

ALL DAY DINING 全日供應

SET 套餐

2-COURSE 兩道菜 Select one starter or soup, and main course 選擇一道前菜或湯及主菜	\$358
3-COURSE 三道菜 Select one starter, soup and main course 選擇一道前菜、湯及主菜	\$458
WITH ONE DESSERT 配一道甜品	\$88

\*The Blue Box Celebration Cake and Mascarpone Creme Brulee not included 不包括 The Blue Box 蛋糕及焦糖燉蛋

DELECTABLE CELEBRATION SET 美饌體驗套餐 \$1,388

Select four starters, soup and main courses 選擇四道前菜、湯及主菜

(Served up to 4 guests. Not applicable to 2pm-6pm 最多 4 位客人享用、不適用於下午 2 時至 6 時)

WITH THE BLUE BOX CELEBRATION CAKE 配 THE BLUE BOX 蛋糕 \*Pre-order required 須預訂 \$488

WITH A GLASS OF TIFFANY BLUE COCKTAIL 配一杯 TIFFANY BLUE 雞尾酒 \$88

FESTIVE SPECIAL CAVIAR TASTING PLATTER 節日限定魚子醬尊貴品味拼盤 (Not applicable to set 不適用於套餐) \$488

Imperial Ossetra Caviar, Royal Cristal Caviar, Superior Sturgeon Caviar

黃寶石 Ossetra 魚子醬、黃金混合品種魚子醬、白銀鱈魚子醬

Served with blini, hard boiled egg yolks, egg whites, chives, creme fraiche, onions 伴薄煎餅、熟蛋黃、蛋白、香蔥、法式酸忌廉、紫洋蔥

STARTER 前菜

OMNIPORK LUNCHEON MIMOSA 新餐肉伴蛋花 (V, N) \$168

Egg mimosa, green beans, Parmesan cheese, black truffle dressing 蛋花碎、法邊豆、巴馬臣芝士、黑松露汁

PRAWN WITH YUBA MILLE-FEUILLE 鮮蝦配千層腐竹 (GF) \$168

Prawn soy milk 濃蝦豆奶汁

HOKKAIDO SCALLOP CARPACCIO 北海道帶子薄片刺身 (+\$30 for set 套餐) \$198

Caviar, croutons, coriander cress, chives, lemon dressing 魚子醬、麵包脆粒、芫荽苗、香蔥、檸檬油醋

GREEN ASPARAGUS WITH BELUGA CAVIAR 青蘆筍配貝魯迦鱈魚子醬 (GF, DF) (+\$90 for set 套餐) \$258

63-degree egg, orange zest confit 63 度慢煮溫泉蛋、糖漬橙皮

FIFTH AVENUE LOBSTER SALAD 龍蝦沙律 (GF, DF) (+\$100 for set 套餐) \$268

Avocado, sucrine lettuce, tomatoes, orange ginger sauce 牛油果、生菜、番茄、香橙薑醬汁

SOUP 湯

CHICKEN CONSOMMÉ 法式清雞湯配鴨肝小雲吞 \$148

Foie gras ravioli, baby corns, celery, mushrooms, okra 小粟米、香芹、蘑菇、秋葵

SCALLOP SOUP WITH SUPERIOR STURGEON CAVIAR 帶子濃湯配白銀鱈魚子醬 (GF) (+\$60 for set 套餐) \$228

Octopus, queen crab 八爪魚、松葉蟹

MAIN 主菜

“CHARLES LEWIS TIFFANY” GRILLED CHICKEN SANDWICH 黑松露醬烤雞三文治 \$218

Kale, caramelized onions, truffle mayonnaise, french fries 羽衣甘藍、焦糖化洋蔥、炸薯條

BACON AND CARAMELIZED ONION WAFFLES 旋風滑蛋窩夫 \$218

Truffle, scrambled eggs, bacon and onion, Parmesan cream sauce 松露片、旋風滑蛋、煙肉及洋蔥、巴馬臣芝士汁

SMOKED SALMON EGGS BENEDICT WITH CAVIAR 煙三文魚班尼迪配魚子醬 \$218

Poached eggs, crispy risotto cakes, Hollandaise sauce 水煮蛋、意式飯脆米餅、牛油蛋黃汁

CARBONARA 鹹蛋黃卡邦尼意粉 \$218

Bacon, Parmesan cheese, homemade cured egg yolk 煙肉、巴馬臣芝士

BEYOND BOLOGNESE 素肉醬意粉 (V) \$218

Beyond Meat bolognese, Tête de Moine 素肉醬、芝士

SAFFRON RICE 番紅花燉飯 (V, GF) \$218

Cauliflowers, aioli, vegetable couscous 椰菜花、香蒜蛋黃醬、蔬菜小米

BREAKFAST AT TIFFANY'S 紐約早餐	\$238
Cloudy egg on brioche toast, Beyond Sausage or pork sausage, avocado, confit cherry tomatoes, sautéed potatoes, button mushrooms and asparagus salad 雲朵雞蛋配牛油多士、Beyond Sausage 素肉腸或豬肉腸、牛油果、番茄、薯仔、白蘑菇及蘆筍沙律	
SPRING CHICKEN WITH BLACK TRUFFLE 黑松露春雞	\$248
Chicken thigh, truffle and ham mousse, truffle sauce, mixed greens 雞腿肉、松露火腿慕絲、黑松露醬、沙律	
SPANISH PORK LOIN 香烤西班牙豬扒 (GF)	\$248
Cauliflowers, garden cress, pork jus 椰菜花、水芹、豬肉濃汁	
PAN-FRIED CORAL GROUPEL 香煎東星斑 (GF,N)	(+\$80 for set 套餐) \$328
Green peas, Japanese yam, fennel broth 青豌豆、日本山藥、茴香清湯	
LOBSTER LINGUINE 龍蝦扁意粉	(+\$120 for set 套餐) \$368
Cognac lobster cream sauce 干邑龍蝦忌廉汁	
SEA URCHIN LINGUINE WITH ROYAL CRISTAL CAVIAR 海膽扁意粉配黃金混合品種魚子醬	(+\$150 for set 套餐) \$398
Cream sauce 忌廉汁	
AUSTRALIAN WAGYU BEEF SIRLOIN 澳洲和牛西冷 (GF)	(+\$150 for set 套餐) \$398
Seasonal vegetables, king mushroom, carrot purée, beef jus 時令蔬菜、杏鮑菇、甘筍蓉、牛肉濃汁	
<b>SIDE DISH 配菜</b>	
MIXED GREENS 蔬菜沙律	\$68
STEAMED VEGETABLES 蒸蔬菜	\$68
FRENCH FRIES 炸薯條	\$68
SAUTÉED MUSHROOMS 香炒蘑菇	\$78
GRILLED ASPARAGUS 烤蘆筍	\$78
<b>DESSERT 甜品</b>	
MASCARPONE CREME BRULEE WITH SUPERIOR STURGEON CAVIAR 馬斯卡彭焦糖燉蛋配白銀鱈魚子醬 (GF)	\$128
SIGNATURE BLUE BOX TOAST 特色 BLUE BOX 吐司 (V) Danish, cream cheese mousse, banana caramel sauce, caramelized banana, meringue 丹麥麵包、忌廉芝士慕絲、香蕉焦糖醬、焦糖香蕉、蛋白霜	\$128
BAKED ALASKA 火焰雪山 (N,GF)	\$108
Coconut pandan mousse, roasted coconuts, mango mandarin compote, torched lemon meringue, exotic verbena gel, sorbet 椰子斑蘭慕絲、烤椰子碎、糖漬芒果柑桔、火炙檸檬蛋白霜、馬鞭草醬、雪葩	
CARAMEL POPCORN CHOCOLATE TART 焦糖爆谷朱古力撻 (N)	\$108
Chocolate ganache, praline royaltine, caramelized popcorns, mascarpone cream, ice cream 朱古力奶油、榛子朱古力醬、焦糖爆谷、馬斯卡彭芝士、雪糕	
NEW YORK CHEESECAKE 紐約芝士蛋糕 (N)	\$98
Passion fruit sauce, honey sauce, fresh fruits 熱情果醬、蜜糖醬、新鮮水果	
ASSORTED ICE CREAM OR SORBET 雪糕或雪葩 (N)	\$98
Matcha crumbles, almond tuile 抹茶脆脆、杏仁脆片	
THE BLUE BOX CELEBRATION CAKE 蛋糕 (N)	\$588
AVAILABLE FOR DINE-IN AND TO-GO (PRE-ORDER REQUIRED) 可堂食或外帶 (須預訂) Salted caramel mousse, white sesame mousse, almond royaltine, chocolate chiffon cake 海鹽焦糖慕絲、白芝麻慕絲、杏仁朱古力脆片、朱古力戚風蛋糕	

(V) VEGETARIAN 素食 | (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. 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 | 所有價格另收取加一服務費