

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
金不換攪菜蝦春卷
Prawns spring roll with olive vegetable and sweet basil
鵝肝芋角
Deep-fried taro puff with foie gras
擔擔湯包
Dan dan xiaolong bao
香椿菜蝦餃
Chinese Toona and shrimp dumpling
紅菜頭野菌餃 (素)
Wild mushroom & beetroot dumpling (V)
滷水燻蹄
Marinated cold pork knuckle

黑炭魚香咸水角
Yu xiang crispy pork dumpling
龍蝦湯魷魚煎堆
Lobster broth & squid deep-fried dumpling
黑蒜燒賣
Black garlic siu mai – pork & shrimp dumpling
水晶蝦餃
Crystal har gau - shrimp dumpling
叉燒包
Steamed barbecue pork bao
松茸冬菇包 (素)
Steamed matsutake mushroom bao (V)
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)
櫻花蝦魚香脆茄子
Crispy aubergine tossed with salted fish & Sakura shrimps
蒜蓉清炒時令蔬菜 (素)
Stir-fried seasonal vegetables with garlic (V)
沙薑雞炆飯
Braised aromatic ginger chicken rice in stone pot

乾煸四季豆
Stir-fried string beans with pork and shrimp
鴛鴦菠蘿咕嚕肉
Sweet and sour pork with pineapple
蝦片魚湯燴勝瓜
Steamed prawns and loofah in fish broth
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
茉莉咖啡千層凍
Jasmine & coffee layer pudding

烏濃蛋
Oolong crème brûlée
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

海膽蟹肉春卷 (4 件)
King crab & sea urchin spring roll (4 pcs) +\$58
黑松露蝦餃 (3 件)
Black truffle har gau - shrimp dumpling +\$38

雞枳菌鱈魚卷 (3 件)
Crispy cod roll w/ Yunnan termite mushroom (3 pcs) +\$48
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