



J'S BAR BISTRO

## 夏日情懷生果下午茶 Summer Fruits Afternoon Tea

### Savory 鹹點

Roasted Beef and Asparagus Roll 燒牛肉蘆筍卷

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Norwegian Salmon Confit with Champagne Lemon Jelly 油浸挪威三文魚配香檳檸檬啫喱

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Duck Foie Gras Rye Toast 鴨肝麥多士

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Cream Cheese Tartlet with Candied Walnut 芝士撻及焦糖合桃

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Grissini with Parmesan Cheese 巴拿馬芝士義大利脆棒

### Sweet 甜點

Orange Chocolate Knock Egg 橙朱古力巨蛋

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French Apple Tartlet 法式蘋果撻

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Homemade Crispy Chocolate Banana Cake 自家製脆皮朱古力香蕉餅

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Mixed Berries Yoghurt Cake 雜草莓乳酪蛋糕

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Two Kinds of Scone (Original & Raisin) with Strawberry Jam and Clotted Cream  
英式鬆餅(原味和葡萄乾)配草莓醬及鮮奶油

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Mandarin Orange Napoleon 柑桔拿破崙

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RG Butterfly Cookies 蝴蝶酥

**Includes Tangerine and Green Birds Mocktails 每位包括精巧手工無酒精雞尾酒乙杯**

**OR 或 Illy Coffee 咖啡 OR 或 Dammann Tea 茶**

**港幣 HK\$598 for two persons 兩位用**

每套下午茶奉送帝苑小熊一隻 A complimentary Chef Yummy will be offer per afternoon tea set

Menu cannot be used in conjunction with other promotional, discount offer, and discounted Royal Garden gift card.

此套餐不可與其他優惠或折扣及帝苑折扣禮品咭同時使用。

Available from 1500-1730, Tuesday to Sunday. 週二至日，下午三時至下午五時半供應。

Close on Monday except public holiday. 星期一休息，公眾假期除外。

If you have any food allergies, please inform our staff. 如閣下對任何食物產生敏感，請直接與本餐廳職員聯絡。

Subject to 10% Service Charge 所有價目另加一服務費。