

# CRAB-ULOUS AUTUMN AFTERNOON TEA

HK\$480+ per pax (min. 2)

## Prosecco on Arrival

One glass per guest  
(or select coffee or tea)

## SAVOURIES

Steamed Hairy Crab with  
Zhenjiang Vinegar and Ginger

Hairy Crab Xiao Long Bao with  
Hairy Crab Roe

Hairy Crab & Fish Maw Broth

Hairy Crab Roe Noodles

Crispy Hairy Crab Croquette

## SWEETS

### Chocolate Crab

Kadaifi, Peanut Butter, Salted Egg Yolk, Condensed Milk

### Osmanthus & Pear Mousse Cake

Pear Compote, Osmanthus Mousse

### Buddha's Hand Mille-Feuille

Bergamot Ganache, Buddha's Hand Citrus Compote, Puff Pastry

### Tangerine Peel Cookie

Chenpi, Ginger

Red Bean Soup

## LIVE STATIONS (ALL-YOU-CAN-EAT)

Black Sesame Egg Waffles

Seasonal Ice Cream Selection

Condiments Buffet

For dine-in only.

If you have any allergies or intolerances, please alert us before ordering.

All prices are subject to a 10% service charge and a 1% surcharge to restore with Zero Foodprint Asia, funding food-related climate solutions, based on the original price.

# CRUISE

# 「秋日蟹逅」下午茶

每位港幣 \$480 起 (最少兩位用)

每人一杯自選氣泡酒  
(亦可選無酒精飲品如咖啡或茶)

## 鹹點

原隻鎮江薑醋蒸大閘蟹

大閘蟹蟹粉小籠包

蟹肉竹笙魚翅羹

蟹粉拌麵

大閘蟹蟹粉芋角

## 甜點

螃蟹造型朱古力 | 酥皮絲、花生醬、鹹蛋黃、煉奶

桂花香梨慕斯蛋糕 | 蜜餞香梨、桂花慕斯

佛手柑法式千層酥 | 佛手柑甘納許、蜜餞佛手柑、千層酥

陳皮曲奇 | 陳皮、薑

紅豆湯

## 即點即製 (無限供應)

黑芝麻雞蛋仔

限定雪糕

配料

只供堂食。

如有任何過敏，請於點菜時告知。

所有價目須另加 10% 服務費及 1% 附加費支援零碳足食 (亞洲) 持續對抗全球暖化，  
服務及附加費按原價計算。

# CRUISE