



Floral Bliss Signature Drinks



Orange Ginger
*Fresh Ginger, Honey,
Orange Dices
with Hot Ginger Ale*



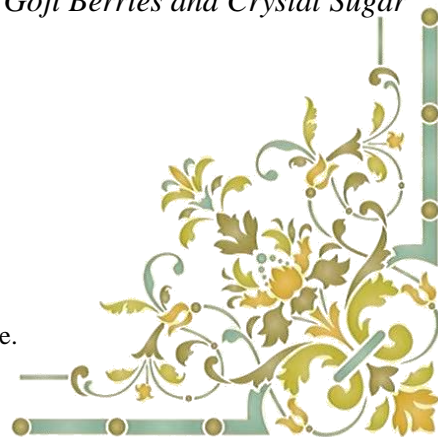
The Spring Garden
*The Peninsula
Peach Ginger Oolong Tea,
Orange Juice,
Pink Grapefruit Juice,
Elderflower Syrup*



Southside Longan Tea
*Red Dates, Longan,
Goji Berries and Crystal Sugar*

78 per glass

Price is in Hong Kong dollars and subject to 10% service charge.





Floral Bliss Afternoon Tea

Savouries

*Boston lobster seaweed tart with fennel and Kristal caviar
Duck foie gras terrine with fig jam and toasted brioche
Egg mimosa tortilla roulade with crème fraîche and keta caviar
Smoked salmon sandwich with cucumber and horseradish mayonnaise
Green asparagus and breakfast radish tart with tuna confit*

Sweets

*Fresh mango and coconut panna cotta
Raspberry mousse pavlova with vanilla bean Chantilly cream
Matcha and mascarpone cheesecake
Almond financier with amaretto ganache and nougatine
Rich dark chocolate tart with burnt meringue
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 signature mocktail “The Spring Garden” for an additional 20 per person

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

*Enjoy your afternoon tea with
Ruinart Blanc de Blancs Champagne
160 per glass / 210 per two glasses*

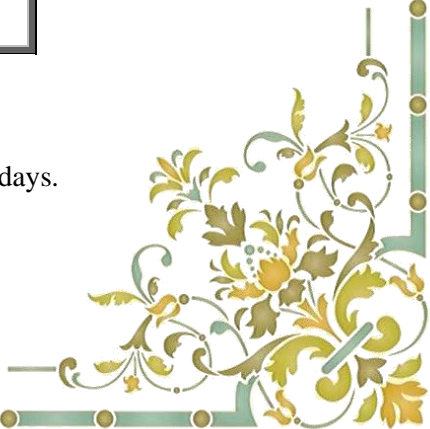
Weekdays

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





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.

Peach Ginger Oolong Tea

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.

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.

Rose Green Tea

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 with or without milk.

58 per serving

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





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.*

55 per serving

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Selection of Afternoon Beverages

Freshly Brewed Coffees

<i>Espresso</i>	48
<i>Regular Coffee, Decaffeinated Coffee, Double Espresso</i>	48
<i>Cappuccino, Latte</i>	62

Hot Drink

<i>TRB Hot Chocolate</i>	62
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Freshly Squeezed Juices

<i>Orange, Grapefruit, Watermelon, Carrot</i>	88
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Chilled Fruit Juices

<i>Apple, Pineapple, Tomato</i>	78
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Liqueur Coffees

<i>Irish Coffee (Jameson Whisky)</i>	118
<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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