

## AFTERNOON TEA MENU

### SUMMER AFTERNOON TEA SET



Photo for reference only

#### Savouries

- Duck foie gras terrine with orange glaze and toasted nuts
- 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
- Raspberry trifle crumble
- Homemade chocolate truffle
- Coconut marshmallow twist
- Strawberry tart lime dust
- Passion fruit and coconut lamington
- Candied orange madeleine
- Homemade scone with clotted cream and rose 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.

Enjoy our special treat “**Summer Citrus Delight**” 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  
**Chandon Garden Spritz** 148 per two glasses  
Perrier Jouët Blason Rosé N.V. 308 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.

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

### SANDWICHES AND PASTRIES

<b>Homemade scones</b> with clotted cream and jams	148
<b>Assorted tea sandwiches</b>	148
<b>Assortment of tea pastries and berries tart</b>	148
<b>The BLT sandwich</b> Butter lettuce, tomatoes, whole strips of bacon and garlic mayonnaise on toasted multi-grain bread	168
<b>The Repulse Bay panini</b> 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

#### **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.  
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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