

AFTERNOON TEA MENU

THE CLASSIC REPULSE BAY AFTERNOON TEA SET



Photo for reference only

Savouries

smoked salmon and capers with sour cream on crispy bread,
truffle-scramble egg tartlet,
crab meat salad, tomato bread roll,
Parmigiano Reggiano mousse and dark rye bread layer,
Bayonne ham dust,
cucumber, tomato, red onion and mixed cereal bread roll

Sweets

Uji matcha crust and hazelnut praline dome,
classic madeleines,
coconut marshmallow twist,
caramel chocolate pillow,
strawberry and black berry tart,
homemade scone with clotted cream and jam,
exotic cheese

Our afternoon tea is served with your choice of
The Peninsula tea or coffee,
or you can enjoy our famous cold-brewed fruit tea
for an additional 20 per person.

Add extra 40 per person for freshly squeezed juice
orange, grapefruit, watermelon or carrot

Enjoy your afternoon tea with a glass of

Charles de Cazenove Brut N.V.	158 per glass
Moët & Chandon Rosé	188 per glass
Moët & Chandon Ice Impérial Rosé	188 per glass

Order for 2 glasses and pay for 1 glass

Weekdays

328 per person

608 for two persons

A minimum spend of 304 per person is required on weekdays.

Weekends and public holidays

348 per person

628 for two persons

A minimum spend of 314 per person is required on weekends and public holidays.

Please inform our staff if you have any food allergies and intolerances.

All prices in Hong Kong dollars and subject to 10% service charge.

AFTERNOON TEA MENU

SANDWICHES AND PASTRIES

Homemade scones with clotted cream and jams	148
Assorted tea sandwiches	148
Assortment of tea pastries and berries tart	148
The BLT sandwich Butter lettuce, tomatoes, whole strips of bacon and garlic mayonnaise on toasted multi-grain bread	168
The Repulse Bay panini Roasted chicken, bacon, cheddar cheese, tomatoes, fried egg and mayonnaise with French fries	208

Sandwiches and pastries are available on weekdays only.

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THE PENINSULA TEA TASTING EXPERIENCE

The Peninsula's signature teas are made from the finest selected leaves from across the tea-growing map produced in the region concerned during the year. Keeping in mind the flavour, freshness and taste. "All our teas are hand-picked and sustainably manufactured"



COLD-BREWED FRUIT TEA

Cold-brewing involves infusing the dried tea leaves in water for eight to twelve hours in the refrigerator to extract all the natural tea flavour.

Peach Ginger Oolong Tea

78

Oolong tea from the Darjeeling area in India specially manufactured for The Peninsula. A mild fragrant tea sprayed with delightful and revitalizing flavours of Peach and Ginger.

SELECTED TEA

Cinnamon and Almond Black Tea

58

Bright and perfectly balanced flavour of Almond blended with exotic Cinnamon and Black tea give you an intense tasting flavour tea.

Food pairing recommendation

A nutty black tea good enough to eat, it pairs beautifully with teatime essentials like scones, cakes and biscuits, creamy dessert and middle eastern spices.

Can be consumed with or without milk.

Vanilla and Blueberry Black Tea

58

A rare blend of hand-picked teas from Assam sprayed with subtle Vanilla and exotic Blueberry flavour.

Food pairing recommendation

It pairs beautifully with fruits, fresh cheeses, chocolate dessert, red meat or chicken.

Can be consumed with or without milk.

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THE PENINSULA TEA COLLECTIONS

- Peninsula Afternoon Tea** 48
Enjoy Peninsula tea morning, noon and night. A medium or full body tea with great flavour and taste.
Food pairing recommendation
It pairs beautifully with teatime essentials like scones, cakes and biscuits.
Can be consumed with or without milk.
- Earl Grey Tea** 48
This full-bodied, black-leafed tea is grown in the Himalayan foothills. Its rich amber colour, exquisite aroma and delicate flavour have earned it the title of 'the champagne of teas'.
Food pairing recommendation
A refreshing tea with abundant citrus notes, it pairs perfectly with rich sweet or savoury flavours and dark chocolate.
Can be consumed with or without milk.
- Darjeeling Tea** 48
Grown in the Himalayan foothills, full-bodied, black-leafed tea, rich amber colour, exquisite aroma and delicate flavour.
Food pairing recommendation
It pairs beautifully with fresh-baked scones and strawberry jam, berries tart, creamy cheese, lemon, smoked food, milk or white chocolate, or from grilled fish to chicken.
Can be consumed with or without milk.

SELECTION OF AFTERNOON BEVERAGES

- Freshly Brewed Coffees**
- Espresso* 38
Regular Coffee, Decaffeinated Coffee,
Double Espresso 48
Cappuccino, Latte 54
- Hot Drink** 54
Franck's Hot Chocolate
- Freshly Squeezed Juices** 88
Orange, Grapefruit, Watermelon, Carrot
- Chilled Fruit Juices** 58
Apple, Pineapple, Tomato
- Liqueur Coffees** 118
Irish Coffee (Jameson Whisky)
Royal Coffee (Brandy)
Calypso Coffee (Tia Maria)
Amaretto Coffee (Amaretto)
Bailey's Coffee (Bailey's)

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