



CUCINA



## Fragola-ndia Afternoon Tea

### 春漾草莓下午茶

#### Savoury 鹹點

Duck Liver Terrine with Strawberry Jelly 草莓啫哩配鴨肝醬

Vol-au-vent with Seafood and Parmesan Cheese Sauce 海鮮酥皮撻配巴馬臣芝士汁

Smoked Salmon with Sour Cream and Herring Caviar 煙三文魚配酸忌廉及希靈魚魚子醬

Bruschetta with Egg, Lobster, and Black Truffle 意大利麵包配雞蛋、龍蝦及黑松露

Chicken and Sun-dried Tomato Puff 雞肉蕃茄乾酥

#### Sweet 甜點

Éclair with Strawberry Mousse 泡芙配士多啤梨慕絲

Strawberry Macaron 士多啤梨慕絲馬克龍

Strawberry Caviar 士多啤梨珍珠

Strawberry and Balsamic Chocolate Praline 士多啤梨及黑醋夾心巧克力

Strawberry Financier 士多啤梨小蛋糕

Strawberry with Chocolate Dip 士多啤梨棒配朱古力

International Tea Selection 精選茗茶

or

Freshly Brewed Coffee 即磨手沖咖啡

**HK\$588 for two 兩位用**

**HK\$294 for one 一位用**

Price is subject to a 10% service charge 價目另設加一服務費