

Autumn Afternoon Tea Set
下午茶套餐
22nd October – 2nd December 2021

Savoury

Gin & beetroot cured salmon on blini with salmon pearls
杜松子酒甜菜根醃三文魚配魚子

Wheat bread, roasted beef, provolone and
horseradish cream tea sandwich
牛肉普羅臥芝士辣根麥包三文治

Crispy-fried pie tee filled with crabmeat salad
蟹肉沙律小金杯

Goat cheese–stuffed fresh figs wrapped
with Pata Negra ham
火腿裹山羊芝士無及花果

Baked forest mushroom, caramelized onion
and Flamengo cheese tartlets
蘑菇焦糖洋蔥弗拉門戈芝士撻

Sweet

Pear bavarois, pear jelly, caramel cream
and pear compote
梨巴伐利亞

Classic pumpkin pie(mini size)
迷你南瓜派

Hazelnut Madeleine
榛子瑪德琳

Pear marshmallow
梨棉花糖

Chef Nori's royal opera slice
主廚 Nori 歌劇蛋糕

Chestnut scones, clotted cream, black berry preserve
栗子司康，凝塊忌廉，黑莓果醬

Your choice of (iced) tea or coffee
可選擇(冰)茶或咖啡

+ MOP35 Upgrade to a pot of Hot Fresh Fruit Tea
升級優惠
每位另加澳門幣 35 享用熱鮮果茶一壺
(原價：每壺澳門幣 65)

下午茶套餐每份兩位用 澳門幣 MOP 298 for two persons per set

15% special discount offer for Gold Card Members and Resort Members on this promotional menu.

All prices are subject to 10% service charge

金卡會員及度假村會員尊享此推廣餐牌 85 折優惠

所有價格須另加 10% 服務費

