
CRUISE X BAKING MANIAC FESTIVE AFTERNOON TEA

HK\$344 per person
(for a minimum of 2 persons)

PROSECCO ON ARRIVAL

One glass per guest; or select coffee / tea

SAVOURY

PERSEUS SIGNATURE CAVIAR (30g)

Served with Olive Tomato Chips and Condiments

FOIE GRAS PARFAIT

Cherry Glaze, Apple Compote, Beet Tartlets

SMOKED SALMON CROSTINI

Orange Sour Cream, Dill, Ikura

LOBSTER VOL AU VENT

Butter-Poached Lobster, Wild Mushroom,
Tarragon, Puff Pastry



SWEET

UBE MONT BLANC

Ube, Mochi, Sable Cookie

PISTACHIO RASPBERRY TART

Chocolate Ganache, Pistachio Knafeh, Raspberry Purée

BLACK FOREST CAKE

Chocolate Cake, Chocolate Mousse,
Blackcurrant Jelly, Cherries

SPICED APPLE CHEESECAKE

Cheesecake, Spiced Apple, Caramel

GINGERBREAD MADELEINE

Almond Flour, Molasses, Spices (Gluten Free)

UBE MADELEINE

Almond Flour, Ube Jam, Sweet Potato (Gluten Free)



LIVE STATION

S'MORES

Graham Crackers, Marshmallow, Choco Ganache,
Meringue, Ice Cream & Condiments Buffet

Menu requires participation of the entire table.

While we do our best to accommodate any allergies or food sensitivities,
we are unable to guarantee that trace elements won't be present.

All prices are in Hong Kong Dollars, and are subject to a 10% service charge and
1% surcharge to restore with Zero Foodprint Asia, funding food-related climate solutions.