

AFTERNOON TEA MENU

AFTERNOON TEA CHOCOLATE FONDUE

5 January 2022 to 27 March 2022



Selection of fresh fruits, berries, brioche and marshmallows
with Swiss “**Lindt**” chocolate sauce

Profiteroles

Vanilla ice cream choux puffs

588 for two persons

688 for two persons with freshly baked scones

Our afternoon tea is served with your choice of The Peninsula tea or coffee

Enjoy your afternoon tea with

Charles de Cazenove Brut N.V.

208 per two glasses

Moët & Chandon Rosé

278 per two glasses

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

AFTERNOON TEA MENU

THE CLASSIC REPULSE BAY 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
Mixed berries cream cheese mousse in glass
Coconut marshmallow twist
Raspberry ganache glazed rich chocolate mousse cube
Mango and Passion fruit lamington
Dark chocolate glazed French madeleine with pop candy
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, watermelon or carrot

Enjoy your afternoon tea with

Charles de Cazenove Brut N.V.	208 per two glasses
Moët & Chandon Rosé	278 per two glasses

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.

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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.

Blueberry Hibiscus Black Tea

78

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

SELECTED TEA

Rose Green Tea

58

A subtle mellow flavour of rose infused in green tea to give you a healthy multi-sensory tea drinking experience.

Food pairing recommendation

A naturally green tea goes perfectly well with garden green salad, Thai green curry, chicken or vegetarian dish.

Can be consumed 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.
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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