	<i>per person</i>
Monday to Friday	378
Saturday, Sunday and Public Holiday	418
<i>with a glass of Champagne (World of Hyatt Member)</i>	+140 (+70)



Freshly baked plain scones, walnut scones
Condiments: Homemade Sicilian lemon curd,
Ronda's Devon clotted cream, strawberry preserve

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Truffle ham brie cheese sandwich
Egg salad sandwich, quail egg, Oscietra caviar
Dill-cured salmon, mascarpone sour cream mousse tartlets
Crab salad, sesame cone, crab roe
Foie gras mousse, fig, choux puff

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Sesame raspberry choux puff
Taro vanilla tart
Orange blossom custard cheese cake
Strawberry chocolate financier



Unlimited desserts from our pastry counter
Featuring waffles, crepes, ice cream, fresh fruit and 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.

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

下午茶

3:15PM – 5PM

	每位
星期一至五	378
星期六, 日及公眾假期	418
加配香檳一杯 (<i>World of Hyatt</i> 會員)	+140 (+70)

原味英式鬆餅，合桃鬆餅

配: 自家製西西里檸檬忌廉，英國高脂鮮忌廉，士多啤梨果醬

松露火腿芝士三文治

雞蛋沙律三文治，魚子醬，鵝鶉蛋
香草醃三文魚馬斯卡彭芝士酸忌廉慕斯撻
蟹籽蟹肉沙律，芝麻餅
鵝肝慕斯無花果泡芙

黑芝麻紅桑莓泡芙

香芋雲尼拿撻
香橙花吉士醬芝士蛋糕
士多啤梨朱古力法式蛋糕

自助/即點即製甜品吧

包括窩夫, 班戟, 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。

帳單上的額外 1% 將捐贈至本地慈善機構零碳足食 (亞洲)，以協助於區內推動再生農業。