

MISS LEE

AFTERNOON TEA PLATTER

Spring Pea Tart mascarpone, macadamia 蜜糖豆撻配意式軟芝士及夏威夷果仁 GF

Beetroot Tart vegan mayo 紅菜頭撻伴純素蛋黃醬 AF GF V

Mango Salsa Pastry bell pepper 芒果莎莎牛蒡酥配燈籠椒 GF V

Potato Croquette truffle honey 炸薯球伴松露楓糖

Spicy Sago Chip pickled cucumber, paprika mayo 香辣西米脆片配酸青瓜及紅椒醬 GF V S

Sweet Potato Pancake sesame, walnut praline 芝麻紫薯餅伴核桃醬 AF GF

Pumpkin Pancake sesame, walnut praline 芝麻南瓜餅伴核桃醬 AF GF V

Pickled Cauliflower Cracker purple cauliflower purée 雙色椰菜花脆片 AF

Salted Egg Yolk Cracker crispy bitter melon 鹹蛋黃涼瓜脆片 AF

Fried Sweet Corn Cake finger lime, chilli sauce 甜粟米餅配青檸及辣醬

每位 HK\$138 per person (min. 2 persons 兩位起)

Includes Coffee or Tea 包括咖啡或茶

Fresh Mixed Juice 鮮果汁 \$25

Organic Prosecco 有機氣泡酒 \$58

AF = Allium Free 不含五辛 | GF = Gluten Free 不含麩質 | V = Vegan 純素 | S = Spicy 辣

Price is subject to 10% service charge 另收加一服務費

A LA CARTE

Golden Cauliflower 黃金椰菜花

salted egg yolk, braised mushroom, pumpkin purée 鹹蛋黃、燴雜菌、南瓜蓉
\$128

Fried Wonton in Caramelised Black Vinegar 山楂糖醋炸雲吞

corn, spinach, shallot, chopped garlic 粟米、菠菜、乾蔥、蒜蓉
\$108

Homemade Gold & Silver Egg Pancake 自家製金銀蛋煎餅 V

salted egg, preserved egg, creamy spinach, parmesan 鹹蛋、皮蛋、忌廉菠菜、芝士
\$108

Yam & Sweet Potato Fries 炸淮山及番薯條 AF GF V

black truffle sauce 黑松露醬
\$108

Cold Noodles with Potato Strips 酸辣涼麵配土豆絲 AF V S

fungus, bamboo shoot, bamboo pith 羊肚耳、竹筍、竹笙
\$128

Mixed Mushroom Slider 蘑菇迷你漢堡

shiitake, button mushroom, truffle mayo; served with yam fries
蘑菇、白菌、松露蛋黃醬；配炸淮山條
\$128

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