Exotic Summer Fruit
Afternoon Tea Set (2 Jul - 24 Aug)

BAKED GOODIES & HOMEMADE PRESERVES
Clotted Cream
Mango - Passionfruit Jam
Yuzu - Raisin Scone

SO SWEET
Summer Bread Pudding with Organic Seasonal Berries from France
French Reunion Victoria Pineapple on Rum - Coconut Tart
French Reunion Key Lime Trifle Yogurt Cream
Passionfruit on Frozen Mango Pudding

SAVORY BITES
Gravlax Salmon with Apple Cream Cheese Roll
Cantaloupe Ball Wrapped in Parma Ham with Caramelized Figs Skewer
Foie Gras Crème Brûlée with Torched Lime
Tropical Pomelo Shrimp Salad

TREAT FROM THE CHEF
Fresh Queen Victoria Pineapple Cube macerated in rum-flavored syrup

REFRESHMENTS
Summer Fruity Mocktail
or
Summer Tea Selection
Green Tea with Jasmine Flowers
Lychee with Rose and Almond
Earl Grey Tea
or
Coco’s Coffee & Tea Selection

HK$428 for two guests
+HK$120 per glass of champagne

members enjoy 25% discount
Prices are subject to 10% service charge
Introduced in the French island of Reunion in 1668, now a UNESCO World Heritage of Nature territory, the Queen Victoria pineapple is considered to be the best of its kind worldwide. Distinctive taste of the vibrant pulp and alluring fragrance of this highly sought after fruit, as well as aromatic kaffir lime, juicy passionfruit and more exotic offerings from the fertile, volcanic soils of the French Reunion are the highlight of this seasonal afternoon tea set presented as a tropical medley of pastries and mini-desserts by always-inspired Executive Pastry Chef, Jean-Marc Gaucher!