

TEA TALES at Pacific Place



2 hours of unlimited dishes every afternoon | 14:00 – 17:30

Dim Sum & Appetizer 點心和頭盤

黑椒和牛酥 Wagyu beef puffs with black pepper	黑炭魚香咸水角 Yu xiang crispy pork dumpling
金不換攪菜蝦春卷 Prawns spring roll with olive vegetable and sweet basil	龍蝦湯魷魚煎堆 Lobster broth & squid deep-fried dumpling
鵝肝芋角 Deep-fried taro puff with foie gras	黑蒜燒賣 Black garlic siu mai – pork & shrimp dumpling
擔擔湯包 Dan dan xiao long bao	水晶蝦餃 Crystal har gau - shrimp dumpling
雞縱菌帶子餃 Scallop & Yunnan termite mushroom dumpling	叉燒包 Steamed barbecue pork bao
紅菜頭野菌餃 (素) Wild mushroom & beetroot dumpling (V)	松茸冬菇包 (素) Steamed matsutake mushroom bao (V)
滷水燻蹄 Marinated cold pork knuckle	三蔥香筍 (素) Steamed celtuce with spring onions, shallots onions(V)

Mains 主菜

椒鹽豆腐 (素) Fried bean curd with salt and pepper (V)	乾煸四季豆 Stir-fried string beans with pork and shrimp
椒鹽雞軟骨 Deep-fried chicken cartilage with salt and pepper	鴛鴦菠蘿咕嚕肉 Sweet and sour pork with pineapple
蒜蓉清炒時令蔬菜 (素) Stir-fried seasonal vegetables with garlic (V)	蝦片魚湯燴勝瓜 Steamed prawns and loofah in fish broth
沙薑雞炆飯 Braised aromatic ginger chicken rice in stone pot	薑蔥撈麵 (素) Noodles tossed with ginger & spring onion (V)

Dessert 甜品

香芒流心脆杏卷 Lava mango & almond roll	烏燻蛋 Oolong crème brulée
茉莉咖啡千層凍 Jasmine & coffee layered pudding	流心海鹽焦糖朱古力糯米糍 Lava sea salt caramel chocolate mochi

Additional Signature Dishes 精選菜式

蔥香海參餃 (3件) Sea cucumber dumpling with infused scallion oil (3 pcs) +\$58	白飯魚春卷 (3件) Chinese noodle fish & century egg spring roll (3 pcs) +\$48
黑松露蝦餃 (3件) Black truffle har gau - shrimp dumpling (3 pcs) +\$38	懷舊迷你蛋撻 (3件) Classic egg tart (3 pcs) +\$38

Mon to Fri HK\$338 per person | Sat, Sun & Public Holidays HK\$398

Served with a complimentary Tea Infused Mocktail

Add \$208 per person for 2 hours of free-flow sparkling wine

All prices are subject to 10% service charge