



Afternoon Tea Special Drinks



Litchi and Raspberry Smash

*Cloudy apple juice blended with
fresh raspberry and lychee*

78 per glass



Ice Bailey's Coffee

*Blended with Bailey's,
coffee and milk*

98 per glass



Citron Ginger

*Lemon juice with fresh ginger,
pickled lemon, citron honey,
mint leaf and ginger ale*

78 per glass

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





Afternoon Tea at The Bay

The classic Repulse Bay afternoon tea

Savouries

Duck foie gras terrine with morello cherry and gold crust
Crab meat roll in semi-dried tomato bread with tobiko caviar, chive and wasabi dressing
Smoked salmon with keta caviar, crispy rice pearl and cucumber on crispy bread
Bayonne ham with tomato, cucumber and breakfast radish on pesto bread
Black truffled scrambled egg tartlet
Parmigiano Reggiano mousse with dark rye bread layer and Bayonne ham dust

Sweets

Matcha and hazelnut choux pastry
Mixed berries cream cheese mousse in glass
Coconut marshmallow twist
Raspberry ganache glazed rich chocolate mousse cube
Mango and Passion fruit lamington
French madeleine
Homemade scone with clotted cream and jam

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 or watermelon

Enjoy your afternoon tea with

<i>Charles de Cazenove Brut N.V.</i>	<i>208 per two glasses</i>
<i>Perrier Jouët Blason Rosé N.V.</i>	<i>308 per two glasses</i>

Weekdays

348 per person | 648 for two persons

A minimum spend of 324 per person is required on weekdays.

Weekends and public holidays

368 per person | 688 for two persons

A minimum spend of 344 per person is required on weekends and public holidays.

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

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





Sandwiches and Pastries

Homemade scones
with clotted cream and jams
148

Assorted tea sandwiches
148

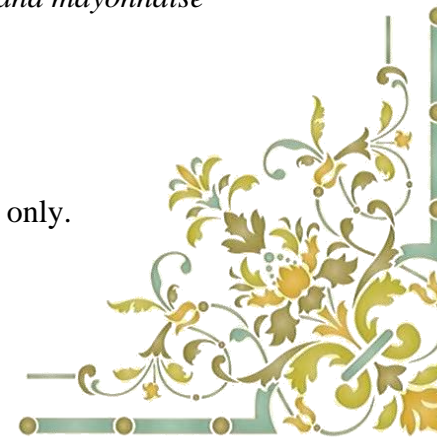
Assortment of tea pastries and berries tart
148

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 twenty four hours in the refrigerator to extract all the natural tea flavour.

Blueberry Hibiscus Black Tea

A wonderful fragrant tea. The delicate flavours of blueberry laced with tangy taste of hibiscus.

78 per serving



Tea of The Month

Cinnamon and Almond Black Tea

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.

Alphonso Mango Tea

A blend of hand-picked teas from Assam and South India infused with mango.

Food pairing recommendation

It pairs beautifully with fruity pastries, citrus and basil, fish, seafood, chicken.

Can be consumed with or without milk.

58 per serving



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The Peninsula Tea Collections

Peninsula Afternoon Tea

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

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

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.

48 per serving

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Selection of Afternoon Beverages

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

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