



SPARKLING
SINGLE TEA ORIGIN
SAICHO

x

TIFFIN

Spring Sparkle Afternoon Tea

Pairing with a 200ml Saicho Sparkling Tea:
Darjeeling / Hojicha / Jasmine / Osmanthus

Sweet

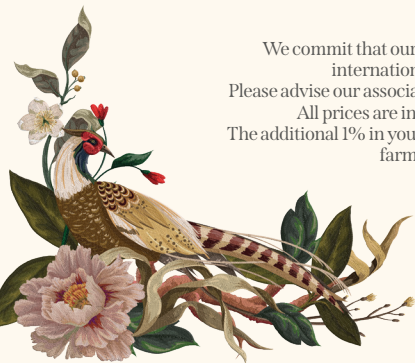
Candied Ginger Madeline, Vanilla Crème with Mandarin Orange Confit
Vanilla Apple Mousse, Elderflower Lychee Confit with Almond Biscuit
70% Dark Chocolate Crème, Hazelnut Praline with Smoked Crumble
Yuzu Cheesecake, Honey Apricot Confit
Baked Vanilla Custard Tart, Strawberry
Grand Hyatt Scone
Ham & Cheese Scone

Savory

Crab Meat Salad Tart, Osmanthus Tea Jelly
Roasted Heirloom Carrot Sandwich, Darjeeling Orange Marmalade
Smoked Duck Breast Sandwich, Hojicha Fig Glaze
Foie Gras Torchon, Jasmine Poached Pear
Fresh Lobster Salad, Butter Lettuce, Superior Oscietra Caviar

Dessert buffet is included
HK\$488 + 11% per person

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 restrictions. All prices are in Hong Kong Dollar and subject to 10% service charge. The additional 1% in your bill supports local charity Zero Footprint Asia to help regional farmers shift to more climate friendly practices.





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春日氣泡下午茶

搭配200毫升Saicho氣泡茶：
大吉嶺/焙茶/茉莉花茶/桂花茶

甜點

薑蜜貝殼蛋糕配蜜餞香橙雲尼拿奶凍
雲尼拿蘋果慕斯蜜餞荔枝接骨木花配杏仁脆餅
70% 黑朱古力忌廉配煙燻碎榛子果仁脆脆
柚子芝士餅配蜂蜜杏脯
焗雲尼拿焗吉士撻配士多啤梨
君悅英式鬆餅
火腿芝士英式鬆餅

鹹味

蟹肉沙律撻配桂花茶啫喱
烤甘筍三文治配大吉嶺香橙醬
煙鴨胸三文治配焙茶無花果醬
法式鵝肝卷配茉莉茶燉香梨
魚子醬龍蝦沙律配牛油生菜

已包括享用自助甜品區
每位港幣\$488 + 11%

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。

所有價目均以港元計算，另需加壹服務費。

帳單上的額外的 1% 將捐贈至本地慈善機構零足食 (亞洲)，
以協助於區內推動再生農業。

