



## TEAHOUSE AFTERNOON RETREAT \$528 /guest

### SAVOURIES

YUNNAN  
MUSHROOM SANDO

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

BRAISED LAMB  
with Rose Tart

ROASTED CORN  
with Sorgum on Brioche

### 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

### JIIA TEA COLLECTION

CHINESE TEA

OR

FLORAL INFUSION TEA

Yunnan White Tea /

Jasmine Dragon Pearls /

Honey Orchid Phoenix Dancong Oolong Tea

Snow Chrysanthemum

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

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

檸檬雞絲及牛油果三文治  
配雲南燒餅塊醬

燴羊腩  
伴玫瑰酥餅

烤粟米紅藜麥  
配布里歐麵包

### 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

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。