



**AFTERNOON TEA** | 200 per person (Monday – Saturday) / 240 per person (Sunday)

**savories** > mini milk bun filled with pulled chicken & mushroom hoi sin sauce  
> prawn roll > smoked salmon with cream cheese & chive > white asparagus tartar with egg foam & crispy potato > mini pesto cone with tuna tartar

**raisin and plain scones** > clotted cream & preserves

**pastries** > chocolate mousse with salted caramel, rice crisps & peanuts > pistachio biscuit with raspberry mousse > passion fruit & milk chocolate macaroon > raspberry tartlet with raspberry crème & verbena dome > churros

**JING TEA IN A POT**

jasmine	oolong	15 supplement per person
english breakfast	green	25 supplement per person
earl grey	white	15 supplement per person
peppermint, verbena or ginger		

**CHAMPAGNE TEA** | 350 per person (Monday – Saturday) / 390 per person (Sunday)

afternoon tea accompanied by a glass of N/V veuve cliquot ponsardin 'brut' champagne

*all afternoon tea sets also include the sweet delights from the buffet*

**SWEET TEA** | 200 per person (Sunday only)

sweet delights from the buffet paired with a pot of jing tea

*all prices in hong kong dollars & subject to 10% service charge*





## ENHANCE YOUR AFTERNOON TEA

### savoury

braised short rib with pickled red onions & mozzarella mini sandwiches 120

black olive ciabatta with spicy creamy big eye tuna & chive salad 120

mini mo club sandwiches, vine tomatoes, avocado, wild arugula, turkey & fresh mild goat cheese 120

mini teriyaki wagyu beef burger, pickled kauri cucumber & onion tempura 198

### sweet

xl raspberry & rose petal macaroon 88

baked mo cheesecake with mixed berries 88

fruit platter 88  
carefully selected seasonal fruits

house-made ice creams 40 per scoop  
tahitian bourbon vanilla  
valrhona chocolate

house-made sorbets 40 per scoop  
raspberry  
mango

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