### PENINSULA AFTERNOON TEA

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# A GASTRONOMIC RITUAL STEEPED IN TRADITION 傳統飲食文化風尚

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 and buttery scones are accompanied by strawberry 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 英式提子烘鬆餅配士多啤梨果醬及奶油忌廉,加上精緻三文治及法式雜餅。

### A LA CARTE 菜單

蘋果金寶、雲呢拿雪糕

| <b>HOME-MADE RAISIN SCONES</b> AND YOUR CHOICE | 2 |
|--|---|
| of Teas from The Peninsula Tea Collection      |   |
| 英式烘提子鬆餅配半島精選名茶                                 |   |

| C | THE PENINSULA CLUB SANDWICH 半島公司三文治    | 395 |
|---|--|-----|
|   | Bacon, Bone Ham, Gruyère, Onion Relish |     |
|   | BOILED EGG, TOASTED WHITE BREAD,       |     |
|   | French Fries                           |     |
|   | 煙肉、火腿、瑞士芝士、醃洋蔥、雞蛋、烘白麵包、薯條              |     |

| Jumbo Hot Dog (Chicken or Pork)                  | 395 |
|--|-----|
| Jalapeno Coleslaw, Pickle Red Cabbage,           |     |
| Onions Relish, Cherry Tomato, Gherkin,           |     |
| ENGLISH MUSTARD, KETCHUP, SHAVED VEGETABLE SALAD |     |
| 珍寶熱狗 (雞肉或豬肉)                                     |     |
| 墨西哥辣椒醃椰菜、醃紫椰菜、燴洋蔥、車厘茄、酸瓜片、                       |     |
| 英式芥末、番茄汁、蔬菜沙律                                    |     |

| 墨西哥辣椒醃椰菜、醃紫椰菜、燴洋蔥、車厘茄、酸瓜片、<br>英式芥末、番茄汁、蔬菜沙律  |     |
|--|-----|
| € CLASSIC BANANA SPLIT                       | 238 |
| 經典香蕉船  |     |
| Chocolate, Strawberry and Vanilla Ice Cream, |     |
| Chantilly, Raspberry Coulis                  |     |
| 朱古九 十多胂型及雪呢拿雪糕 輕忌廉 红桑子獎                      |     |

| 711 E 74 1 E 2 1 71 E 2 |     |
|---|-----|
| Crème Brûlée  | 218 |
| with Toasted Brioche and Mixed Berries  |     |
| 焦糖燉蛋、香烤牛油吐司、雜莓  |     |
| APPLE CRUMBLE   | 218 |
| with Vanilla Ice Cream  |     |

## THE PENINSULA TEA COLLECTION 半島精選名茶:

| CLASSIC SELECTION 傳統茶<br>ASSAM, DARJEELING, EARL GREY, PENINSULA BREAKFAST,<br>PENINSULA AFTERNOON, PENINSULA BLEND<br>阿薩姆茶、大吉嶺茶、伯爵茶、半島早餐茶<br>半島下午茶、半島名茶 | 98 |
|--|----|
| CHINESE SELECTION 中式茶<br>JASMINE, PU ER, TI GUAN YIN 香片、普洱、鐵觀音   | 98 |
| FLAVOURED SELECTION 香味茶<br>SPICED – VANILLA, CARAMEL, CLOVES, CINNAMON,<br>ORANGE PETALS<br>異國香料 – 雲喱拿、焦糖、丁香、肉桂、橙花花瓣                                     | 98 |
| FLOWERY – PASSION FRUIT, HIBISCUS FLOWERS,<br>MARIGOLD PETALS<br>花香 - 熱情果、洛神花、萬壽菊花瓣  |    |
| CARDAMOM AND SAFFRON BLACK TEA<br>小荳蔻藏紅花紅茶   |    |
| PEACH AND GINGER OOLONG TEA<br>蜜桃生薑烏龍茶   |    |

CITRUS OOLONG TEA

### COFFEE AND THE PENINSULA'S SIGNATURE BEVERAGE 咖啡、半島精選飲品

香濃咖啡、不含咖啡因咖啡、特濃意式咖啡

ICED MOUTAI COFFEE

| 茅台咖啡  |     |
|---|-----|
| Double Espresso, Moutai Cream, Milk   |     |
| The Peninsula Coffee 半島咖啡<br>Amaretto, Whipped Cream, Almond Flakes                                       | 138 |
| American-style Milk Shakes –<br>Vanilla, Chocolate, Strawberry, Oreo<br>香濃奶昔 – 雲呢拿、朱古力、士多啤梨、Oreo 曲奇       | 138 |
| CAPPUCCINO, DOUBLE ESPRESSO, CAFÉ AU LAIT<br>意式泡沫咖啡、雙份特濃意式咖啡、鮮奶咖啡   | 108 |
| THE PENINSULA'S ICED CAPPUCCINO<br>半島凍泡沫咖啡特飲  | 108 |
| THE PENINSULA'S ICED CHOCOLATE,<br>THE PENINSULA'S TRADITIONAL<br>RICH HOT CHOCOLATE<br>半島凍朱古力特飲、半島特色熱朱古力 | 118 |
| Americano Coffee,<br>Decaffeinated Coffee, Espresso   | 98  |

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THE LOBBY CLASSICS MINIMUM CHARGE FOR 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