



TEAHOUSE AFTERNOON RETREAT \$528 /guest

SAVOURIES

YUNNAN
MUSHROOM SANDO

ROASTED CORN
with Sorgum on Brioche

DUCK LEG BEIGNET 
lime leaf and shredded coconut

LEMON CHICKEN AND
AVOCADO SALAD SANDWICH
with Yunnan sweet and spicy sauce

CAKES & PASTRIES

WINTER ORCHARD
Spiced Apple Tatin
with Vanilla Chantilly
Cream & Biscuit

EMERALD TART
Green Tea Ganache with
Almond Frangipane
& Yuzu Marmalade

TEA HILLS
Oolong Tea Chantilly Cream
with Milk Chocolate
Layer Cake

CHOCOLATE
Dark Chocolate Crèmeux &
Salted Caramel with Praline Feuilletine

GOLDEN BLISS
Mango and Passion Fruit with
Fromage Blanc Cream & Pâte Sucrée

SCONES

SALTED EGG SCONES
with Soy Cream & Yunnan Rose Jam

JIJA TEA COLLECTION

CHINESE TEA
Yunnan White Tea /
Honey Orchid Phoenix Dancong Oolong Tea

OR

FLORAL INFUSION TEA
Jasmine Dragon Pearls /
Snow Chrysanthemum

Coffee \$60 | A glass of champagne \$178



CHILLI

ALL PRICES ARE IN HONG KONG DOLLARS | SUBJECT TO 10% SERVICE CHARGE
MINIMUM OF TWO GUEST SETS | PLEASE ADVISE OUR ASSOCIATES IF YOU HAVE ANY SPECIAL DIETARY REQUIREMENTS



雲廳茶敘 每位\$528

鹹點

雲南野菌
三文治

烤粟米紅藜麥
配布里歐麵包

佻族鴨脾脆球 
檸檬葉及椰子絲

檸檬雞絲及牛油果三文治
配雲南燒餌塊醬

甜點

冬釀·蘋果
香料蘋果撻配
雲呢拿香緹忌廉及餅乾

翡翠撻
綠茶甘納許配
杏仁忌廉及柚子果醬

烏龍·茶山
烏龍茶香緹忌廉配
牛奶朱古力千層蛋糕

朱古力脆撻
黑朱古力奶醬與
海鹽焦糖配果仁糖脆片

金芒甜酥
芒果與熱情果配
白乳酪忌廉及甜酥餅

鬆餅

鹹蛋黃鬆餅
配豆乳忌廉及雲南玫瑰醬

茶品精選

中式茗茶

或

花茶

雲南白茶 | 蜜香單叢烏龍茶

白龍珠茉莉 | 崑崙雪菊

咖啡每杯 \$60 | 香檳每杯 \$178



辣

所有價目以港幣計算 | 另設加一服務費 | 兩位起
為確保閣下的用餐體驗，如對任何食材有敏感或特別膳食要求，敬請於預訂時或入座後告知我們的服務團隊。