Summer Afternoon Tea

NT\$880 / 每人per person

鹹食

Savoury

鮭魚派三明治

Salmon & Dill Rillette Sandwich Salmon & Dill Rillette

魯本三明治

Reuben Sandwich 📽

鴨肝凍蘋果塔

Apple and Foie Gras Mousse 🔮

黑松露蘑菇鹹派

Black Truffle Mushroom Quiche

椰醬馬卡龍

Singapore Kaya & Coconut Macaroon W

義式蕃茄芒果小點

Tomato and Mango Tartelette W @

甜點

Sweet

香料鳳梨乳酪

Cream Cheese and Spiced Pineapple Compote 👺

番石榴慕斯,香橙凍

Guava Mousse, Orange Jelly Services

芒果抹茶巧克力小點

Mango & Matcha Delight

椰子百香果,巧克力費南雪

Coconut Cream and Passionfruit on Chocolate Financier

蜂蜜柚子蛋糕,茉莉茶香緹

Honey Yuzu Sandwich, Jasmine Crème Chantilly

貴妃荔枝泡芙

Litchi Cream Puff

司康

Scones

蘇丹娜葡萄乾司康

Sultana Raisin Scones

原味司康

Plain Scones

搭配 蘭姆香草鳳梨果醬 與 馬斯卡彭奶油

Served with Rum Vanilla Pineapple marmalade and Mascarpone crea

咖啡或茶

Coffee or Tea

NT\$999 加購法國Pommery迷你香檳一瓶(原價\$1,280) Additional NT\$999 with a mini bottle of Pommery Champagne

若您對食物過敏請告知服務人員 以上價格均需另加10%服務費 If you have any food allergies, please inform our service team. All prices æ subjected to a 10% service charge





BL.T33午茶時段每日下午2:30至下午5:00,由西點總廚Marvin Chen帶領廚藝團隊精心設計歐風經典下午茶,涵括主廚嚴選甜、鹹點各四品茶點,獻上英式手工原味和鳳梨口味司康,佐以特色番石榴香檳果醬和經典調味醬料。茗茶精選英國百年國民茶Whittard of Chelsea,亦有香檳酩品等多種飲品選項,讓賓客信步走入一場寵愛自我、放鬆慢活的午后時光。

We are delighted to welcome you for the divine BLT33 Afternoon Tea, served daily from 2:30pm to 5pm. Our signature set showcases home-made gourmet delicacies by Executive Pastry Chef Marvin Chen and his talented team. Each set is composed a selection of four sweet and four savory finger foods, plain and pineapple-flavored scones, and our signature Guava-Champagne jam with traditional condiments. Enjoy one of the Whittard British gourmet teas, or indulge yourself with the upgrade of a glass of Champagne.

Whittard Western Teas

伯爵茶

Earl Grey
英式早餐茶
English Breakfast
英式調和下午茶
English Afternoon
ᆥᅷᇄᆑᄝᄜᄼᄯᅗ
英式玫瑰風味紅茶
English Rose
芒果佛手柑綠茶
Mango & Bergamot
火龍果烏龍茶
Dragon fruit Oolong
雨林博士茶
Rainforest Rooibos
靜心洋甘菊茶
Golden Camomile
日安薄荷茶
Peppermint
檸檬暖薑茶
Lemon & Ginger