

## 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

順德黃皮老虎斑餃 (3 件)  
Brown marbled grouper dumpling (3 pcs) +\$48  
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*