

Peninsula Afternoon Tea

傳統飲食文化風尚

A Gastronomic Ritual Steeped in Tradition

The Peninsula's legendary Afternoon Tea is a ritual rooted in British custom, with The Duchess of Bedford originally bringing afternoon tea into vogue in 1830. Today, the Grande Dame of Hong Kong honours this genteel tradition by elevating the art of Afternoon Tea in the legendary surrounds of The Lobby. Here, warm, buttery scones are accompanied by organic jam and clotted cream, served on tiered, silver cake stands, alongside gourmet sandwiches and fine pastries.

半島酒店經典下午茶源自於英國傳統，相傳在1830年貝德福公爵夫人

(Duchess of Bedford)令下午茶變成一時風尚。時至今日，香港半島酒店富麗堂皇的

大堂茶座延續這傳奇：銀器餅架盛載英式提子烘鬆餅配有機草莓果醬及奶油忌廉，

加上精緻三文治及法式雜餅。

A Selection of Finger Sandwiches and Savoury Pastries
精選多款手指三文治、鹹脆酥餅

Home-made Afternoon Tea pastries
餅師精製法式雜餅

Scones
Raisin Or Plain Scones, Clotted Cream, Organic Strawberry Jam
英式烘葡萄乾或原味鬆餅，奶油忌廉，有機草莓果醬

The Peninsula Tea Collection 半島精選名茶
Classic Selection 傳統茶：

Assam, Darjeeling, Earl Grey, Peninsula Breakfast,
Peninsula Afternoon, Peninsula Blend
阿薩姆茶、大吉嶺茶、伯爵茶、半島早餐茶、
半島下午茶、半島名茶

Flavoured Selection:
香味茶：

spiced – vanilla, caramel, cloves, cinnamon, orange petals
異國香料 – 雲喱拿、焦糖、丁香、肉桂、橙花花瓣

flowery – passion fruit, hibiscus flowers, marigold petals
花香 – 熱情果、芙蓉花、萬壽菊花瓣

cardamom and saffron black tea
小荳蔻藏紅花紅茶

peach and ginger oolong tea
蜜桃生薑烏龍茶

citrus oolong tea
柑橘烏龍茶

For one persons 一位 418 For two persons 兩位 748
Add a Glass of Deutz Peninsula, Brut Champagne 另加配半島香檳一杯 220

A la Carte 菜單

Home-made Raisin Scones and Your Choice of
Teas from The Peninsula Tea Collection
英式烘提子鬆餅配半島精選名茶

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The Lobby Club

半島烘七穀包公司三文治

Slow-cooked chicken, shaved bone ham, bacon,

herb-fried egg, lettuce, tomato,

toasted seven-grain bread, chilli chips

雞肉、火腿、煙肉、香草煎蛋、生菜、番茄、炸辣薯條

240

Chicago Jumbo Hot Dog

芝加哥珍寶熱狗

Beef or pork, tomatoes, mustard,

relish, raw onion, pickles, spicy peppers

牛肉或豬肉、番茄、芥末、熱狗醬、洋葱、酸瓜、辣尖

245

Vegetable Spring Rolls

素菜春卷

Sweet and sour sauce

甜酸汁

175

Desserts 甜品

Rose Tea Cake

玫瑰茶蛋糕

Raspberry cream, peach sorbet

紅桑子慕絲、蜜桃雪葩

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Paris Brest

巴黎圈

Red Fruit Compote, Praline Cream

紅莓果醬、杏仁榛子忌廉

185

Baked Cheesecake

焗芝士餅

Red berries, lemon sorbet

新鮮紅莓、檸檬雪葩

185

Madagascar Vanilla Mille-Feuille

馬達加斯加雲喱拿千層酥

Caramel sauce, pear sorbet

焦糖汁、香梨雪葩

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The Lobby Classics

For any meal purchased (including breakfast, lunch and dinner) at any of the hotel's restaurants, The Peninsula Hong Kong will make a one-for-one meal donation to the communities in need through a partnership with local charities, Impact HK, Feeding Hong Kong and Food Angel. Thank you for your support.

於香港半島酒店任何一間餐廳享用一份餐點(包括早、午及晚餐)，酒店將配對捐贈一份餐膳與本地非牟利慈善機構 ImpactHK、樂餉社及惜食堂，支持有需要的人士。感謝閣下支持。

A minimum charge of 350 applies to each guest 每人最低消費為350

Prices are in Hong Kong dollars and subject to 10% service charge 以上價格均為港幣及須另加一服務費

Please advise our associates if you have any special dietary requirements 如閣下需要任何特別膳食安排，請向我們的服務員提供有關資料