

Summer Afternoon Tea

As the seasons change, so does our Menu. We source ingredients that will impact our product in the very best way, and that requires following mother nature. Chef Owen (Mirage Chef) and Chef Man (Pastry Master), have collaborated on this menu precisely following the seasons. Rashid (Our Head Mixologist) has also stepped up to create two concoctions of his own for you to choose and sip on.



Savory

Burrata Cheese

*Mango Gazpacho
and Ripe Cherry Tomatoes with Basil*
布袋芝士芒果冷湯

Grilled Prawn

Green Mango Salad, Chili, Coriander, Lime
大蝦青芒果沙律

Curry Puff

Mango Chutney
咖喱泡芙配芒果醬

Finger Sandwich

*Honey Roasted Ham,
Gruyere and Mustard*
火腿芝士手指三文治

Coffee or Tea 咖啡或茶

Summer Ice Tea Selection

Lemongrass Ice Tea

Peach Ice Tea

Sweets

Yuzu

Mini Yuzu Fruit
柚子餅

Renaissance Cheesecake

Baked Cheesecake, Sour Cream Topping
萬麗芝士蛋糕

Mango Yoghurt

Yoghurt Mousse, Mango Confit
芒果乳酪慕絲

Macadamia Nut and Mango Tart

*Mango Confit, Mango Chocolate Cream,
Candied Macadamia Nut*
夏威夷堅果芒果撻

Mango

*Macaron, Mango and Passionfruit
Cream, Mango Buttercream*
芒果熱情果馬卡龍

Assorted Scones

*Mango and Almond Scone,
Chocolate Cranberry Scone*
芒果杏仁鬆餅, 朱古力紅莓鬆餅

Addition

Mango Pudding

Fresh Mango, Coconut Cream
芒果布甸

Weekdays at \$198 per person
Weekends and Public Holidays at \$218 per person

All prices are subject to a 10% service charge

以上價目均另加一服務費

If you have any concerns regarding food allergies, please alert your server prior to ordering
若閣下對食物有過敏反應，請於點菜時通知服務員，以便作出妥善安排。

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