

AFTERNOON TEA MENU

SUMMER ROSE GARDEN AFTERNOON TEA SET



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
 Rose and mixed berries trifle in glass
 Homemade chocolate truffle
 Rose Turkish delight marshmallow twist
 Strawberry and black berry tart
 Vanilla and coconut lamington
 Classic madeleine
 Homemade scone with clotted cream and rose jam

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

Enjoy our special treat “**Summer Rose & Berries Ice Cream Open Tea Sandwich**”
 when joining the traditional afternoon tea set for two, served Wednesdays to Sundays at The Verandah.

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

Order for 2 glasses and pay for 1 glass

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 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.

Alphonso Mango Tea

58

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.

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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.	
<u>Food pairing recommendation</u>	
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'.	
<u>Food pairing recommendation</u>	
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.	
<u>Food pairing recommendation</u>	
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

Premium rose black tea	58
Freshly Brewed Coffees	
<i>Espresso</i>	38
<i>Regular Coffee, Decaffeinated Coffee,</i>	
<i>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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