










春漾英式下午茶

Spring English Afternoon Tea












每位NT\$1,080+10%

-   原味及葡萄乾司康
Plain and raisin scone
-  玫瑰草莓果醬/英式奶油凝脂
Rose scented strawberry jam /clotted cream




Savories

-   醃鮭魚、鮭魚卵、蒔蘿酸豆奶油起士三麵包
Salmon gravlax, ikura, dill and caper cream cheese finger sandwich
-   酪梨、番茄及切達起士麵包
Sliced avocado, tomato and cheddar finger sandwich
-   烤火腿、格魯耶起士及蜂蜜芥末帕里尼
Gammon ham, gruyere and honey mustard panini
-  迷你雞肉派
Mini chicken pot pie
- 鮮蝦血腥瑪麗杯
Bloody Mary shrimp cocktail in shooter

Sweets

-    巧克力蛋糕球 (70%巧克力奶油、奶油酥餅、可可粒)
Rocky road sphere (70% chocolate cream, sable crust, cacao nibs)
-    新柑橘奶油棒 (亞洲式穀麥、柚子凍)
Citrus crème fraiche bar (asian granola crust, yuzu gel)
-    閃電泡芙 (莓果巧克力香堤、夏季紅水果、千層酥)
Open face éclair (ruby chocolate, chantilly, summer red fruit, feuilline crunch)
-    蜜桃奶酪 (杏仁達克瓦茲、百香果)
Peach panna cotta (almond dacquoise, passionfruit center)
-    櫻桃蛋糕 (香草馬仕卡彭起士及榛果蛋白糖)
Glazed cherry savarin (vanilla mascarpone, hazelnut meringue)

Plated dessert

-    巧克力甜點盤
Ultimate chocolate dessert
- 季節水果
Seasonal sliced fruit

需前一天預訂
One day advanced order is required

 含麥麩
Gluten

 含牛奶
Dairy

 含蛋類
Egg

 內含堅果類
Contains Nuts



若無特別註明，本菜單所使用之豬肉產地皆為台灣
Unless otherwise noted, all the pork we use in this menu is Taiwan pork