

TIFFANY AFTERNOON TEA Served with choice of selected coffee or tea
TIFFANY 下午茶 選配指定咖啡或茶

SWEETS 甜點

MINI BLUE BOX 迷你 BLUE BOX (N)

Jasmine mousse, citrus melon jelly, vanilla chiffon cake, vanilla cookie
茉莉花慕絲、橙檸檬蜜瓜啫喱、雲尼拿戚風蛋糕、雲尼拿曲奇

GREEN GRAPES TART 青提子果撻 (N)

Mascarpone cream, orange blossom water jelly 馬斯卡彭忌廉、橙花水啫喱

HAZELNUT PRALINE PUFF 榛子醬泡芙 (N)

Vanilla cream, raspberry crunch, strawberry chocolate 雲尼拿忌廉、紅莓脆珠、士多啤梨朱古力

TIFFANY BIRD'S NEST 鳥巢朱古力蛋 (N)

Kataifi nest, Robin's Egg Caramel 香脆鳥巢、焦糖朱古力

NEW YORK CHEESECAKE 紐約芝士蛋糕 (N)

SAVORIES 鹹點

SALMON GRAVLAX 醃漬三文魚

Caviar, sour cream 魚子醬、酸忌廉

FOIE GRAS CREME BRULEE 鵝肝焦糖布甸

Croutons 麵包脆片

IBERICO HAM 黑毛豬火腿 (GF, DF)

Tomato jelly, baby cress 番茄啫喱、水芹菜苗

QUEEN CRAB ROLL 松葉蟹肉卷 (GF)

Green zucchini, lime, green apple, grapefruit marmalade 意大利青瓜、青檸、青蘋果、西柚醬

LOBSTER ROLL 龍蝦包

Shallots, chives, mayonnaise and honey dressing 紅洋蔥、香蔥、蜜糖蛋黃醬

PASTRIES 包點 Served with clotted cream, maple syrup and tomato sauce 配奶油忌廉、楓糖漿及番茄果醬

BACON & CHEDDAR CHEESE SCONE 煙肉芝士鬆餅

BROWN BUTTER MADELEINE & HOJICHA MADELEINE 焦化牛油瑪德蓮、焙茶瑪德蓮

TWO PERSONS 兩位起

\$688

ADDITIONAL ONE PERSON 額外一位

\$358

WITH A GLASS OF TIFFANY BLUE COCKTAIL 配一杯 TIFFANY BLUE 雞尾酒

\$88

WITH A GLASS OF PERRIER-JOUËT CHAMPAGNE 配一杯巴黎之花特級乾型香檳

\$150

(GF) GLUTEN-FREE 無麩質 | (DF) DAIRY-FREE 不含乳製品 | (N) CONTAINS NUT 含堅果類

If you have any concerns regarding food allergies, please inform your server before ordering.

Served from 2pm - 6:45pm. All prices are subject to 10% service charge.

如有任何關於食物敏感的查詢，請於落單時告知我們的服務員

供應時間：下午 2 時至晚上 6 時 45 分 | 所有價格另收取加一服務費

The Tiffany Blue Box Cafe Hong Kong