

DELUXE FESTIVE AFTERNOON TEA WITH CAVIAR Served with choice of selected coffee or tea
節日限定尊貴魚子醬下午茶 選配指定咖啡或茶

SWEETS 甜點

CAVIAR HONEY CAKE 魚子醬蜜糖蛋糕

Imperial Ossetra Caviar, chantilly cream 黃寶石 Ossetra 魚子醬、甜忌廉

FRANCE CHESTNUT AND CRISP 法國栗子脆片 (GF)

Superior Sturgeon Caviar, chestnut cream, chestnuts, crispy sweet potato 白銀鱈魚子醬、栗子忌廉、栗子、番薯脆片

RED VELVET 紅絲絨蛋糕 (N)

Cream cheese frosting, raspberry pearls 忌廉芝士、紅莓脆珠

WHITE CHOCOLATE MOUSSE 白朱古力慕絲 (N)

Pomegranate guava jelly, vanilla cookie, sweet wine pearls 石榴啫喱、雲呢拿曲奇、甜酒珍珠

SAVORIES 鹹點

CAVIAR BOX 魚子醬盒子 (GF)

Royal Cristal Caviar, queen crab, lobster jelly, cauliflower cream 黃金混合品種魚子醬、松葉蟹、龍蝦啫喱、椰菜花忌廉

CAVIAR TART 魚子醬撻

Gold Cristal Caviar, egg mimosa 皇家級金水晶魚子醬、蛋花碎

SMOKED SALMON TARTARE 煙三文魚他他

Superior Sturgeon Caviar, shallots, tartare sauce 白銀鱈魚子醬、紅洋蔥、他他醬

AMAEBI TARTARE TOAST 甜蝦他他吐司

Imperial Ossetra Caviar, chives, brioche toast 黃寶石 Ossetra 魚子醬、香蔥、奶油麵包吐司

PASTRIES 包點 Served with clotted cream, tomato sauce and honey pearls 配奶油忌廉、番茄果醬及蜜糖珍珠

GARLIC & FLEUR DE SEL SCONE 香蒜鹽之花鬆餅

BROWN BUTTER MADELEINE & CHOCOLATE MADELEINE 焦化牛油瑪德蓮、朱古力瑪德蓮

TWO PERSONS 兩位起

\$988

ADDITIONAL ONE PERSON 額外一位

\$508

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 | (N) CONTAINS NUT 含堅果類

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

Served from 2pm to 6:30pm from 7 December 2021 to 2 January 2022. 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：2021年12月7日至2022年1月2日下午2時至6時30分 | 所有價格另收取一服務費

FESTIVE HOLIDAY AFTERNOON TEA Served with choice of selected coffee or tea
節日限定下午茶 選配指定咖啡或茶

SWEETS 甜點

HONEY CAKE 蜜糖蛋糕

Chantilly cream 甜忌廉

FRANCE CHESTNUT AND CRISP 法國栗子脆片 (GF)

Chestnut cream, chestnuts, crispy sweet potato 栗子忌廉、栗子、番薯脆片

RED VELVET 紅絲絨蛋糕 (N)

Cream cheese frosting, raspberry pearls 忌廉芝士、紅莓脆珠

WHITE CHOCOLATE MOUSSE 白朱古力慕絲 (N)

Pomegranate guava jelly, vanilla cookie, sweet wine pearls 石榴啫喱、雲呢拿曲奇、甜酒珍珠

SAVORIES 鹹點

SALMON ROE BOX 三文魚籽盒子 (GF)

Queen crab, lobster jelly, cauliflower cream 松葉蟹、龍蝦啫喱、椰菜花忌廉

CAVIAR TART 魚子醬撻

Gold Cristal Caviar, egg mimosa 皇家級金水晶魚子醬、蛋花碎

TOBIKO AND SMOKED SALMON TARTARE 蟹籽煙三文魚他他

Shallots, tartare sauce 紅洋蔥、他他醬

SEA URCHIN AND AMAEBI TOAST 海膽甜蝦吐司

Chives, brioche toast 香蔥、奶油麵包吐司

PASTRIES 包點 Served with clotted cream, tomato sauce and honey pearls 配奶油忌廉、番茄果醬及蜜糖珍珠

GARLIC & FLEUR DE SEL SCONE 香蒜鹽之花鬆餅

BROWN BUTTER MADELEINE & CHOCOLATE MADELEINE 焦化牛油瑪德蓮、朱古力瑪德蓮

TWO PERSONS 兩位起

\$788

ADDITIONAL ONE PERSON 額外一位

\$408

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

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The Tiffany Blue Box Cafe Hong Kong